

CHILLED SEAFOOD

Fresh Market Oyster Apple Cider Vinegar Mignonette	half dozen 378 / dozen 738
Chilled Prawn Marie Rose & Horseradish Cocktail Sauce	(5 piece) 188
Boston Lobster Salad Avocado, Mango, Cashew, Green Curry Mayonnaise	318

ARTISAN SANDWICHES

Ham & Cheese Toasty Country Ham, Sharp Cheddar, Hot & Sour Pickles	98
Angus Beef Cheeseburger Caramelized Onion, Sharp Cheddar, Avalon Sauce	200 gram 188
Boston Lobster & Crab Roll Chive, Crispy Garlic, Drawn Butter	288
GI Fried Chicken Sandwich Kimchi Marmalade, American Cheese, Nori, Coriander	128

Sandwiches served with choice of fries or garden green salad.

APPETIZER

Clam Chowder Creamy Potato Soup, Bacon, Chive	cup 48 / bowl 98
Cajun Gumbo Shrimp, Andouille Sausage, Okra, Rice	cup 48 / bowl 98
House-Cured Pastrami Salmon Sour Cream, Caper, Red Onion, Baguette	158
Potted Mackerel Mustard Cream, Pickled Shallot, Baguette	98
Avalon Caesar Soft-Boiled Egg, Avocado, Bacon, Crouton	168
Meat & Cheese Board Country Ham & Smoked Sausage, Artisan Cheese	228
Scotch Egg Cumberland Pork Sausage, Charred Leek Mayonnaise	98
Waldorf Salad Green Apple, Grape, Celery, Cranberry, Candied Pecan	88

MAIN COURSE

Red Wine Braised Beef Cheek Shepherd's Pie Mashed Potato, Root Vegetable, Herb Breadcrumb	298
Fish & Chips Beer Battered Cod, Triple Cooked Pub Chips, Tartar Sauce	198
Pan Fried Skate Wing Brown Butter, Caper, Baby Shrimp, Lemon	268
Smoked Cheddar Cheese Pork Sausage Sour Cabbage, Mashed Potato, Wholegrain Mustard Jus	198
Maccheroni Bolognese Beef Ragout, Parmesan	168
Grandma's Chicken Fricassee Chestnut Mushroom, House-Smoked Bacon, Chicken Jus	298

SIDE DISH

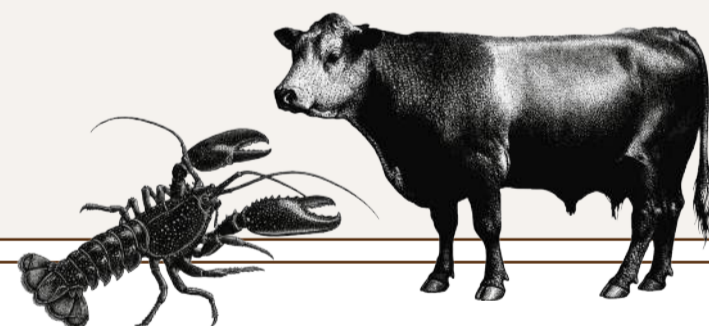
Garden Green Salad	48
Beer Battered Onion Rings	88
Mashed Potato	88
French Fries	68
Twice Baked Potato +Add pastrami salmon or smoked bacon	88 +40
Creamy Spinach	88
Sautéed Mushroom	88

SURF & TURF

Whole Roasted Boston Lobster Garlic-Herb Butter	650 gram 588
Angus Sirloin Steak Herb Chimichurri	300 gram 388

 **SURF & TURF OF THE DAY** **Market Price**

All surf and turf items include bottomless fries.



DESSERTS

Cinnamon Churros, Soft Ice Cream, Caramel Sauce	98
Sticky Toffee Pudding, Clotted Cream	98
Soft Ice Cream Profiterole, Chocolate Sauce	98
Apple-Blackberry Crumble, Vanilla Sauce	98
Soft Ice Cream Pavlova, Tropical Fruit, Lime	98

YARDLEY BREWS

Taste the adventure with Yardley Brothers.

These creative, award-winning brews are crafted to perfection, making them the ultimate companion to our ultra-comforting Avalon classics.



Lager Lager Lager Helles 4% ABV	98
Lamma Island IPA 4%	98

SPIRITS

GIN		VODKA	
Hendrick's	138	Grey Goose	138
Tanqueray	108	Belvedere	138
Bombay	108	Absolut	108
RUM		TEQUILA	
Bacardi	108	Patron Silver	138
Myers's Rum	108	Jose Cuervo	108

SOFT DRINKS

\$38 Each

Coke / CokeZero / Sprite / Ginger Ale /
Soda Water / Ginger Beer / Tonic

FRESH JUICE

\$58 Each

Orange / Mango / Pineapple

MINERAL WATER

\$78 Each

Antipodes Still
Antipodes Sparkling

COFFEE / TEA

Espresso / Regular Coffee	38
Double Espresso / Latte / Cappuccino / Mocha	48
English Breakfast / Earl Grey / Peppermint / Chamomile	48
Lemon Tea / Lemon Water	48

SPARKLING

	GLASS	BOTTLE
	150ml	750ml
Prosecco "Il Vino dei Poeti", Bottega NV	98	480
Nicoleas Feuillatte Blanc de Blancs Vintage 2019	168	840
Brut Reserva, Agustí Torelló Mata, Cellar Kripta Franc NV	*	640
Laurent Perrier Brut Rosé NV	*	1280
Ruinart Brut Rosé NV	*	1280
Dom Perignon Vintage 2015	*	2480
Cristal, Louis Roederer Vintage 2014	*	4800

WHITE

Pinot Grigio, Vigneti delle Dolomiti, Franz Haas 2024	98	480
Riesling, Dr. H Thanisch, QbA Feinherb 2023	98	480
Gewürztraminer, Trimbach 2020	128	640
Chablis 1er Cru "Vaillon", Domaine Vincent Wengier 2023	158	790
Sancerre "Alpha-Omega", Domaine Guillerault-Fargette 2022	*	940
Meursault, Marchand Tawse, 2023	*	1400
Blanc de Château Lynch-Bages 2022	*	1800
Chassagne-Montrachet 1er Cru "Abbaye de Morgeot", Fleurot Larose 2018	*	1850

RED

Clos Henri Estate, Marlborough, New Zealand 2023	98	480
Barbera D'Alba, La Gemella, Viberti 2023	98	480
Petit Phélan Ségur, Château Phélan Ségur 2017	128	640
Châteauneuf-du-Pape, Château Mont-Redon 2021	168	840
Santenay 1er Cru "Clos du Passe Temps" 2016	*	840
Amarone "Costasera", Year of the Horse Special Edition, Masi 2020	*	1150
Arbossar, Terroir al Limit 2022	*	1300
Château Lynch-Bages 2014	*	2450

SWEET

Moscato D'Asti "Nivole", Michele Chiarlo	98	480
Château La Justice	*	940

COCKTAILS

\$128 Each

Lavender Aura
Butterfly Pea & Lavender Infused Gin, Lemon Juice, Egg White

Spice It Up
Red Chilli Infused Vodka, Mango, Passionfruit, Calamansi

Sweet Paradise
White Rum, Malibu, Coconut, Lime, Blue Curacao, Pineapple

Apple Pie Old Fashioned
Apple Infused Whiskey, Cinnamon, Grated Nutmeg

MOCKTAILS

\$98 Each

Passionate Iced Tea
Fresh Passionfruit, Orange, Black Tea

Calamansi Cooler
Fresh Calamansi, Pink Guava, Soda Water

Raspberry Coral
Fresh Raspberry, Coconut Milk, Salted Caramel

Tropical Express
Pineapple, Coconut, Vanilla, Soda Water

Kindly note that a 10% service charge will be added to the final bill

