

PROHIBITION

Grill house & Cocktail bar

扒房·酒吧

EASTER SPECIAL

22ND MARCH 2021 TO 11TH APRIL 2021

MILK FED BABY LAMB

COMES ONLY FROM THE BASQUE VALLEY
OF SOULE IN THE ATLANTIC PYRENEES (SOUTH WEST OF FRANCE).

THEY ARE RAISED IN THE MOUNTAIN AND ARE SENT TO BE PROCESSED WHEN THEY ARE NO
OLDER THAN 45 DAYS.

BECAUSE THE LAMB IS FED EXCLUSIVELY ON ITS MOTHER'S MILK,
ITS FLESH IS SUCCULENT, TENDER AND HAS A LOW-GRAIN TEXTURE.

THE MILK DIET AND THE YOUNG AGE ALSO INFLUENCE
THE COLOUR OF THE RAW MEAT, WHICH IS WHITE OR BARELY PINK.

LAMB BURGER \$238

CHEDDAR CHEESE



MILK FED BABY LAMB

MARINATED WITH BLUE CHEESE

FOR 4-6 PERSONS HALF \$4,900

FOR 7-12 PERSONS WHOLE \$9,800

THE ABOVE ITEMS NEED TO BE PRE-ORDER 2 DAYS IN ADVANCE



ROASTED BONE-IN LAMB LEG 1.2KG \$1,280

LAMB GRAVY

FOR 2 PERSONS

THE PRICE ARE SUBJECT TO 10% SERVICE CHARGE.
PLEASE ADVISE OUR STAFF OF ANY FOOD ALLERGIES.