

FROM THE SEA

(Served from 11am – 10pm)

PLATTERS

SEAFOOD TOWER (FOR 2-3 PERSONS)

Seasonal fresh oysters (6pcs), half Boston Lobster, premium caviar, Sicilian red prawns and a daily fish tartare. Served with black truffle yuzu vinaigrette & condiments

\$980

BOOMING AVOCA SEAFOOD PLATTER (FOR 2-3 PERSONS)

Succulent grilled whole lobster, tender seabass fillet, perfectly charred tiger prawns, smoky grilled octopus, sautéed mussels, and a zesty lemon vinaigrette sauce, served with your choice of French fries or a green salad

\$980

BITES

SIX FRESH OYSTERS, TOUCH OF YUZU PONZU

Six fresh oysters enhanced with bright yuzu and a touch of lemon

\$288

FRESH CATCH CRUDO, TOMATO RAVIGOTE SAUCE, YELLOW SOYA DRESSING

Kohlrabi sheet, tangy kumquat, delicate salmon roe, finely sliced red onion, and a zesty tomato ravigote sauce, all complemented by a vibrant yellow soya dressing

\$198

RAW SCALLOP & PRAWN COCKTAIL, TRUFFLE, TURNIP FOAM

Interplay of burnt onion, crispy puff rice, bright yuzu, and an edible purple flower alongside raw scallops and prawns, all topped with truffle and turnip foam

\$208

PAN SEARED TUNA LOIN, ANCHOVIES, CAPERS, BABY POTATOES

Pan-seared tuna loin paired with French beans, egg mimosa, pickled lemon, savory anchovies, capers, and buttery baby potatoes

\$208

DEEP FRIED SEAFOOD WITH MOROCCAN SPICES, LEMON MAYON- NAISE, PRESERVED LEMON, PARSLEY

Crisp and golden deep-fried seafood is elevated with Moroccan spices, zesty lemon mayonnaise, tangy preserved lemon, and fresh parsley

\$188

FISHERMAN'S STEW WITH AIOLI

A hearty Marseille-style fish stew enriched with a pungent garlic and olive oil aioli. It features fish, clams, mussels, squids, potatoes, fennel, and white beans

\$188

MAINS

SAUTÉED TIGER PRAWNS WITH HARISSA, SPANISH CHORIZO

Succulent tiger prawns sautéed in a flavourful blend of vinegar, parsley, and garlic butter, accompanied by spicy Spanish chorizo

\$248

GRILLED OCTOPUS, CRISPY POTATO, PICKLED CHILI, ROMESCO SAUCE

Tender grilled octopus served alongside crispy potatoes, tangy pickled chili, and a flavourful romesco sauce made with capsicum salsa, tomatoes, bread crumbs, and almonds

\$268

RED PRAWN RISOTTO WITH SHELLFISH SAUCE

Creamy Carnaroli risotto infused with the richness of black garlic, cherry tomatoes, parsley, basil, and a zesty touch of lemon

\$288

BOSTON LOBSTER LINGUINE

A luxurious pasta dish featuring tender half Boston Lobster, vibrant cherry tomatoes, a hint of chili, fresh parsley, zesty lemon zest, and a luscious shellfish sauce that ties it all together

\$368

LOBSTER & CRAB ROLLS

Brioche buns filled with succulent lobster and crab meat served in typhoon shelter style, served with fresh mesclun, baby spinach, fermented black beans and crispy fried garlic

\$328

COD FISH WITH POTATO CAKE, SMOKED EGG YOLK GLAZING

Pan-seared cod fish served on a delicate potato mielie feuille with 63 degrees slow-cooked smoked egg yolk

\$298

FISH TACOS

Crispy barramundi fillets in warm tortillas shells with sweet and sour mango salsa and fresh lime zest, mixed with shrimp paste mayo

\$198

FROM THE LAND

(Served from 11am – 10pm)

CRISPY CHICKEN WAFFLE

Taiwanese fried chicken thighs paired with a golden basil waffle. Accompanied by cabbage salad, basil powder and sweet soy mayo

\$238

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

ZUCCHINI & CELTUCE SPAGHETTI, SUMMER PESTO SAUCE ✓

Handmade spaghetti crafted from green and yellow zucchini tossed in a light and herbaceous summer pesto sauce

\$218

ROASTED CAULIFLOWER STEAK WITH EGGPLANT PUREE, GARLIC EMULSION ✓

A hearty cauliflower steak, roasted to perfection, accompanied by velvety eggplant puree bursts of pomegranate, a crispy herbed crush, and Moroccan seasoning

\$228

BUFFALO CHEESE, TOMATO & CHARRED AVOCADO SALAD, GRAPEFRUIT VINAIGRETTE ✓

This vibrant salad features creamy buffalo cheese, juicy tomatoes, charred avocado slices, and a zesty grapefruit vinaigrette. Fresh basil, mint, tomato ravigote sauce, and an almond crumble enhance the layers of flavour

\$208

DESSERT

(Served from 11am – 10pm)

PEARL OF THE ORIENT

Valrhona 70% Dark chocolate layered with mixed berries and chocolate crumble on a fluffy sponge cake. Topped with Chinese Maotai gelato.

\$128

PASSION FRUIT LAVA CAKE WITH RUM GELATO (FOR 2)

Molten passion fruit lava cakes with rum-infused raisins, white chocolate and creamy rum gelato.

\$168

BROKEN LEMON TART

Zesty lemon curd tart with lemon jelly, meringue, limoncello buttery shortbread and served with a refreshing yuzu sorbet.

\$108

BAILEYS CHEESECAKE WITH BAILEY'S PANNA COTTA

Silky cream cheesecake mousse with salted caramel and light vanilla sponge cake, topped with almond crumble.

\$118



Vegetarian



Vegan

Prices are in Hong Kong dollars and subject to 10% service charge.

JUST SNACKS

(Served from 5pm – 12am)

CORNFLAKE-CRUSTED CHICKEN

Chicken bites coated in a crispy cornflake crust with homemade Cajun spice seasoning served with kumquat sriracha mayonnaise and Thai basil

\$158

AVOCA SLIDERS

Australian black angus beef patties on soft mini buns topped with mushrooms, homemade chorizo, tangy onion jam, preserved cucumber, melted gruyère cheese, fresh lettuce and spicy black truffle mayo

\$198

STIR-FRIED HOMEMADE CHORIZO

Stir-fried savoury chorizo with lettuce, onions, bell peppers and crispy shallots finished with a touch of Chinese vinegar

\$178

SWEET POTATO FRIES

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

\$98

CRISPY FISH BITE

Catch of the day, crispy fried and served with aioli and Hong Kong sweet corn sauce

\$158

FRENCH FRIES

Shoestring fries tossed in Cajun seasoning.

\$98

MAC & CHEESE CUBE

Rich cheddar cheese meets macaroni with a hint of truffle sauce. Topped with crispy shallots and served with pickled cucumber

\$148

HAM & CHEESE BOARD

Exquisite combination of 24-months aged Parma ham, salami, chef's selection of cheese, marinated olives, sourdough bread, and a touch of honey-infused roasted star anise

\$298

AVOCA