

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

FRESH OYSTERS WITH YUZU PONZU

新鮮時令生蠔配柚子醋 Yuzu and Ponzu Reduction, Shallots, Rice Vinegar

UNLIMITED REFILLS

PROSCIUTTO & PEAR SALAD

意大利風乾火腿啤梨沙律配柑橘醬油汁
Serrano Ham, Pear, Compressed Apple,
Mesclun Salad, Citrus Soy Dressing

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 Buns

SHISO CHICKEN

紫蘇雞肉丸配梅子醬
Onion, Garlic, Shiso, Plum Glaze

GRILLED SQUID

香烤魷魚配蝦鬆及沙爹醬
Diced Vegetables, Shrimp Floss, Light Satay Sauce

SEARED DUCK LIVER ON CHAWANMUSHI

香煎鴨肝及雲南火腿清湯茶碗蒸
Steamed Silky Egg Custard, Aged Yunnan Ham
Consommé

SALMON TIRADITO SALAD

三文魚薄片沙律配香辣黃椒醬
Spring Onion, Pomelo, Green Mango,
Spicy Yellow Peppers Purée

CHOOSE ONE MAIN COURSE PER PERSON

ROASTED CHICKEN ROULADE

法式烤雞肉捲配香菇雞油米形粉
Spice-Marinated Chicken, Shiitake Mushroom
Chicken-Fat Orzo, Dried Shrimp

ROASTED PACIFIC COD WITH KOJI YUZU BEURRE BLANC

香烤太平洋鱈魚配柚子鹽麴法式白酒忌廉汁
Asparagus, Diced Olives, Tomatoes,
Caper Salsa, Lemon Zest, Grapefruit

SEARED SCALLOPS WITH PEARL COUSCOUS

香煎日本帶子伴海鮮珍珠小米配香草橄欖油
Razor Clams, Shellfish Stock, Whitebait,
Sorrel, Green Herbs Oil

LOBSTER LINGUINE

波士頓龍蝦扁意粉
(ADDITIONAL 另加HK\$198)
Cherry Tomatoes, Lime Zest, Italian Parsley,
Shellfish Sauce

ROASTED LAMB RACKS

香烤羊架配馬薩拉酒醬及羊肉燒汁
Grilled Yunnan Ball Zucchini, Roasted Shallots
& Garlic, Eggplant & Coconut Relish,
Crispy Shallots, Rich Marsala Sauce, Lamb Jus

BEEF TWO WAYS

牛肉二重奏
(烤澳洲M5平鐵牛扒伴慢煮牛舌配阿根廷青醬及燒汁)
Grilled M5 Flat Iron Steak, Slow-Cooked
Beef Tongue, Crispy Potato Churros,
Chimichurri, Beef Jus

LINGUINE WITH CRUNCHY VEGETABLE

西西里香蒜青醬素菜扁意粉
Yellow and Green Zucchini, Sicilian Pesto,
Lemon Zest

DESSERT PLATTER

COCONUT PINEAPPLE TART

椰香菠蘿撻
Coconut Whipped Ganache,
Pineapple Jam, Vanilla Tart

MATCHA MOUSSE WITH YUZU CURD

抹茶柚子千層酥
Matcha Mousse, Yuzu Curd,
Matcha Feuilletine

ALMOND DACQUOISE WITH LEMON CREAM

檸檬杏仁脆餅
Almond Dacquoise, Lemon Whipping
Ganache, Lemon Curd