AVOCA'S LUNCH

SOUP & STARTERS

MOZZARELLA CHEESE & MELON SALAD V
Celery, Grapes, Sourdough Crumbles,
Miso Citrus Dressing

HOT SEAFOOD SOUP
Mini Fish Dumplings, Thai Herbs,
Shellfish Stock, Tom Yum Paste

CURED SALMON
Pickled Celery, Beurre Noisette Mayonnaise,
Celeriac Salad, Wonton Skin,
Yuzu Wasabi Dressing

CRISPY BEEF CHEEK SPRING ROLLS
Slow Cooked Beef Cheek, OX Tongue,
Sambal Mayonnaise

MAINS

GRILLED HANGER STEAK
Charred Lemon, Brussels Sprouts, Parsley,
Sambal Romesco Sauce

PAN SEARED THREADFIN FISH
Broccolini, Black Garlic and Black Beans Purée

FRIED FISH SANDWICH
Silver Sillago Fish, Shrimp and Fish Paste,
Onions, Garlic, Shallots, Curry Butter,
Pli Pli Sauce, Served with French Fries

COCONUT PRAWN FETTUCCINE
Cherry Tomatoes, Crispy Shallots, Italian Parsley,
Curry Spices, Chilli Paste, Shellfish Stock

48 HOURS SLOW COOKED PORK COLLAR
Slow Cooked Hokkaido Pork Collar,
Pork Fat Roasted Potatoes,
Smoky Onion Cream Sauce

ROASTED PIGEON
Sous Vide Marinated Pigeon, Balsamic Shallots,
Sautéed Peanut Sprouts, Worcestershire Gel

PUMPKIN RISOTTO V
Seared Almond Mushrooms, Crispy Fried Kale,
Pumpkin Purée, Padano Cheese

DESSERT

CREMA CATALANA
Strawberry, Almond Crumble, Vanilla Cream

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

V **Vegetarian** **Vegan**

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

午市套餐

湯及頭盤

意大利水牛芝士蜜瓜沙律，
味噌柑橘醬 V

香辣海鮮湯配小雲吞

醃鮮三文魚片，
柚子芥末汁

慢煮牛臉頰肉春卷，
參巴蛋黃醬

主菜

烤屠夫牛柳及球芽甘藍，
參巴紅椒醬

香煎馬友魚配花椰菜苗，
黑蒜豆豉醬

脆炸沙錐魚三文治及薯條

香辣椰汁大蝦闊條麵

48小時慢煮北海道豬肩肉配新薯，
煙燻洋蔥忌廉汁

香烤乳鴿配花生苗，
嗆汁啫喱

南瓜姬松茸燴意大利飯 V

甜品

西班牙焦糖布甸

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

V 素食　　Ⓥ 純素

*所有價格均以港幣計算並另收加一服務費