

AVOCA'S LUNCH

SOUP & STARTERS

TOMATO & MESCLUN SALAD

Kale, Caramelised Mixed Nuts, Scallions,
Dried Salted Plum Vinaigrette

FRESH CATCH CRUDO

Spicy Puttanesca Crudo, Finger Lime,
Italian Parsley, Homemade XO Sauce

SLOW COOKED CHICKEN ROULADE

Celtuce Salad, Century Eggs & Salty Eggs,
Chinese Five Spices Sauce

CREAMY CORN SOUP

Burnt Baby Corn, Smoked Onions, Chervil

MAINS

OCTOPUS & SQUID ORZO

Capsicums, Tomatoes, Onions,
Tom Yum Paste, Kaffir Lime Leaf

PAN-SEARED SNAPPER

Local Snapper Fillet, Carrots, Fennel,
Tarragon, Lemon Turmeric Sauce

SLOW COOKED BEEF CHEEK

Braised Beef Cheek, Mashed Potatoes,
Brussels Sprouts, Beef Jus

ROASTED DUCK BREAST

Carrots, Crushed Potatoes, Pickled Ginger,
Taiwanese Black Peppercorn, Orange Zest,
Five Spices Sauce

CRISPY PRAWN BRIOCHE SANDWICH

Deep Fried Prawn Cake, Lettuce,
Tomatoes, Siracha Mayonnaise

ROASTED CAULIFLOWER STEAK

Gochujang Marinated Cauliflower, Lemon
Juice, Spring Onion, Sesame Seeds,
Tahini Sauce

PRAWN FETTUCCINE

Thai Spices Marinated Prawns,
Shellfish Stock, Crispy Shallots,
Lemon Zest, Italian Parsley

DESSERT

TRIPLE CHOCOLATE MOUSSE

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

DAILY HOMEMADE GELATO

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**

Elderflower Spritz / Hojicha Lemonade / Pink Gin & Tonic / House Wines / Draught Beers / Prosecco

 **Vegetarian**

 **Vegan**

*All prices are in Hong Kong dollars and subject to 10% service charge