



#### THE BEEF BOWL COMBO

Seafood Bowl - Abalone, Oyster, Scallop and Shrimp 海鮮碗 - 鮑魚, 生蠔, 帶子, 大蝦

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### The Famous Original Spinning Bowl Salad

Crisp Romaine and Iceberg Lettuce, Baby Spinach, Shredded Beets, Chopped Eggs and Croutons with Exclusive Vintage Dressing 冰旋翡翠沙律

or 或

**Lobster Bisque** +\$60/guest 龍蝦濃湯 +\$60/位

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### Roasted Prime Rib of Beef au jus - The Beef Bowl Cut

Mashed Potatoes, Creamed Corn, Creamed Spinach and Yorkshire Pudding 特級燒牛肉 - 四分衛厚切 香滑薯蓉,忌廉粟米,忌廉菠菜,英式烘薄酥餅

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Baked Alaska 焗阿拉斯加火焰雪山

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Coffee or Tea 咖啡或茶

For Four 每4位 **HK\$2280** 

# THEY CAME. THEY ATE. THEY CONQUERED

#### LAWRY'S BEEF BOWL

Lawry's Beef Bowl cut was created in 1956 by Lawrence L. Frank, the founder of Lawry's Restaurants, Inc. and an American football lover, for the Rose Bowl teams. The Lawry's Beef Bowl quickly becomes a tradition back in the days and used to be an appetite competition between the teams. Every year prior to the game days, the powerfully-built players will march down the red carpet in fight songs to Lawry's in Beverly Hills for this bountiful cut. They have to make their name in Lawry's before they ever made it on the football field. Believe it or not, the champions of the used-to-be Beef Bowl competition did have a higher winning percentage on the field according to past records.

Until now, Lawry's Beef Bowl has served over 20,000 Rose Bowl players and coaches with more than 78,000 pounds of the signature roasted prime rib. Since 1983, Lawry's has also hosted Beef Bowl events for each team playing in the Cotton Bowl.

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## 四分衛厚切

(四分衛: Quarterback, 美式足球中的一個重要位置, 通常是進攻組的領袖)

Lawry's的始創人之一羅倫斯·法蘭克於1956年推出Lawry's Beef Bowl四分衛厚切, 用以招待美式足球比賽Rose Bowl的決賽球隊。

享用四分衛厚切很快便成為一個年度傳統活動,也曾被作為隊伍之間的食量較勁。 每年戰歌奏起之時,決賽隊伍便會抵達比華利山的Lawry's享用多汁肉厚的連骨四分衛厚切, 為團隊打氣之餘,亦務求在球場上對壘前能在餐桌上以食量擊敗對手。 神奇的是,那些曾在食量較勁中優勝的隊伍確實在球場上有更高的得勝率。

時至今日,Lawry's 已招待了超過20,000位参加Rose Bowl的美式足球球員及教練, 共使用超過78,000磅的特級燒牛肉來烹飪。

自1983年以來,Lawry's 亦邀請Cotton Bowl的決賽球隊免費享用四分衛厚切。