



FESTIVE SEASON SET DINNER MENU II

1st – 30th DECEMBER 2011 (excluding 24th)

Fresh warm homemade Limpa and Sourdough Bread

Lawry's Famous Original Spinning Bowl Salad

With Classic Vintage Dressing

Oven Baked Scampi

Served with Spinach Veloute and drizzled with White Truffle Oil

Traditional Pumpkin Soup

Roasted Prime Ribs of Beef & Maple Glazed Turkey

One slice of Slow Roasted USDA Prime Rib of Beef (70gm) with Au Jus
Two Slices of Turkey Breast, served with an Orange Cranberry Sauce,
Idaho Mashed Potatoes, Buttered Peas, Yorkshire Pudding and Sage Bread Stuffing

Or

Atlantic Lobster and White Snapper Fillet

An Oven Baked Lobster Tail, White Snapper with Pink Pepper, White Chocolate Sauce,
Served with Spinach Mashed Potatoes and Confit of Tomatoes

Traditional Bread Pudding

With Crème Anglaise and Vanilla Häagen-Dazs Ice Cream

Italian Coffee or Gryphon Artisan Teas

Served with Praline Chocolate

\$95

Price is subjected to 10% service charge and applicable government taxes.

**DBS / POSB Card Members will enjoy 10% discount
on all Festive Menus with minimum 2 diners.**



Partnered by
DBS





CHRISTMAS EVE CANDLELIGHT DINNER

24th DECEMBER 2011

1ST SEATING AT 5.00PM, 2ND SEATING AT 8.00PM

Fresh warm homemade Limpa and Sourdough Bread

Lawry's Famous Original Spinning Bowl Salad

With Classic Vintage Dressing

Crispy Shrimps

Served with Lemon Garlic Mayonnaise and Spicy Cilantro Sauce

Lobster Bisque

With Crabmeat & Black Caviar

Roasted Prime Ribs of Beef

Slow Roasted USDA Prime Rib of Beef (200gm) with Au Jus,
Served with Idaho Mashed Potatoes with Brown Gravy, Yorkshire Pudding
and a Choice of Creamed Corn, Creamed Spinach or Buttered Peas

Or

Black Truffle Roast Turkey

Three Slices of Turkey Breast with Black Truffle Infused Gravy,
Served with Sage Stuffing, Cranberry Jelly and Buttered Peas

Or

Atlantic Lobster & White Cod

Oven Baked Atlantic Lobster Tail & White Cod with Vanilla Lemon Beurre Blanc,
Served with Stir Fried Mizuna Lettuce with Pine Nuts and turning Potatoes

Orange Chocolate Delight

Orange Zest Chocolate Mousse with Grand Marnier Sauce,
Served with Pistachio Nuts, Vanilla Häagen-Dazs Ice Cream, Chocolate Cake and Hot Fudge

Italian Coffee or Gryphon Artisan Teas

Served with Praline Chocolate

Followed by

A Glass of Sparkling Wine

\$139

Price is subjected to 10% service charge and applicable government taxes.

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CHRISTMAS DAY BRUNCH

25th DECEMBER 2011

11.30AM – 3.00PM

Fresh warm homemade Limpa and Sourdough Bread

Lawry's Famous Original Spinning Bowl Salad

With Classic Vintage Dressing

Chicken Pumpkin Strudel

With Lawry's Homemade BBQ Sauce

Roasted Prime Ribs of Beef and Turkey

One Slice of Slow Roasted USDA Prime Rib of Beef (70gm) with Au Jus,
and Two Slices of Turkey Breast with Orange Cranberry Sauce,
Served with Idaho Mashed Potatoes, Buttered Peas, Yorkshire Pudding and Sage Bread Stuffing

Or

King Salmon and Sea Scallop

Duo of Glazed Orange Sake Salmon Fillet & Seared Scallop,
Served with Smoked Salmon Salsa and Spanish Risotto

White Chocolate and Mixed Berry Swirl

Italian Coffee or Gryphon Artisan Teas

Served with Praline Chocolate

And

A Glass of Egg Nog

\$69

Price is subjected to 10% service charge and applicable government taxes.

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NEW YEAR'S EVE CANDLELIGHT DINNER

31ST DECEMBER 2011

1ST SEATING AT 5.00PM, 2ND SEATING AT 8.00PM

Fresh warm homemade Limpa and Sourdough Bread

Lawry's Famous Original Spinning Bowl Salad

With Classic Vintage Dressing

Pan Seared Marinated Tuna Sashimi

With Capsicum Salsa

Lobster Bisque

With Atlantic Lobster Ravioli

Roasted Prime Ribs of Beef

Slow Roasted USDA Prime Rib of Beef (200gm) with Au Jus,
Served with Idaho Mashed Potatoes with Brown Gravy, Yorkshire Pudding
and a Choice of Creamed Corn, Creamed Spinach or Buttered Peas

Or

Lamb Rotolo & Kurobuta Pork

Duo of Bacon Crusted Lamb rolled with Onion Spinach & Mint Gravy,
Pan Seared Pork Chop with Green Apple Salsa,
And Green Peas Mashed Potatoes with Melted Cheese

Or

Oven Baked Seafood Paradise

Trio of Chilean Black Cod Fillet, Atlantic Scallop & Asian Tiger Prawn,
Served with Sweet Corn Volute, Stir Fried Asparagus, Onion Pickles and Beetroot Mashed Potatoes

Festive Fantasy

A Poached Pear with White Wine, Pistachio Caramel Parfait, Chocolate Mousse
and Fresh Berries with Champagne Sabayon

Italian Coffee or Gryphon Artisan Teas

Served with Praline Chocolate

Followed by

A Glass of Sparkling Wine

\$159

Price is subjected to 10% service charge and applicable government taxes.



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