



TAIPEI

經典套餐

冰旋翡翠沙拉

開胃菜(3選1)

嫩煎加拿大鴨肝
(換購價 NT\$450)

香煎北海道干貝

主廚創意開胃菜

湯品(2選1)

精燉牛骨起司洋蔥湯

主廚創意濃湯

主廚精選熱盤

蒸烤半尾波士頓龍蝦 加購價 NT\$990

加州薄切牛肋排 6oz	NT\$2,900
英式三片薄切牛肋排 7.5oz	NT\$3,150
勞瑞斯經典暢銷牛肋排 10oz	NT\$3,550
金百帝厚牛肋排 16oz	NT\$4,750

鮮調馬鈴薯泥 (龍蝦起司通心粉 換購價 NT\$690)
英式約克夏布丁餅及香濃菠菜泥 或 奶油香甜玉米粒 或 奶香青豆
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|                                             |           |
|---------------------------------------------|-----------|
| 羅西尼音樂家牛排 - 美國冷藏菲力牛排 6oz/加拿大鴨肝/風乾帕瑪火腿        | NT\$3,700 |
| 手作威靈頓公爵牛排 - 美國冷藏菲力牛排 6oz/松露蘑菇/帕瑪火腿/菠菜泥/自製派皮 | NT\$3,300 |
| 嚴選美國冷藏菲力牛排 6oz 佐牛髓鴨肝抹醬 & 半尾波士頓龍蝦            | NT\$4,300 |
| 爐烤美國 Prime 極佳級紐約客牛排 12oz                    | NT\$3,200 |
| 爐烤美國 Prime 極佳級冷藏手切肋眼牛排 16oz                 | NT\$3,950 |
| 在地噶瑪蘭黑豚帶骨里肌                                 | NT\$2,300 |
| 紐西蘭嚴選小羔羊排                                   | NT\$2,900 |
| 時令海鮮拼盤                                      | NT\$3,500 |
| 波士頓活龍蝦 1.5lb 佐松露馬鈴薯                         | NT\$3,800 |

#### 精緻甜點(3選1)和飲品

英式草莓蛋糕

主廚私藏提拉米蘇

每日創意甜點

SEGAFREDO ZANETTI 雨林生態友善認證阿拉比卡咖啡或  
TWG 各式精選茶品

#### 精選配菜

|            |          |            |           |
|------------|----------|------------|-----------|
| 巴薩米克醋磨菇    | NT\$ 370 | 龍蝦起司通心粉    | NT\$ 750  |
| 勞瑞斯烤馬鈴薯    | NT\$ 320 | 鮮蝦雞尾酒盅(5尾) | NT\$ 570  |
| 南非鑽石生蠔(一對) | NT\$ 460 | 南非鑽石生蠔(半打) | NT\$1,300 |

本菜單部分餐點為生食與未全熟，或易致過敏餐點  
請依個人體質自行判斷點用，勞瑞斯餐廳關心您

SANTA VITTORIA 維多利亞礦泉水 NT\$150/瓶/1000ml、NT\$180/瓶/1500ml  
S.Pellegrino 聖沛黎洛天然氣泡水 NT\$150/瓶/1000ml  
以上價格均需加收原價一成服務費



TAIPEI

## Classic Set Menu

### Salad

The Lawry's Original Spinning Bowl Salad

### Appetizer (Choose One)

**Canadian Supreme Foie Gras (Additional NT\$450)**

**Seared Hokkaido Scallop**

**Daily Creative Appetizer**

### Soup (Choose One)

**French Onion Cheese Soup**

**Daily Creative Soup**

### Chef Creative Platter

**Half Boston Lobster (Additional NT\$990)**

### Main Course

|                                                                                        |                  |
|----------------------------------------------------------------------------------------|------------------|
| <b>The California Cut</b> 6oz – For Lighter Appetites.                                 | <b>NT\$2,900</b> |
| <b>The English Cut</b> 7.5oz – Three Thin Slices to Heighten the Rich Beef Flavor.     | <b>NT\$3,150</b> |
| <b>The Lawry Cut</b> 10oz – Our Traditional Portion Since 1938.                        | <b>NT\$3,550</b> |
| <b>Diamond Jim Brady Cut</b> 16oz – An extra-thick portion always comes with the bone. | <b>NT\$4,750</b> |

All Prime Rib will be Served with USA Mashed Potatoes (Lobster Macaroni and Cheese NT\$690 ), and Lawry's Signature Vegetables: Creamed Corn, Creamed Spinach or Buttered Peas.

|                                                                                                  |                  |
|--------------------------------------------------------------------------------------------------|------------------|
| <b>US Chilled Tournedos Rossini 6oz</b>                                                          | <b>NT\$3,700</b> |
| <b>Beef Wellington Tenderloin Roast 6oz</b>                                                      | <b>NT\$3,300</b> |
| <b>US Chilled Filet Mignon 6oz w/Bone Marrow &amp; Foie Gras Sauce &amp; Half Boston Lobster</b> | <b>NT\$4,300</b> |
| <b>USDA Prime New York Strip Steak 12oz</b>                                                      | <b>NT\$3,200</b> |
| <b>USDA Prime Rib Eye Steak 16oz</b>                                                             | <b>NT\$3,950</b> |
| <b>Taiwan Kavalan Black Hair Pork Loin</b>                                                       | <b>NT\$2,300</b> |
| <b>New Zealand Lamb Rack</b>                                                                     | <b>NT\$2,900</b> |
| <b>Seasonal Seafood Platter</b>                                                                  | <b>NT\$3,500</b> |
| <b>Boston Lobster 1.5lb with Truffle Mashed Potato</b>                                           | <b>NT\$3,800</b> |

### Dessert (Choose One) & Coffee/Tea

**English Trifle**

**Chef's Secret Recipe Tiramisu**

**Daily Dessert**

**SEGAFREDO ZANETTI Rainforest Alliance Certified Arabica Coffee  
or TWG Fine Selected Tea**

### Lawry's Side Selections

|                                         |                  |                                    |                 |
|-----------------------------------------|------------------|------------------------------------|-----------------|
| <b>Balsamic Mushroom</b>                | <b>NT\$ 370</b>  | <b>Lobster Macaroni and Cheese</b> | <b>NT\$ 750</b> |
| <b>Lawry's Baked Potato</b>             | <b>NT\$ 320</b>  | <b>Shrimp Cocktail (5 Tails)</b>   | <b>NT\$570</b>  |
| <b>S.A. Diamond Oyster (Pair)</b>       | <b>NT\$ 460</b>  | <b>(Extra Single Tail NT\$120)</b> |                 |
| <b>S.A. Diamond Oyster (Half Dozen)</b> | <b>NT\$1,300</b> |                                    |                 |

SANTA VITTORIA Water NT\$150 / btl/1000ml, NT\$180 / btl/1500ml  
S.Pellegrino Sparkling Natural Mineral Water NT\$150 / btl.

All Prices Subject to a 10% Service Charge.

# LAWRY'S

## THE PRIME RIB

TAIPEI

本餐廳所供應之牛肋排餐均採用  
原產自美國之頂級牛肉以下主餐點均含：  
USDA PRIME RIB DINNER INCLUDES：

冰旋翡翠沙拉

The Famous Original Spinning Bowl Salad

鮮調馬鈴薯泥

Mashed Potatoes

英式約克夏布丁餅

Yorkshire Pudding

勞瑞斯獨創鮮奶油辣根醬

Whipped Cream Horseradish

**加州薄切牛肋排 6oz NT\$2,250**

The California Cut 6oz

**英式 3 片薄切牛肋排 7.5oz NT\$2,500**

The English Cut 7.5oz

**勞瑞斯經典暢銷牛肋排 10oz NT\$2,900**

The Lawry Cut 10oz

**金百帝厚牛肋排 16oz NT\$4,100**

Diamond Jim Brady Cut 16oz

限量供應 End Cut 全熟略焦，口感獨特值得一嚐！

### 海鮮類

**時令海鮮拼盤 NT\$2,850**

Seasonal Seafood Platter

**波士頓活龍蝦 1.5 lb. 佐松露馬鈴薯 NT\$3,150**

Boston Lobster with Truffle Mashed Potato

以上海鮮均附有勞瑞斯冰旋翡翠沙拉

Both Seafood Entrees Above Include Lawry's

Famous Original Spinning Bowl Salad

### 勞瑞斯經典配菜

香濃菠菜泥

NT\$300

Creamed Spinach

奶油香甜玉米粒

NT\$300

Creamed Corn

奶香青豆

NT\$250

Buttered Peas

任選組合

NT\$300

Any combination

### 精選冷熱盤

冰旋翡翠沙拉

NT\$ 250

The Famous Original Spinning Bowl Salad

鮮蝦雞尾酒盅(五尾)

NT\$ 570

Shrimp Cocktail

(單尾加購價 Extra Single Tail NT\$ 120)

南非鑽石生蠔(一對)

NT\$ 460

S.A. Diamond Oyster (Pair)

南非鑽石生蠔(半打)

NT\$1,300

S.A. Diamond Oyster (Half Dozen)

蒸烤半尾波士頓龍蝦

NT\$1,090

Half Boston Lobster

香煎北海道干貝 (2 顆)

NT\$ 570

Seared Scallop ( 2 Each)

每日創意開胃菜

NT\$ 400

Daily Creative Appetizer

每日創意湯品

NT\$ 350

Daily Creative Soup

精燉牛骨起司洋蔥湯

NT\$ 350

French Onion Soup

巴薩米克醋磨菇

NT\$ 370

Balsamic Mushroom

勞瑞斯烤馬鈴薯

NT\$ 320

Lawry's Baked Potato

龍蝦起司通心粉

NT\$ 750

Lobster Macaroni and Cheese

嫩煎加拿大鴨肝

NT\$ 750

Canadian Supreme Foie Gras

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請依個人體質自行判斷點用，勞瑞斯餐廳關心您

葡萄酒類開瓶費 Corkage for Wine:NT\$1,500/瓶 烈酒類 Liquor:NT\$2,000/瓶

SANTA VITTORIA 維多利亞礦泉水 NT\$150/瓶/1000ml、NT\$180/瓶/1500ml

S.Pellegrino 聖沛黎洛天然氣泡水 NT\$150/瓶/1000ml

SANTA VITTORIA Water NT\$150 / btl/1000ml, NT\$180 / btl/1500ml

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