Take home a bottle of Cava Sutra Brut with every 2 sets ordered

# CHRISTMAS EVE 6 - COURSE SET MENU

LAWRY.

THE PRIME

Singapore

Freshly Baked Assorted Soft Rolls

## Amuse-Bouche

Fresh Japanese Oyster with Marinated Baby Squid

Japanese Oyster with marinated Baby Squid, drizzled with White Truffle Oil

<u>Soup</u>

## **Lobster Bisque**

Homemade Lobster Bisque served with Grand Marnier, Croutons, Chive bits and a dash of Cream

<u>Appetizer</u>

## Goose Foie Gras, Half-Shell Fresh Chilean Scallop and Japanese Gyoza

Pan seared Goose Foie Gras topped with Red Wine Raisin sauce, Half-Shell Fresh Chilean Scallop with Fish Roe and Japanese Gyoza with roasted Capsicum mayonnaise

## <u>Pixie Palate cleanser</u> Lime Sorbet

#### <u>Main</u>

# Signature Roasted USDA Prime Rib of Beef and Turkey Combo (\$189)

Two slices of 100grams Signature Roasted USDA Prime Rib of Beef is carved and served with 100grams roasted sliced Turkey, US Idaho mashed Potatoes, Yorkshire Pudding, whipped Cream Horseradish and a choice of creamed Corn, creamed Spinach or buttered Peas

Or

## Atlantic Lobster Tail with Ora King Salmon (\$189)

Atlantic Lobster Tail and grilled Ora King Salmon, served with Ratatouille US Idaho mashed Potatoes and seasonal Vegetables

Or

## Hearty Meat Platter (\$169)

Grilled Lamb Rack seasoned with herbs, Costa Brava Baby Back Pork Ribs with Homemade Barbecue sauce and grilled Chicken, served with US Idaho mashed Potatoes, Baby Carrot purée, Green Pea purée and seasonal Vegetables

## <u>Dessert</u>

## **Berry Opera Cake**

Layers of Almond Sponge Cake with rich mixed Berry Buttercream and Chocolate Ganache, garnished with mini Macaron and Christmas tree Cookie

Or

## **Chocolate Pistachio Cake**

guests :

Layers of Chocolate and Pistachio mousse, garnished with Gingerbread man Cookie

## \$169<sup>++</sup> / \$189<sup>++</sup> per person

Available only on Thursday, 24 December 2020 for dinner

#### Lawry's The Prime Rib Singapore Pte Ltd

Take home a bottle of Island Easter Moscato with every 2 sets ordered

# CHRISTMAS DAY 6 - COURSE SET MENU

THEAPRIME

Singapore

Freshly Baked Assorted Soft Rolls

Amuse-Bouche

## Fresh Japanese Oyster with Marinated Baby Squid

Japanese Oyster and marinated Baby Squid, drizzled with White Truffle Oil

**Starter** 

#### The Famous Original Spinning Bowl Salad

A blend of crisp Romaine, Iceberg Lettuce, shredded Beets, baby Spinach, chopped Eggs and Croutons, tossed with our exclusive Vintage Dressing in a salad bowl spun on a bed of ice

<u>Appetizer</u>

#### Goose Foie Gras, Half-Shell Fresh Chilean Scallop and Japanese Gyoza

Pan seared Goose Foie Gras topped with Red Wine Raisin sauce, Half-Shell Fresh Chilean Scallop and Japanese Gyoza with roasted Capsicum mayonnaise

<u>Pixie Palate Cleanser</u>

Lime Sorbet

#### Main

## Signature Roasted USDA Prime Rib of Beef and Turkey Combo

Two slices of 100grams Signature Roasted USDA Prime Rib of Beef is carved and served with 100grams roasted sliced Turkey, US Idaho mashed Potatoes, Yorkshire Pudding, whipped Cream Horseradish and a choice of creamed Corn, creamed Spinach or buttered Peas

Or

## Atlantic Lobster Tail with Grilled Sea Bream

Atlantic Lobster Tail and Grilled Sea Bream with Ratatouille, served with US Idaho mashed Potatoes and seasonal Vegetables

Or

# **Barbecue Bacon-Wrapped Chicken**

Roasted Bacon-wrapped Chicken Leg, stuffed with wild Mushrooms, Parmesan and Mozzarella Cheese, served with US Idaho mashed Potatoes, seasonal Vegetables, and topped with homemade Barbecue sauce

#### **Dessert**

## **Black Velvet Sponge Cake**

Layers of Black Velvet Cake with rich Cream Cheese filling, garnished with Oreo Cookie Crumble

Or

## Cappuccino Crème Bavarois Cake

Coffee-soaked Vanilla Sponge with Cappuccino Crème Bavarois, topped with Chocolate glaze

## \$139<sup>++</sup> for 1 person | \$229<sup>++</sup> for 2 persons Available only on Friday, 25 December 2020

Citi Cards Exclusive\* 100% OFF SET MENU for deposits placed before 18 Dec 2020

#### Lawry's The Prime Rib Singapore Pte Ltd

Take home a bottle of Cava Sutra Brut with every 2 sets ordered



# NEW YEAR'S EVE 6 - COURSE SET MENU

Freshly Baked Assorted Soft Rolls

# <u>Amuse-Bouche</u> Octopus with White Truffle

Sliced Octopus Leg with White Truffle Oil and Capsicum mayonnaise, drizzled with Yakiniku sauce

<u>Soup</u>

# Lobster Bisque with Hokkaido Scallop

Homemade Lobster Bisque served with Hokkaido Scallop, Croutons, Chive bits and a dash of Cream

<u>Appetizer</u>

**Truffle Burrata** 

Truffle Burrata served with Vine Cherry Tomatoes and grilled Verdure with Balsamic reduction, topped with extra virgin Olive Oil and Sea Salt

<u>Pixie Palate Cleanser</u>

Lime Sorbet

<u>Main</u>

# Signature Roasted USDA Prime Rib of Beef (\$198)

180grams Signature Roasted USDA Prime Rib of Beef is carved and served with US Idaho mashed Potatoes, Yorkshire Pudding, whipped Cream Horseradish and a choice of creamed Corn, creamed Spinach or buttered Peas

Or

# Atlantic Lobster Tail with $\bar{O}$ ra King Salmon (\$198)

Atlantic Lobster Tail with Ōra King Salmon served with Ratatouille, US Idaho mashed Potatoes and seasonal Vegetables

Or

# Duck Leg Confit (\$178)

Slow braised Duck Leg with Herbs and Raisins sauce, served with US Idaho mashed Potatoes and seasonal Vegetables

# Dessert

# **Sticky Date Pudding**

Sponge Cake made with finely chopped Dates and Brown Sugar, served with warm Caramel Sauce and Häagen-Dazs Vanilla Ice Cream

Or

# Lemon Drizzle Sponge Cake

Sponge Cake in between layers of White Chocolate Mousse, topped with Lemon zest

# \$178<sup>++</sup>/\$198<sup>++</sup> per person

Available only on Thursday, 31 December 2020 for dinner

## Lawry's The Prime Rib Singapore Pte Ltd



Take home a bottle of Island Easter Moscato with every 2 sets ordered

# NEW YEAR'S DAY 4 - COURSE SET MENU

Freshly Baked Assorted Soft Rolls

## <u>Starter</u>

# The Famous Original Spinning Bowl Salad

A blend of crisp Romaine, Iceberg Lettuce, shredded Beets, baby Spinach, chopped Eggs and Croutons, tossed with our exclusive Vintage Dressing in a salad bowl spun on a bed of ice

# <u>Appetizer</u>

# Goose Foie Gras, Japanese Gyoza and Karaage

Pan seared Goose Foie Gras topped with Red Wine Raisin sauce, Japanese Gyoza with roasted Capsicum mayonnaise and Japanese Karaage with Wasabi mayonnaise

## Main

# Signature Roasted USDA Prime Rib of Beef

150grams Signature Roasted USDA Prime Rib of Beef is carved and served with US Idaho mashed Potatoes, Yorkshire Pudding, whipped Cream Horseradish and a choice of creamed Corn, creamed Spinach or buttered Peas

## Or

# **Ōra King Salmon**

Ōra King Salmon served with Ratatouille, US Idaho mashed Potatoes and seasonal Vegetables

Or

# **Duck Leg Confit**

Slow braised Duck Leg with Herbs and Raisins sauce, served with US Idaho mashed Potatoes and seasonal Vegetables

## <u>Dessert</u>

# Honey Mascarpone Chocolate Cake

Gluten-free Sponge Cake in between layers of Honey Mascarpone Cheese, topped with Chocolate Glaze

Or

## **Raspberry Lychee Rose Cake**

Rose Sponge Cake in between layers of Lychee Mousse, topped with Raspberry Coulis

<u>Beverage</u>

# **Choice of Freshly Brewed Gourmet Coffee or Artisanal Tea**

# \$109<sup>++</sup> per person

Available only on Friday, 1 January 2021 for lunch and dinner

## Lawry's The Prime Rib Singapore Pte Ltd