

AVOCA

BITES & STARTERS

SIX FRESH OYSTERS WITH PONZU

Fresh seasonal oysters lightly topped with zesty ponzu and a hint of lemon

288

SALMON TIRADITO

Thinly sliced salmon tiradito with spring onions, watermelon and roasted peppers, enhanced with a yuzu dressing adding flavour with white sesame and a pinch of chili

198

BEEF CHEEK SPRING ROLLS

Crispy spring rolls filled with slow-braised beef cheek, served with a flavourful sambal mayonnaise for a savoury spicy kick

188

BEEF SLIDERS

Grilled Australian Black Angus beef patties, soft mini buns, topped with mushrooms, chorizo, tangy onion jam, cheese, fresh lettuce, truffle mayonnaise

198

SAUTÉED CLAMS

Fresh clams sautéed with dry white wine, accented with fragrant Thai basil and bird's eye chili, finished with a bold splash of Chua Hah Seng Thai chili paste

268

SPICED GAMBAS AL AJILLO

Thai spice marinated prawns and chorizo cooked in prawn oil with aromatic lemongrass and lime leaves, served with sourdough bread

198

FRENCH FRIES

Fries tossed in bold Cajun seasoning

98

CRISPY CORN

Golden fried crunchy mini corn cakes, served with a creamy aioli dip

158

TROPICAL CEVICHE

Fresh Hamachi, shallots, crunchy cucumber, lime, coated with a homemade passion fruit dressing

198

CRISPY MALA CHICKEN

Juicy chicken leg marinated in coriander, ginger, garlic, spicy chili oil and Sichuan mala flavour

168

SWEET POTATO FRIES

Thinly cut sweet potato fries topped with black truffle dust and sprinkled with parmigiano reggiano cheese for an indulgent finish

98

INBETWEENS

PLATTERS (FOR 2-3 PERSONS)

FISH TACOS

Crispy barramundi fillets in warm tortilla shells with sweet-sour pineapple salsa and fresh lime zest, mixed with shrimp paste mayo

198

LOBSTER & CRAB ROLLS

Brioche buns filled with typhoon shelter style succulent lobster and crab meat, fermented black beans and crispy fried garlic

328

SEAFOOD TOWER

A luxurious cold seafood platter featuring seasonal oysters, poached Canadian lobster, premium caviar, blue prawn, and daily fish tartare, all complemented by black truffle vinaigrette

980

SURF & TURF

Grilled juicy striploin carpaccio, whole Boston lobster, octopus and snapper fillet, complemented by sautéed clams with a refreshing lemon and white wine sauce, served with French fries or green salad

980

SPICY PRAWN TORTILLA ROLL

Succulent prawns wrapped in a soft tortilla with creamy avocado, sweet pineapple, crisp lettuce and spicy sambal mayo

198

CROQUE MONSIEUR

Toasted homemade sourdough bread stuffed with parmacotto cooked ham and aged Gruyère and Comté cheese

198

HAM & CHEESE PLATTER

Exquisite combination of 24-months-aged parma ham, bresaola & salami specialita, with chef's selections of cheese, marinated olives, sourdough bread, and a touch of truffle honey

328

BUFFALO, TOMATO & CHARRED AVOCADO SALAD ✓

Creamy buffalo cheese, mixed greens, fresh tomatoes, charred avocado slices, zesty grapefruit vinaigrette, fresh basil and mint

178

MAINS

PAN SEARED JAPANESE SCALLOPS

Perfectly seared Japanese scallops, complemented by charred corn salsa and a velvety laksa-infused cauliflower sauce

278

PAN SEARED GROUPER

Perfectly pan-seared grouper, accompanied by celtuce, and jicama, finished with a fragrant Thai coconut fish cream sauce and a touch of chili oil

298

GRILLED OCTOPUS & CRISPY POTATO WITH ROMESCO SAUCE

Tender grilled octopus served with crispy potato, topped with romesco sauce, accompanied by capsicum salsa, fresh tomatoes, crunchy bread crumbs, and almonds

278

ROASTED DUCK BREAST

Juicy duck breast served with fermented ginger with carrots purée, Taiwanese black peppercorns, orange zest and aromatic five spice jus

238

NORTHERN THAI SPICED ROASTED YELLOW CHICKEN

Marinated boneless yellow chicken seasoned with Northern Thai spices, served with Chinese sausage, mushroom orzo cooked with chicken fat, accompanied by a rich brown chicken jus

268

CIABATTA BEEF PASTRAMI SANDWICH

US beef brisket pastrami layered with pickled veggies, braised onion, fresh rocket salad and Gruyère cheese in homemade crushed ciabatta

268

CRISPY CHICKEN WAFFLE

Crispy fried Taiwanese three cup marinated chicken thighs paired with a golden basil waffle, accompanied by cabbage salad, basil powder and sweet soy mayo

238

BOSTON LOBSTER LINGUINE

Linguine pasta topped with half a Boston lobster, cherry tomatoes, chilli, fresh parsley, lemon zest, drizzled with a rich shellfish sauce

368

RED PRAWN RISOTTO WITH SHELLFISH SAUCE

Creamy carnaroli risotto with full-bodied seafood sauce, black garlic, cherry tomatoes, and fresh herbs, topped with succulent raw red prawns

298

OYSTER & MUSHROOM RICE

Pan seared soy glazed oysters, braised jasmine rice with forest mushrooms, onions, shallots, homemade oyster sauce

278

CRUNCHY VEGETABLE LINGUINE ✓

Linguine with crispy yellow and green zucchini, Sicilian pesto, delicately infused with garlic and lemon zest

198

ROASTED LAMB RACK

Succulent lamb rack, seasoned with Middle Eastern BBQ spices, served with potatoes, shallots, garlic, and complemented with rich lamb jus

298

SWEETS

PEARL OF THE ORIENT

Rich valrhona 70% dark chocolate layered with mixed berries and chocolate crumble on a fluffy sponge cake, topped with Chinese Maotai gelato for a luxurious finish

128

APPLE HOJICHA LAVA CAKE

Rich and warm cake with a molten centre infused with roasted hojicha fudge, complemented with sweet apple filling, served with creamy vanilla gelato

148

HERITAGE SESAME STREET

Rich black sesame and peanut ganache, flaky puff pastry, chewy mochi, and refreshing homemade ginger gelato

128

TROPICOOOL TREAT

A luscious coconut parfait layered with chewy sago, pomelo, refreshed with vibrant mango sorbet and juicy fresh mango

128