

AVOCA'S LUNCH

SOUP & STARTERS

SPICY SEAFOOD CEVICHE

Raw Seafood, Salmon Roe, Shallots,
Chilli, Pepper Ponzu Dressing

MESCLUN ENDIVE SALAD

Citrus, Apple, Caramelised Nuts,
Fermented Bean Curd Dressing

CRISPY FRIED PORK KNUCKLE CROQUETTE

Slow-braised Pork Knuckle, Honey Mustard
Emulsion, Onions, Parsley, Citrus Fruit Salsa

CAULIFLOWER SOUP

Sautéed Cauliflower, Cremolata,
Sourdough Crumbles

MAINS

SLOW COOKED BEEF CHEEK

Braised Beef Cheek, Mashed Potatoes,
Salsa Verde, Beef Jus

ROASTED GROUPEL FILLET

Local Grouper Fish, Peanut Sprouts,
Sautéed Garlic Shoots, Kimchi Beurre Blanc

ROASTED LAMB RACK

Yoghurt Purée, Shallots, Garlic, Lamb Jus

GRILLED THREE YELLOW CHICKEN

Marinated Chicken, Chicken Fat Roasted Potatoes,
Sand Ginger, Broccolini, Chicken Jus

LINGUINE ALLO SCOGLIO

Squid, Clams, Riesling Fish Cream Sauce

BAKED AUBERGINE

Red Bell Peppers, Onions, Smoked Paprika,
Semi-dried Tomatoes, Burrata Cheese Sabayon,
Crushed Walnuts

OYSTER & MUSHROOM RICE

Pan Seared Soy Glazed Oysters, Braised
Jasmine Rice with Forest Mushrooms,
Onions, Shallots, Homemade Oyster Sauce

DESSERT

TRIPLE CHOCOLATE MOUSSE

Dark Chocolate Ganache, White Chocolate
Mousse, Milk Chocolate Mousse,
Chocolate Sponge Cake

DAILY HOMEMADE GELATO / SORBET

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

胡椒柚子汁醃生海鮮
及三文魚籽

田園菊苣沙律
配蘋果、焦糖果仁及腐乳沙律汁

香脆豬手薯餅
伴柑橘莎莎醬

椰菜花湯
配酸種麵包粒

主菜

慢煮牛臉頰肉配薯蓉、
墨西哥青醬及牛肉燒汁

烤本地石斑魚柳
伴花生苗及泡菜白酒奶油醬

香烤羊架
配乳酪醬及羊肉燒汁

燒沙薑三黃雞配雞油烤薯、
花椰菜苗及雞肉燒汁

白酒鮮魚忌廉汁海鮮扁意粉

煙燻紅椒粉焗茄子
配水牛芝士沙巴翁 ✓

蠔汁野菌燴飯
配香煎生蠔

甜品

三重朱古力慕絲

自家製意大利雪糕 / 雪葩

\$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