

AVOCA'S LUNCH

SOUP & STARTERS

CREAM CORN SOUP ✓

Charred Baby Corn, Almonds, Chervil

TOMATO & MESCLUN SALAD ✓

Kale, Mixed Nuts, Scallion, Tofu Miso Dressing

FRESH CATCH CRUDO

Spicy Puttanesca Crudo, Finger Lime, Italian Parsley, Homemade XO Sauce

SLOW COOKED CHICKEN TERRINE

Celtuce & Jicama Salsa, Sand Ginger, Chinese Five Spices Flavour Sauces

MAINS

GRILLED HANGER STEAK

Kampot Pepper, Roasted Potatoes, Pepper Jus

GRILLED IBERICO PORK PRESA

Sautéed Peanut Sprouts, Garlic Chive, Balsamic Shallots, Pork Jus

ROASTED DUCK BREAST

House Air-dried Duck Breast, Duck Fat Roasted Potatoes, Slow Cooked Red Onion Jam, Raspberry Jus

PAN SEARED SNAPPER

Local Snappers, Seared Almond Mushrooms, Sautéed Clams, Broccolini, Green Herb Sauce

PAN SEARED OCTOPUS & SQUID ORZO

Capsicums, Tomatoes, Onions, Kaffoor Lime Leaf, Tom Yum Paste

MUSHROOM CROQUE MONSIEUR ✓

Mixed Earthy Forest Mushrooms, Emmental Cheese, Scamorza Cheese, Béchamel, Served with French Fries

LINGUINE ALLE VONGOLE

Confit Garlic, Cherry Tomatoes, Dry White Wine, Thai Basil, Anchovy, Lemon Zest, Italian Parsley

DESSERT

CARAMEL APPLE

Caramel Apple, Cinnamon Apple Filling, Vanilla Cream, Granola

DAILY HOMEMADE GELATO

Delicious Frozen Treat Crafted From Natural Ingredients By Our Chef Everyday

\$298 Soup or Starter + Main + Dessert + Coffee or Tea

Add a drink from the list below: **\$38**

Espresso Tonic / Elderflower Spritz / Peach & Chamomile Lemonade / Rosewater Gin & Tonic / House Wines / Draught Beers / Prosecco



Vegetarian



Vegan

*All prices are in Hong Kong Dollars and subject to 10% Service Charge

午市套餐

湯及頭盤

粟米忌廉湯 ✓
配燒珍珠筍

番茄雜菜沙律 ✓
配味噌豆腐汁

意式醃生魚片
配自家製XO醬

慢煮法式雞肉凍
配萵筍沙葛莎莎

主菜

烤安格斯封門柳牛扒
配胡椒汁

烤伊比利亞豬肩
配燒汁

香烤鴨胸
配鴨油烤薯及紅桑子汁

香煎鯛魚柳
配姬松茸及香草醬

冬陰風味烤八爪魚及魷魚
配米形意粉

烤野菌芝士三文治 ✓
配法式白醬及香脆薯條

香草白酒蜆肉扁意粉

甜品

焦糖肉桂焗蘋果
配雲呢拿泡沫

自家製意大利雪糕

\$298 湯或頭盤 + 主菜 + 甜品 + 咖啡或茶

特色飲品只需另加 \$38

濃縮咖啡湯力 / 接骨木花雞尾酒 / 蜜桃洋甘菊檸檬梳打 / 玫瑰氈酒湯力 / 精選紅白酒 / 生啤 / 意大利汽酒

✓ 素食

✓ 純素

*所有價格均以港幣計算並另收加一服務費