

ROAST PRIME RIBS OF BEEF AUGUS

Every standing rib roast at Lawry's The Prime Rib is Prime Angus quality, aged for at least 21 days and slowly roasted for natural tenderness

PRIME RIB DINNER INCLUDES:

The Famous Original Spinning Bowl Salad

Crisp Romaine, Iceberg Lettuce, Baby Spinach, shredded Beets, chopped Eggs and Croutons, tossed with our Exclusive Lawry's Vintage Dressing in a salad bowl spun on a bed of ice

US Idaho Mashed Potatoes

American favorite - whole Potatoes, cooked, then whipped with Milk and Butter until smooth and creamy

Yorkshire Pudding

Baked in small skillet until puffy and golden brown

Whipped Cream Horseradish

Our famous recipe of grated fresh Horseradish and seasoned Whipped Cream - uniquely Lawry's

CALIFORNIA CUT 160g 108
A smaller cut for lighter appetites

ENGLISH CUT 200g 123
Three thin slices deftly carved

LAWRY'S CUT 285g 159
Our traditional and most popular cut

"DIAMOND JIM BRADY" CUT 450g 245
An extra-thick cut for hearty appetites

STARTERS

ATLANTIC LOBSTER TAIL 49
5oz Nova Scotia broiled Lobster Tail with drawn Butter

PAN SEARED GOOSE FOIE GRAS 49

KUZE SAKOSHI BAY OYSTERS 46
Half Dozen

HOKKAIDO SCALLOPS 45
Four pieces, served with Strawberry & Mango Salsa

TRADITIONAL LUMP CRAB CAKE 45
Two pieces

JUMBO SHRIMP COCKTAIL 42
Five pieces

SALMON TARTARE 27

LOBSTER BISQUE 45
3oz Nova Scotia broiled Lobster Tail

HOMEMADE ROMA TOMATO SOUP 22

FOREST MUSHROOM SOUP 22



FRESH SEAFOODS

ATLANTIC LOBSTER TRIO 159

Trio of broiled 5oz Lobster Tails with drawn Butter and Capsicum mayonnaise, served with US Idaho mashed Potatoes and seasonal Vegetables

BAKED BLACK COD FISH 115

Served with US Idaho mashed Potatoes, seasonal Vegetables and Mushroom Cream sauce

ATLANTIC LOBSTER PASTA 92

5oz Atlantic Lobster Tail with Spaghetti tossed in Lobster-infused Pomodoro sauce

Available in Aglio Oileo or Cream sauce upon request

GRILLED ATLANTIC KING SALMON 89

Baby Carrot purée, US Idaho mashed Potatoes, seasonal Vegetables and Ratatouille

OTHER RECOMMENDATIONS

US PRIME BLACK ANGUS STEAK

MS 6-7 Wagyu Rib Eye 300g* 172

Served with US Idaho Potato Wedges and seasonal Vegetables

Filet Mignon 240g* 128

Rib Eye 300g* 125

Please allow 25 minutes for well-done preparation; *Weight before cooking

Served with US Idaho mashed Potatoes and seasonal Vegetables Black pepper, Mushroom or Béarnaise sauce available upon request

TRUFFLE ROSEMARY CRUSTED LAMB 99

Served with US Idaho Potato Wedges, seasonal Vegetables, Baby Carrot purée, and choice of Black Pepper, Mushroom or Béarnaise sauce

Please allow 25 minutes for well-done preparation

SMOKED IBERICO BABY BACK PORK RIBS 85

Baby Back Pork Ribs cooked sous vide for 12 hours at 70°C served with homemade Smoked Barbecue sauce, US Idaho mashed Potatoes and seasonal Vegetables

CHICKEN PARMIGIANA 69

Breaded Chicken breast topped with Mozzarella, served with Spaghetti in rich Pomodoro sauce

All Fresh Seafoods and Other Recommended Entrées include The Famous Original Spinning Bowl Salad

ACCOMPANIMENTS



MAC & CHEESE 22

MUSHROOM SIZZLER 22

TRUFFLE FRIES 21
Topped with shaved Parmesan

LAWRY'S FRIES 16
Topped with Lawry's Signature Seasoned Salt

SILVER SIDE DUO 16
Creamed Corn and Creamed Spinach

SAUTEED SPINACH 16

GRILLED ASPARAGUS 16
Served with Béarnaise sauce

GRILLED ARTICHOKE 16
Served with Béarnaise sauce

BROCCOLINI RABE 15

CREAMED CORN 14

CREAMED SPINACH 14
Seasoned with Spices, Bacon and Onion. Contains Pork Bacon

US IDAHO MASHED POTATOES 13



Chef's Recommendation



Gluten-Free

All prices are in Singapore dollars and are subject to 10% service charge and applicable government taxes.