

4-COURSE WINE PAIRING DINNER

FRESHLY BAKED ASSORTED SOFT ROLLS



STARTER

THE FAMOUS ORIGINAL SPINNING BOWL SALAD

Romaine Lettuce | Iceberg Lettuce | Beetroot | Baby Spinach | Eggs | Croutons | Lawry's Vintage Dressing

TERRUNYO SAUVIGNON BLANC



APPETISER

ÔRA KING SALMON TARTARE

TERRUNYO SAUVIGNON BLANC



ENTRÉE

One choice of the following

SIGNATURE ROASTED USDA PRIME RIB OF BEEF

150grams Signature Roasted USDA Prime Rib of Beef | US Idaho mashed Potatoes
Yorkshire Pudding | whipped Cream Horseradish

CHARGRILLED LAMB SADDLE

Chargrilled Lamb Saddle | Lyonnaise Potatoes | Lamb Jus | seasonal Vegetables

PAN SEARED SEA BASS

Pan-seared Sea Bass | sauteed Green Kale | Saffron Pernod Cream sauce

TERRUNYO CARMENERE



DESSERT

CARROT WALNUT CAKE

TERRUNYO CABERNET SAUVIGNON

19 November 2024 | 7pm

\$159++ per person

Lawry's The Prime Rib Singapore

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