

# AVOCA HIGH SPIRITS BRUNCH | 580PP

## FREE FLOW

### COCKTAILS

3Hrs//200pp

2Hr extension +200

Selected Cocktails, Beers,  
Punches, Soft Drinks,  
Fresh Juice

### SPARKLING

3Hrs//280pp

2Hr extension +200

Prosecco, Wines,  
Selected Cocktails, Beers,  
Punches, Soft Drinks,  
Fresh Juice

### CHAMPAGNE

3Hrs//480pp

Champagne, Prosecco,  
Wines, Selected Cocktails,  
Beers, Punches, Soft  
Drinks, Fresh Juice

## STARTERS TO SHARE

### BAKED OYSTERS WITH SHIRO MISO SABAYON

白味噌沙巴雍焗蠔

## UNLIMITED REFILLS

### BURRATA MOZZARELLA CHEESE WITH DUO TOMATOES ✓

蕃茄水牛芝士沙律配梅子醬

Tomatoes, Tomato Chips, Mesclun Salad,  
Shiso Pesto, Dry Plums Dressing

### GRILLED PORK SCOTCH SALAD

烤西班牙豬頸肉沙律

Lemon Grass, Asian Salad, Sweet Palm Sugar,  
Fish Sauce, Roasted Chilli Tamarind Sauce

### FRIED SHRIMP PUFF

酥皮絲炸蝦滑配明太子蛋黃醬

Shrimp & Minced Fish Paste, Kataifi Sheets,  
Shallots, Parsley, Mentaiko Mayonnaise

### YELLOWTAIL SASHIMI

薄切油甘魚刺身配椰香油醋汁

Kiwi Fruit, Kaffir Lime Emulsion, Spicy Shrimp  
Rice Puff, Chorizo Chilli Mayonnaise,  
Coconut Vinaigrette

### MINCED CHICKEN SKEWERS

免治雞肉棒配松露醬

Chicken Cartilage, Onion, Garlic, Truffle Sauce

### SAUTÉED PRAWNS

香辣炒鳳尾蝦配炸饅頭

Baby Corn, Aromatic Garlic and Ginger,  
Chilli, Curry Leaves, Served with Deep Fried  
Steamed Buns

## CHOOSE ONE MAIN COURSE FOR YOURSELF

### GRILLED THREE YELLOW CHICKEN AND ABALONE

烤泰式三黃雞及鮑魚配雞油米形意粉

Preserved Chinese Sausage, Chicken Fat Orzo,  
Grated Sand Ginger, Chicken Jus

### GRILLED STRIPLOIN STEAK

烤西冷牛扒配燒新薯及牛肉燒汁

Roasted Potatoes, Parsnip Yoghurt Purée,  
Salsa Verde, Beef Jus

### SHELLFISH PANCAKE

甜辣醬風味海鮮薄餅

Scallops, Surf Clams, Razor Clams, Squid,  
Spicy and Sweet Gochujang, Sesame Oil,  
Mozzarella Cheese, Spring Onions

### SAMBAL LOBSTER LINGUINE

參巴醬波士頓龍蝦扁意粉

(ADDITIONAL 另加HK\$198)

Cherry Tomatoes, Lime Zest, Italian Parsley,  
Basil, Lemongrass, Sambal Shellfish Sauce

### ROASTED LAMB RACKS

烤羊架配香茜醬

Romanesco Tandoori, Grilled Potatoes,  
Parsnip Yoghurt Purée, Coriander Herb Purée,  
Cherry Tomatoes, Lamb Jus

### PAN SEARED GROUPEL FILLET

香煎石斑魚柳配法式白酒忌廉汁

Soya Gnocchi, Broccolini, Fermented Bean  
Beurre Blanc, Aromatic Baby Shrimp Oil

### LINGUINE WITH CRUNCHY VEGETABLES ✓

素菜開心果青醬扁意粉

Yellow and Green Zucchini, Chayote Melon,  
Pistachio Pesto, Garlic, Lemon Zest

## DESSERT PLATTER TO SHARE

### STRAWBERRY LAYER CAKE

士多啤梨橄欖油蛋糕

Olive Oil Sponge Cake,  
Strawberry Confit, Vanilla Cream,  
Fresh Strawberry

### CHESTNUT PASSIONFRUIT TART

熱情果栗子迷你撻

Passionfruit Cream,  
Chestnut Butter Cream,  
Sponge Cake

### CHOCOLATE ORANGE MOUSSE

香橙朱古力慕絲

Orange Compote, Orange Jelly,  
Milk Chocolate Mousse,  
Cocoa Shortbread

 Vegetarian  Vegan

\*All prices are in Hong Kong dollars and subject to 10% service charge

# HIGH SPIRITS BRUNCH BEVERAGE

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## COCKTAILS

### V.L.T. SOUR

Modern Tea Distillate Tried and True Vodka, Rémy Martin VSOP, Peach Liqueur, Pineapple, Lemon Oleo

### HAAM NENG MUNG

Naked Malt Blended Whisky, Salted Yuzu Marmalade, Calamansi Soda

### PALOMA EXPERIENCE

Mezcal Crème, Siete Misterios Doba Yej, Organic Agave, Cherry Tomato Shrub, Grapefruit Soda

### APEROL SPRITZ

Aperol, Prosecco, Soda Water

### TROPIC COBBLER

Torres T10 Brandy, Ratafia Rossi, Mixed Berries, Mint, Mango, Homemade Spiced Cordial, Super Lemon

### RUM OLD FASHIONED

Matusalem 15 YO, Fernet Cacao, Coconut, Aromatic and Chocolate Bitter

### Additional \$200

for free-flowing selected cocktails, beers, punches, soft drinks, fresh juice OR

### Additional \$280

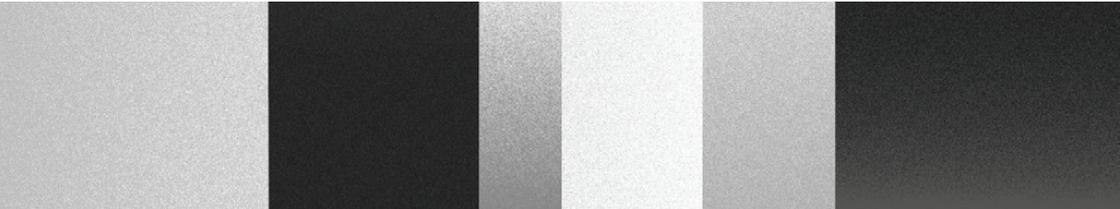
for free-flowing selected cocktails, beers, punches, wines and prosecco, soft drinks, fresh juice OR

### Additional \$480

for free-flowing champagne, selected cocktails, beers, punches, wines and prosecco, soft drinks, fresh juice

Stay longer for an extended free-flow experience for an additional \$200 for another 2 hours free-flowing section on selected cocktails, wines and prosecco

All prices are in Hong Kong dollars and subject to 10% service charge



# HIGH SPIRIT BRUNCH BEVERAGE

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**BUZZ FREE** Non - alcohol

## HOJICHA LEMONADE

Hojicha Sparkling Tea, Preserved Lime and Top with Lemonade

## DRY PEACH BELLINI

Peach Purée, Non-Alcoholic Sparkling

## ROSELLE & LYCHEE

Roselle & Lychee Cordial, Soda Water

## WINES & BUBBLES

Rosé | Cinsault Blend, Domaine de Triennes, Provence , France  
White Wine | Pinot Grigio, Villa Chiòpris, Friuli, Italy  
Red Wine | Sangiovese, Barone Ricasoli, Chianti, Italy  
Champagne | Thiénot Brut, France  
Prosecco | Musti Nobilis, Italy

## DRAUGHT BEERS

Sapporo, Coopers Ale

## SOFT DRINKS

Coke, Coke Zero, Sprite

## FRESH JUICE

Orange Juice, Grapefruit Juice, Pineapple Juice

