

AVOCA'S LUNCH

SOUP & STARTERS

BABY ROMAINE SALAD ✓

Cherry Tomatoes, Crispy Tofu,
Pickled Celery, Dill Mayonnaise

CHICKEN & BEEF CONSOMMÉ

Wonton Wrapped with Minced Chicken &
Seafood, Meat Stock, Crispy Shallots

SEARED SQUID

Shaved Cauliflower, Fried Crispy White Bait,
Mixed Herb Oil, Yogurt Dressing

TORCHED SALMON TIRADITO

Cured Spiced, Citrus, Miso Sauce, Apple,
Salmon Roe, Shiso

MAINS

BRAISED BEEF CHEEK

Mashed Potato, Vine Cherry Tomatoes,
Beef Jus

ROASTED THREE YELLOW CHICKEN

Chinese Sausage Orzo, Green Onion Chimichurri,
Sand Ginger, Broccolini, Northern Thai Spices,
Chicken Jus

GRILLED SNAPPER FILLET

Braised Fennel, Potatoes, Sambal Puttanesca

PAN SEARED GROUPE FISH

Lemon Gel, Baby Shrimp Oil, Fermented
Yellow Bean Sauce

BRAISED PORK FETTUCCINE

Chorizo, Burrata Cheese Foam,
Walnut Crumbles

HERB ROASTED JUICY LAMB RUMP

Tomato Cardamom Purée, Tandoori Cauliflower,
Infused Red Wine Reduction

BAKED CAULIFLOWER ✓

Cheese Foam, Mixed Herbs Emulsion,
Crispy Almond Crumbles

DESSERT

SESAME TOFU MOUSSE CAKE

Chocolate Sponge Cake, Tofu Mousse,
Sesame Mousse, Soybean Powder

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

羅馬生菜沙律 ✓
配脆豆腐及刁草蛋黃醬

雞肉及牛肉法式清湯
配海鮮雞肉雲吞

香煎魷魚
配脆炸白飯魚及乳酪汁

炙燒三文魚薄片
伴柚子味噌汁

主菜

慢煮牛臉頰肉
配薯蓉及牛肉燒汁

香烤泰式三黃雞
伴雞汁米形粉及阿根廷青醬

香烤鯛魚
配燴茴香、新薯及參巴蕃茄醬

烤石斑魚柳
配黃豆醬

慢煮香辣豬肉意大利闊條麵

慢烤香料羊臀肉佐豆蔻蕃茄醬、
烤椰菜花及紅酒羊肉汁

香焗椰菜花 ✓
配芝士泡沫及烤杏仁脆粒

甜品

黑芝麻豆腐慕絲
配朱古力蛋糕

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