

# ROAST PRIME RIBS OF BEEF AUJUS

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

PRIME RIB ENTRÉE INCLUDES:

Forest Mushroom Soup

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 80

A smaller cut for lighter appetites

ENGLISH CUT 200g 95

Three thin slices deftly carved

LAWRY'S CUT 285g 120

Our traditional and most popular cut

"DIAMOND JIM BRADY" CUT 450g 180

An extra-thick cut for hearty appetites

## STARTERS

ATLANTIC LOBSTER TAIL

Nova Scotia broiled Lobster Tails with drawn Butter

One Tail 32 | Two Tails 59

PAN SEARED GOOSE FOIE GRAS 39

HOKKAIDO SCALLOPS 35

Four pieces, served with Strawberry & Mango Salsa

TRADITIONAL LUMP CRAB CAKE 32

Two pieces

USDA PRIME BLACK ANGUS MEATBALLS 19

Four pieces

FOREST MUSHROOM SOUP 18

## ACCOMPANIMENTS

CREAMED CORN 12

BUTTERED PEAS 12

CREAMED SPINACH 12

Seasoned with Spices, Bacon and Onion. *Contains Pork Bacon*

US IDAHO MASHED POTATOES 12



## FRESH SEAFOODS

ATLANTIC LOBSTER DUO 73

Duo of broiled Lobster Tails with drawn Butter served with US Idaho mashed Potatoes and sautéed Vegetables

ATLANTIC LOBSTER DINNER 95

Trio of broiled Lobster Tails with drawn Butter served with US Idaho mashed Potatoes and sautéed Vegetables

GRILLED NEW ZEALAND KING SALMON 69

Garlic Butter Rice, seasonal Vegetables and Asparagus served with Lemon Butter sauce

FISH & CHIPS 49

Golden Snapper Fillet battered and fried till crisp & golden brown

SEAFOOD PASTA 39

Spaghetti served with a choice of Aglio Olio, Tomato or Classic Cream sauce (Spicy upon request)



## OTHER RECOMMENDATIONS

AMERICAN WAGYU SNAKE RIVER FARMS

Flat Iron Steak 180g\* 130

US PRIME BLACK ANGUS STEAK

Filet Mignon 240g\* 89

Rib Eye 250g\* 85

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

Black pepper, Mushroom, Béarnaise or Yakiniiku sauce available upon request

TRUFFLE ROSEMARY CRUSTED LAMB 79

Served with seasoned Potato Wedges, seasonal Vegetables, Baby Carrot Puree, and choice of Black Pepper, Mushroom, Béarnaise or Yakiniiku sauce

*Please allow 25 minutes for well-done preparation*

COSTA BRAVA BABY BACK PORK RIBS 68

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

CHICKEN PARMIGIANA 65

Breaded Chicken Breast topped with Mozzarella Cheese and Cajun sauce, served with seasoned Potato Wedges and sautéed Vegetables

BLACK ANGUS GROUND BEEF WELLINGTON 59

Slow-cooked USDA Black Angus ground Beef wrapped in buttery Puff Pastry

BLACK ANGUS GROUND BEEF LASAGNA 59

USDA Black Angus Ground Beef cooked with blended Roma Tomatoes, layered with Lasagna Pasta sheet, topped and baked with Béchamel sauce, Parmesan and Mozzarella

BLACK ANGUS MEATBALL PASTA 45

USDA Prime Black Angus Meatball tossed in Spaghetti al dente and homemade Roma Tomato sauce



**All Fresh Seafoods and Other Recommended Entrées include the Forest Mushroom Soup**

All prices are in Singapore dollars and are subject to applicable government taxes.