

AVOCA'S CHRISTMAS NIGHTS

APPETISER

GOI CUON CHAY SPRING ROLL SALAD ✓ 羅望子水牛芝士米紙卷沙律

Rice Paper Wrapped with Mozzarella Cheese, Grapes, Persimmon, Basil & Mint, Spicy Tamarind Ginger Peanut Sauce
228

Suggested pairing:

- **BANDITO MARGARITA**
- **PICKLED CUCUMBER GIMLET**

ORIENTAL CRUDO DI MARE

薄切海鮮刺身及紅菜頭醒柑橘梅子汁

Raw Seafood Crudo with Kanpachi, Cuttlefish, Prawns, Beetroot Carpaccio, Sesame Peanuts Dust, Citrus and Plum Sauce
248

Suggested pairing:

- **SESAME & PEANUT BUTTER SOUR**
- **KUMQUAT MOJITO**

SEAFOOD DANZAI ANGEL HAIR

擔仔濃蝦湯海鮮天使麵

Surf Clams, Raw Prawns, Dried Shrimps, Angel Hair Pasta, Creamy Shrimp Bisque, Shiso Leaf Pesto, Crispy Garlic & Shallots, Sichuan Peppercorns, Chilli Oil
238

Suggested pairing:

- **LGM MARY**
- **PALOMA EXPERIENCE**

CRISPY RAVIOLI IN CHESTNUT SOUP

羊肚菌栗子忌廉湯配脆雞肉雲吞

Morel Mushroom Compote, Creamy Chestnut Soup, Onions, Carrots, a dash of Cream
198

Suggested pairing:

- **LAP YUK OLD FASHIONED**

DESSERT

RED BEAN SNOWBALL

紅豆雪球

Red Bean, Coconut Espuma, Almond Crumbles, Rice Cake, Sponge Cake, Tangerine Peel Gelato
138

Suggested pairing:

- **GINGER PUDDING**
- **HAW HAW HAW**

GINGER GLOW

聖誕薑韻

Ginger Crumbles, Ginger Jelly, Milk Gelato, Floating Island, Candy Ginger
128

Suggested pairing:

- **APPLE PIE**
- **MANGO POMELO COLADA**

MAIN COURSE

GRILLED BEEF STRIPLOIN

烤澳洲和牛腰脊配台灣山胡椒汁

MB4+ Beef Striploin, Onions & Shallots Tart, Fried Julienne Leeks, Double Fried Potatoes, Makaury Poivre Sauce
388

Suggested pairing:

- **CLAY POT NEGRONI**
- **PINEAPPLE DAIQUIRI**

ROASTED STUFFED QUAIL KUNG PAO STYLE

烤焗鵪鶉釀火雞蓉配宮保汁

Whole Boneless Quail Stuffed with Turkey Mousse, Grilled Spring Onion Pesto, Celtuce Salsa, Spiced Peanuts, Homemade Kung Pao Sauce
298

Suggested pairing:

- **HAAM NENG MUNG**
- **PICKLED CUCUMBER GIMLET**

SMOKED DUCK BREAST WITH TEA LEAF

烤茶燻鴨胸肉伴鴨鬆露筍脆麵卷

Crispy Rice Noodles Wrapped with Minced Duck Meat and Asparagus, Ginger & Chinese Red Dates Chutney, Fragrant Angelica Duck Jus
318

Suggested pairing:

- **GINGER PUDDING**
- **V.L.T SOUR**

STEAMED GROUPE & CABBAGE ROLL

法式包心菜石斑卷伴魷魚麵條

French Chou Farci, Stuffed with Grouper Fillet and Seafood Mousse, Seafood Consommé, Carrots, Dried Mushrooms, Shrimp Oil
328

Suggested pairing:

- **YUM CHA FIZZ**
- **RUM OLD FASHIONED**

BEETROOT AND CELERIAC WELLINGTON ✓

焗威靈頓素菜卷配香草牛油白酒汁

Eggplant and Miso Purée, Herbed Beurre Blanc
288

Suggested pairing:

- **MUMS TEA**
- **BEES KNEES**

ROGAN JOSH LAMB

烤羊架配紅咖喱免治羊肉香米

Roasted Lamb Rack with Marsala Spices, Tomato Yoghurt and Cardamon Sauce, Mint and Coriander Pesto, Served with Baked Fragrant Rice with Minced Lamb in Pastry
378

Suggested pairing:

- **HAAM NENG MUNG**
- **CLAY POT NEGRONI**