

OUR STORY

In 1938, Lawrence L. Frank and Walter Van de Kamp co-founded Lawry's The Prime Rib on La Cienega Boulevard in Beverly Hills, California. It originated from Lawrence's dream of creating a restaurant featuring the memorable standing ribs of beef served on Sundays in his boyhood home.

Lawrence's instincts told him the restaurant should be elegant but not intimidating and appeal to all, its splendor reflected in each aspect of the dinner's preparation and presentation. He designed the famous "silver" carts (hammered out of stainless steel) for carving the beef tableside.

Another of his innovations was Lawry's Seasoned Salt. Lawrence created it in his home kitchen especially for the beef served in the restaurant. In later years, under his son Richard N. Frank's leadership, the product became America's most popular formulated seasoning. The once small family-run company, Lawry's Foods, Inc. grew into a multi-million dollar business. That company was sold in 1979 to Thomas J. Lipton, Inc., a division of Unilever. In 2008, they sold the Lawry's brand to McCormick & Co., which manages it today.

Lawry's The Prime Rib remains a family owned business operated by the third and fourth generations of Franks and Van de Kamps. The company still proudly follows the original Code of Ethics displayed here in the restaurant, written by Richard N. Frank and based on his father's and uncle's philosophies.

After the success in Beverly Hills, a second Lawry's The Prime Rib opened in Chicago in 1974, followed by additional locations in Dallas in 1983 and Las Vegas in 1997. Internationally, Lawry's The Prime Rib began welcoming guests to Singapore in 1999, Tokyo in 2001, Taipei in 2002, Hong Kong in 2006, Osaka in 2008 and Seoul in 2013. All our restaurants offer outstanding amenities for private parties.

Lawry's The Prime Rib continues its tradition of excellence and innovation to meet today's demands, but the meals served here remain timeless - and still every bit Lawry's.



General Manager, Catherine Yu
Head Chef, Pong Yu

ROAST PRIME RIBS OF BEEF AUJUS



- CALIFORNIA CUT 加州薄切** \$445
For lighter appetites
- ENGLISH CUT 英式三片切** \$495
Three thin slices
- LAWRY CUT 招牌美味切** \$605
Our traditional and most popular cut
- DIAMOND JIM BRADY CUT 金百帝厚切** \$785
An extra-thick portion, rib bone in



PRIME RIB INCLUDES 特級燒牛肉餐包括：

The Famous Original Spinning Bowl Salad
冰旋翡翠沙律

Romaine and iceberg lettuce, baby spinach, shredded beets, eggs, croutons, Vintage Dressing

Mashed Potatoes 香滑薯蓉

Whipped with milk and butter

Yorkshire Pudding 英式烘薄酥餅

Baked in small skillets until puffy and golden brown

Whipped Cream Horseradish 忌廉辣根醬

Grated horseradish, seasoned whipped cream

STARTER

ATLANTIC LOBSTER TAIL 大西洋龍蝦尾

Side order 單點份量

One Tail 單隻

Two Tails 一對

\$170

\$320

FRESH CRABMEAT AU GRATIN (1pc)

法式芝士焗釀蟹蓋 (一件)

\$180

JUMBO SHRIMP COCKTAIL (5pcs)

鮮大蝦略嗲 (五隻)

\$145

SOUP

CREAM OF MUSHROOM 鮮雜菌湯 \$80

LOBSTER BISQUE 龍蝦濃湯 \$125

PUMPKIN SOUP WITH FRESH SHRIMP 鮮蝦南瓜湯 \$90

WINE

LAWRY'S PRIVATE LABEL	Glass	Carafe	Bottle
CHARDONNAY	\$109	\$329	\$399
CABERNET SAUVIGNON			
MERLOT			

FRESH SEAFOOD

FRESH FISH OF THE DAY 每日精選鮮魚 \$420

A daily special preparation by our chef.

Your server will describe today's selection

FRESH SALMON 鮮三文魚 \$420

Served with our vegetables of the day.

Your server will describe today's preparation

ATLANTIC LOBSTER TAILS 大西洋龍蝦尾三隻 \$535

A trio of broiled lobster tails, served with

drawn butter and fresh vegetables

The above include The Famous Original Spinning Bowl Salad

以上均配冰旋翡翠沙律



OTHER RECOMMENDATION

LAWRY'S RIBEYE STEAK \$650

12安士燒無骨肉眼扒

12oz boneless roasted prime rib, seared to perfection,

served with au gratin potatoes, crisp fried onions and cabernet sauce

ROASTED FRENCH CHICKEN 燒法國春雞 \$420

Free range spring chicken with black pepper

and Julienne vegetables

GRILLED KOREAN STYLE SHORT RIB STEAK \$430

烤韓式牛仔骨

Marinated in our special sauce with sesame seasoned spinach

GRILLED BABY LAMB RACK 扒幼嫩羊架 \$450

Tender and juicy, grilled to your preference

The above include The Famous Original Spinning Bowl Salad

以上均配冰旋翡翠沙律

DINNER ACCOMPANIMENTS

LAWRY'S BAKED IDAHO POTATO \$80

焗美國愛達荷馬鈴薯

Butter, bacon, chives and sour cream

SIZZLING SKILLET OF MUSHROOMS \$85

鐵板炒蘑菇

Shiitake, button and oyster mushrooms

sautéed in butter, garlic and fresh herbs

FRESH ASPARAGUS 鮮灼蘆筍 \$85

Served with Hollandaise sauce

CREAMED SPINACH 忌廉菠菜 \$55

Seasoned with spices, bacon and onion

CREAMED CORN 忌廉粟米粒 \$55

BUTTERED PEAS 牛油青豆 \$55

GARLIC RICE 蒜蓉牛油飯 \$55

Subject to 10% service charge. All prices are in HK\$. Please alert your server of any food allergies before ordering

另加一服務費。所有價錢以港幣計算。如閣下對任何食物過敏，請於點菜前告知你的服務員