

AVOCA'S LUNCH

SOUP & STARTERS

CREAMY CORN SOUP

Burnt Baby Corn, Smoked Onions, Coriander

OLIVE ASCOLANA & KIMCHI

Deep-fried Olives stuffed with a Mixture of Minced Beef, Ginger, Coriander and Avocado

MAINS

MARINATED BEETROOT & SASHIMI SALAD

Beetroot, Catch of The Day, Walnuts, Orange, Baby Romaine, Frisee, Japanese Shiso Dressing

DUO TOMATO & CORIANDER SALAD

Cherry & Roman Tomatoes, Coriander, Chinese Olive Tapenade, Croutons, Basil Oil

MARINATED CHICKEN CLUB SALAD IN SICHUAN STYLE

Marinated Chicken, Pecan Nuts, Lettuce, Parmesan, Croutons, Spicy Sichuan Mayo

CHICKEN MILANESE SANDWICH

Deep Fried Chicken, Focaccia, Onion Jam, Spinach Salad, Aioli Mayo

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.

CRISPY FISH BRIOCHE

Beer Battered Barramundi, Lettuce, Tomato, Homemade Tartare Sauce

THREE PEPPERCORN BRAISED BEEF CHEEK

Slow-cooked Beef Cheek, Celeriac & Sweet Potato Puree, Taiwanese Pepper Sauce

PAN SEARED PACIFIC COD

Pacific Cod Fillet, Raw Zucchini, Celtuce, Jicama, Thai Coconut & Fish Cream Sauce, Chili Oil

DITALINI PASTA TOMATO PESTO & WALNUTS

Homemade Fusilli, Sundried Tomato Pesto, Lemon Zest, Crispy Brussels Sprouts

MELTED CHEESE CIABATTA

Hot Cheese Scamorza, Sauteed Spinach, Sundried Tomato, Rocket Salad

DESSERT

MIXED BERRIES FROZEN YOGHURT

Homemade Frozen Yoghurt, Almond Crumble, Berries Sauce

CHICAGO BROWNIE

Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce

\$298 Soup or Starter + Main + Dessert + Coffee or Tea

Weekly drink deal at **\$38**

Mancino Bianco Spritz / Prosecco / Calamansi Margarita / Gin & Tonic / House Wines / Draft Beers / Flavoured Iced tea / Beetroot Cooler

 Vegetarian

 Vegan

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