

AVOCA'S LUNCH

SOUP & STARTER

VEGETABLE

MINISTRONE

Seasonal Vegetables, Pesto Sauce, Croutons

CRISPY CORN

Golden crunchy mini corn cakes with a creamy aioli dip

TROPICAL CEVICHE

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

MAINS

SALMON & AVOCADO SALAD

Marinated Salmon, Mesclun Leaves, Crispy Tortilla, Lemon Vinaigrette

CHICKEN & BARLEY SALAD

Rosemary Chicken Cubes, Barley, Spinach, Roasted Pumpkin, Chia Seeds, Aioli Mayo

MANGO & COCONUT

SALAD

Fresh Mango, Shredded Coconut, Walnuts, Mesclun Leaves, Lemon Vinaigrette

FOCACCIA CAPRESE

Mozzarella, Tomato, Basil Pesto, Rosemary, Parmigiano, Black Olives

SPICY PRAWNS

TORTILLA ROLL

Sautéed Prawns, Avocado, Mango, Jalapeno, Lettuce, Spicy Mayo

PULLED BEEF CIABATTA

Pulled Beef Stew, Homemade Pickles, Coleslaw Salad

PAN SEARED LOCAL

SEABASS

Local Seabass, Raw Zucchini Spaghetti, Basil & Spinach Pesto, Roasted Bell Pepper Sauce

SLOW-COOKED PORK BELLY

Braised Pork Belly, Crackling Pork Skin, Carrot, Popcorn Quinoa, Soya Ginger Sauce

VEGGIE RAGÚ PACCHERI

Homemade Paccheri Pasta, Vegetable Ragù, Mozzarella, Basil, Spinach

DESSERT

FROZEN YOGHURT & CHOCOLATE

Homemade Frozen Yoghurt, Chocolate Crumble, Chocolate Crunch Pearl

BAKED CHEESE CAKE WITH BLUEBERRY

Baked Cheese Cake, Blueberry Compote, Vanilla Gelato

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

Weekly drink deal at **\$38**

Aperol Spritz / Prosecco / Pickled Cucumber Gimlet Cocktail / Gin & Tonic / House Wine / Draft Beer / Flavored Ice Tea / Salted Yuzu Lemonade

 Vegetarian

 Vegan

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