

**AVOCA**

# SMALL

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## PRAWNS GAMBAS, SMOKED PAPRIKA & SICHUAN SPICE

Crispy prawns accompanied by roasted bell peppers, cashews, red onions, and black fungus salad, seasoned with smoked paprika and Sichuan spices, adding a flavourful kick.  
\$178

## SAMBA EDAMAME ✓

Sautéed edamame tossed in a flavoursome Samba sauce, garnished with fresh coriander leaves.  
\$98

## MARINATED OLIVES & FETA CHEESE ✓

Savour the delightful combination of galangal-marinated mixed olives paired with creamy feta cubes.  
\$128

## FRENCH FRIES 🌱

Shoestring fries tossed in Cajun seasoning.  
\$98

## 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 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



Vegetarian



Vegan

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

# IN-BETWEEN

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## 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.  
\$318

## FISH TACOS

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

## TROPICAL CEVICHE

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

## SALMON TIRADITO

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

## HAM & CHEESE SELECTION

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

# IN-BETWEEN

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## 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

## 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

## 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 crisps salad.  
\$158

## 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

## 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

## POTATO RÖSTI

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

# BIG

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## 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.

\$368

## CRISPY CHICKEN WAFFLE

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

\$228

## CROQUE MONSIEUR

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

\$168

## 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

## 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.

\$178

# DESSERTS

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## 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