

# ROAST PRIME RIBS OF BEEF AUJUS

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 skillets 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

A smaller cut for lighter appetites

108

### ENGLISH CUT 200g

Three thin slices deftly carved

123

### LAWRY'S CUT 285g

Our traditional and most popular cut

159

### "DIAMOND JIM BRADY" CUT 450g

An extra-thick cut for hearty appetites

245

# STARTERS

### ATLANTIC LOBSTER TAIL

5oz Nova Scotia broiled Lobster Tail with drawn Butter

49

### PAN SEARED GOOSE FOIE GRAS

49

### KUZE SAKOSHI BAY OYSTERS

Half Dozen

46

### HOKKAIDO SCALLOPS

Four pieces, served with Strawberry & Mango Salsa

45

### TRADITIONAL LUMP CRAB CAKE

Two pieces

45

### JUMBO SHRIMP COCKTAIL

Five pieces

42

### SALMON TARTARE

27

### LOBSTER BISQUE

3oz Nova Scotia broiled Lobster Tail

45

### 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 Olio 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.