

AVOCA

SMALL

SALMON TIRADITO

Thinly sliced salmon tiradito with spring onion, watermelon and roasted peppers, enhanced with a yuzu dressing adds flavour with white sesae and a pinch of chilli.
\$188

TROPICAL CEVICHE

Fresh hamachi seasoned with an avocado concasse, shallots, crunchy cucumber, lime and coated with a homemade passion fruit dressing.
\$198

FRESH OYSTERS

Fresh oysters (6 pcs) served with 4 sauces adding a variety of flavour dimensions: mignonette, cocktail, seafood nam chim and shiso pomegranate.
\$288

BOSTON LOBSTER SALAD

Tender lobster poached Catalan-style, atop crispy kale and fresh pomelo, with spicy samba mayo and tangy tamarind sauce for layered taste nuances.
\$288

POTATO RÖSTI

Crisp potato topped with Parma ham, spring onion and creamy mascarpone cheese, finished with a sprinkle of fried capers.
\$158

CRISPY CORN ✓

Golden crunchy mini corn cakes with a creamy aioli dip.
\$138

DEEP-FRIED ✓ MUSHROOMS

Crisp, golden button mushrooms stuffed with Camembert cheese and ranch dressing.
\$128

ROASTED CORN SOUP ✓

Sweet corn and crunchy almond crumble served with local celeriac. Taggiasche olives provide briny notes, balanced by a spicy Malaysian green sauce.
\$138

SWEET POTATO FRIES ✓

Thinly cut sweet potato fries topped with black truffle dust and sprinkled with Parmigiano Reggiano cheese for an indulgent finish.
\$98

FRENCH FRIES 🌱

Shoestring fries tossed in Cajun seasoning.
\$98

PADRON PEPPERS ✓

Deep-fried padron peppers dusted with grated Manchego cheese.
\$128



Vegetarian



Vegan

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

IN-BETWEEN

LOBSTER & CRAB ROLLS

Brioche buns filled with succulent lobster and crab meat in Typhoon Shelter style. Served with fresh mesclun, baby spinach, fermented black beans and crispy fried garlic. \$238

FISH TACOS

Crispy barramundi fillets in warm tortillas shells with sweet-sour mango salsa and fresh lime zest, mixed with shrimp paste mayo. \$178

CROQUE MADAME

Toasted homemade yoghurt bread stuffed with Parmacotto cooked ham and aged Gruyère cheese. Topped with a shaving of black truffle. \$168

LAMB CURRY

Marinated lamb meatballs with mint, chopped tomato and cucumber salad. Crispy Parma ham and curry sauce packed with a flavour punch. \$198

BEEF EMPANADAS

Australian black angus beef and eggs mimosa encased in crispy pastry. Served with parsnip purée, crispy celery and a kick of black truffle ponzu. \$138

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. \$188

24 HOURS SLOW-COOKED BEEF BELLY BAOS

Tender black angus beef belly braised for 24 hours, served in fluffy buns with pickled veggies, onion compote, spicy kimchi and fresh coriander, drizzled with sweet teriyaki sauce. \$178

CRISPY VEGETABLES QUINOA SALAD

Organic rainbow quinoa tabbouleh tossed in zesty lemon vinegar, alongside a refreshing strawberry gazpacho and crunchy mixed vegetables for contrasting textures. \$168

MANGO & SMOKED FETA SALAD

Homemade smoked feta with avocado, kale and spinach. Mesclun, cucumber and pomegranate paired with alfalfa, walnuts and parsley. A lime coconut dressing completes the crips salad. \$158



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BIG

SEAFOOD PLATTER

Seasonal fresh oysters (6pcs), Canadian lobster (half), premium caviar, Sicilian red prawns and a daily fish tartare. Served with black truffle yuzu vinaigrette & condiments.
\$980

LOBSTER PASTA

Creamy homemade macaroni topped with Canadian Boston lobster, buffalo mozzarella cream with a hint of lemongrass.
\$328

PAN-SEARED COD FISH

Seared Atlantic black cod sprinkled with crispy breadcrumbs, diced apple, basil oil and piquillo pepper sauce.
\$258

CRISPY CHICKEN WAFFLE

Taiwanese fried chicken thighs paired with a golden basil waffle. Accompanied by cabbage salad, basil powder and sweet soy mayo.
\$198

CIABATTA BEEF PASTRAMI SANDWICH

US beef brisket pastrami layered with pickled veggies, braised onion, fresh rocket salad and Gruyère cheese in homemade crushed ciabatta.
\$258

BARBEQUE PORK SPARE RIBS

12-hour slow-cooked pork ribs until fork-tender and juicy, served with apple and celery salad, honey mustard mayo and homemade barbecue sauce.
\$298

BEEF TWO WAYS

Braised and crispy beef short ribs served with green pea purée, miso sauce and homemade pickled onions.
\$298

BARLEY RISOTTO ✓

Creamy Italian organic barley blended with baby spinach, briny tangy feta crumbs, roasted cauliflower and orange segments, finished with crunchy toasted almonds.
\$158



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DESSERTS

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.

\$108

BROKEN LEMON TART

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

\$98

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

BAILEYS CHEESECAKE WITH BAILEY'S PANNA COTTA

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

\$108