

# AVOCA'S LUNCH

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## SOUP & STARTERS

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### 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 avocado concasse, shallots, crunchy cucumber and lime, coated with a homemade passion fruit dressing

## MAINS

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### 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 PRAWN

#### TORTILLA ROLL

Sautéed Prawns, Avocado, Mango, Jalapeño, 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 RAGÙ PACCHERI

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

## DESSERT

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### FROZEN YOGHURT & CHOCOLATE

Homemade Frozen Yoghurt, Chocolate Crumble, Chocolate Crunch Pearls

### 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 / Flavoured Iced Tea / Salted Yuzu Lemonade

 Vegetarian

 Vegan

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