

CHILLED SEAFOOD

Fresh Market Oyster Apple Cider Vinegar Mignonette	half dozen 378 / dozen 738
Prawn Cocktail Marie Rose & Horseradish Cocktail Sauce	5 piece 188
1/2 Boston Lobster Lobster Mayonnaise, Fine Herbs	258
Smoked Salmon Tartare French Onion Dip, Potato Crisp	110
Seafood Plateau 4 Oyster, 4 Prawn, 1/2 Lobster, Salmon Tartar, Crab Salad add 50 gram Osetra Caviar + 300	788

ARTISAN SANDWICHES

Ham & Cheese Toasty Country Ham, Sharp Cheddar, Hot & Sour Pickles	108
Angus Beef Cheeseburger Caramelized Onion, Sharp Cheddar, Avalon Sauce add House-Smoked Bacon + 50	200 gram 188
Boston Lobster & Crab Roll Chive, Crispy Garlic, Drawn Butter add 25 gram Osetra Caviar + 150	288
Avalon Fried Chicken Sandwich Dijonnaise, Hot Honey, Gem Lettuce	118

Sandwiches served with choice of fries or garden green salad.

MAINS

Red Wine Braised Beef Cheek Shepherd's Pie Mashed Potato, Root Vegetable, Herb Breadcrumbs	298
Fish & Chips Beer Battered Cod, Triple Cooked Pub Chips Tartar Sauce	198
Pan Fried Skate Wing Brown Butter, Caper, Shrimp, Lemon, Spinach	268
Smoked Cheddar Cheese & Pork Sausage Sour Cabbage, Mashed Potato Wholegrain Mustard Jus	198
Maccheroni Bolognese Beef Ragout, Parmesan	168
Grandma's Chicken Fricassee Mushroom, House-Smoked Bacon, Chicken Jus	298
Whole Roasted Boston Lobster Garlic-Herb Butter	650 gram 588
Australian Wagyu M6 Sirloin Black Pepper Sauce, Arugula, Fries	300 gram 388
Surf & Turf Half Lobster + Steak	688

Includes bottomless fries

SIDE DISH

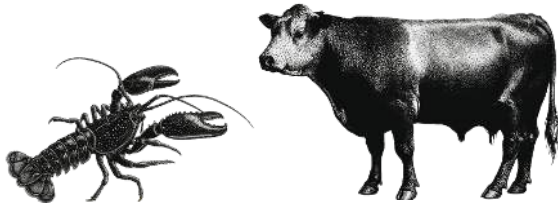
Garden Green Salad	58
Beer Battered Onion Rings	88
Mashed Potato	88
French Fries	68
Mac & Cheese Gratin add House-Smoked Bacon + 25	88
Creamy Spinach Gratin	88

STARTERS

Clam Chowder Creamy Potato Soup, Bacon, Chive	cup 48 / bowl 98
Sweetcorn-Seafood Bisque Blue Crab, Tarragon Whipped Cream	cup 65 bowl 118
Avalon Maple Glazed Bacon Hot & Sour Pickle, Bird's Eye Chili	98
House-Cured Pastrami Salmon Sour Cream, Caper, Red Onion, Baguette	158
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 Add "Popcorn" Fried Chicken + 48	88

ORDER IN ADVANCE

MON	Cajun Shrimp & Cheddar Cheese Grits Andouille Sausage, Okra, Pickled Chili	298
TUE	Roasted Pork Chop Mustard Butter, Boston Baked Beans Maple Glazed Bacon	400 gram 368
WED	New England Clam Bake Half Lobster, Blue Mussels, Smoked Sausage Corn on the cob	388
THUR	Southern Fried Chicken Mac & Cheese Gratin, Coleslaw	218
FRI	San Francisco Cioppino Market Seafood Stew, Tomato Broth, Sourdough	298
SAT	Peppered Prime Rib Bacon Wrapped Green Beans, Horseradish Sauce	578



DESSERTS

Cinnamon Churros with Soft Ice Cream Caramel Sauce, Dark Chocolate & Caramel Sauce	108
Sticky Toffee Pudding Clotted Cream, Caramelized Pecan	98
Apple-Blackberry Crumble Vanilla Sauce	98
Soft Ice Cream Pavlova Tropical Fruit Compote, Lime	108

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	
Bombay	108	Absolut	108
Tanqueray	108	Belvedere	138
Hendrick's	138	Grey Goose	138
RUM		TEQUILA	
Bacardi	108	Jose Cuervo	108
Myers's Rum	108	Patron Silver	138
Ron Zacapa	168		
23 yrs Old			

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

MOCKTAILS

\$98 Each

Passionate Iced Tea
Fresh Passionfruit, Orange, Black Tea

Calamansi Cooler
Fresh Calamansi, Pink Guava, Soda Water

SPARKLING

Prosecco "Il Vino dei Poeti", Bottega NV
Nicoleas Feuillatte Blanc de Blancs Vintage 2019
Brut Reserva, Agustí Torelló Mata, Celler Kripta Franc
NV Laurent Perrier Brut Rosé NV
Ruinart Brut Rosé NV
Dom Perignon Vintage 2015
Cristal, Louis Roederer Vintage 2014

WHITE

Babich Black Label, Sauvignon Blanc, Marlborough, New Zealand 2025
Villa Chiopris, Pinot Grigio, Friuli Grave, Italy 2024
Columbia Crest, Chardonnay Washington, USA 2021
Dr. H Thanisch, Riesling QbA Feinherb, Germany 2023
Trimbach, Gewürztraminer, France 2020
Chablis 1er Cru "Vaillon", Domaine Vincent Wengier 2023
Sancerre "Alpha-Omega", Domaine Guillerault-Fargette 2022
Meursault, Marchand Tawse, 2023
Blanc de Château Lynch-Bages 2022
Chassagne-Montrachet 1er Cru "Abbaye de Morgeot", Fleurot Larose 2018

ROSÉ

Lady A Rose, Provence, France

RED

Bread & Butter, Pinot Noir, Napa California, USA, 2026
Umani Ronchi, Montepulciano D'Abruzzo, Italy, 2023
D'Arenberg Laughing Magpie, Shiraz/Viognier, McLaren Vale Australia, 2019
Clos Henri Estate, Pinot Noir, Marlborough New Zealand 2023
La Gemella, Barbera D'Alba, Viberti Italy 2023
Petit Phélan Ségur, Château Phélan Ségur 2017
Châteauneuf-du-Pape, Château Mont-Redon 2021
Santenay 1er Cru "Clos du Passe Temps" 2016
Amarone "Costasera", Year of the Horse Special Edition, Masi 2020
Arbossar, Terroir al Limit 2022
Château Lynch-Bages 2014

SWEET

Moscato D'Asti"Nivole", Michele Chiarlo
Château La Justice

COCKTAILS

Misty
Tequila, Mango, Calamansi, Passionfruit, Jalapeño, Coco-washed
Green Dolphin Street
Rum, Pistachio Shrub, Citrus, Ricotta Foam, Protein
Skylark
Butterfly Pea Gin, Luxardo Maraschino, Violet, Yuzu, Sugar
Four
Rye Whiskey, Absinthe, Vanilla, Manchino Rosso, Heering Cherry
Angel Eyes
Vodka, Cacao, Olive Oil, Coffee, Kopi Vermouth
Vibrant Sour
Whiskey, Lemon, Sugar, Claret Wine
Martinis – Martinez
Gin, Mancino Rosso & Secco, Dry Curaçao, Angostura Bitters
Never Say No To Me
Vanilla Brandy, Amaro, Cacao, Sea Salt

GLASS 150ml	BOTTLE 750ml
98	480
*	840
*	640
*	1280
*	1280
*	2480
*	4800

98	490
98	490
98	490
*	480
*	640
*	790
*	940
*	1400
*	1800
*	1850

98	490
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98	490
98	490
98	490
*	540
*	520
*	640
*	840
*	840
*	1150
*	1300
*	2450

98	480
*	940

\$110 Each

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

