

STARTERS

☆	Maryland Crab Cakes	2 pieces	188
	Jumbo Lump Crab, Old Bay Seasoning, House Remoulade, Classic Coleslaw, Lemon		
☆	Blue Mussels & Frites		258
	White Wine Garlic Oil Sauce, Fresh Parsley		
	House-Cured Pastrami Salmon		158
	Sour Cream, Caper, Red Onion, Baguette		
✱	Avalon Maple Glazed Bacon		98
	Hot & Sour Pickle, Bird's Eye Chili		
✱	Scotch Egg		98
	Cumberland Pork Sausage, Charred Leek Mayonnaise		
	Meat & Cheese Board		228
	Artisan cold-cut meat and cheese selection	cup 58 / bowl	98
✱	Clam Chowder		
	Creamy Potato Soup, Homemade Bacon, Chive	cup 75 / bowl	118
	Sweetcorn-Seafood Bisque		
	Blue Crab, Tarragon Whipped Cream		
🌿	Daily Vegetarian Soup	cup 48 / bowl	68
	Chef's Daily Seasonal House-Made Vegetarian Soup		
	Avalon Caesar		168
	Soft-Boiled Egg, Avocado, Homemade Bacon, Crouton		
☆	Charred Broccolini & Kale		158
	Creamy Parmesan Mornay Sauce, Aged Parmesan		
	Waldorf Salad		88
	Green Apple, Grape, Celery, Candied Pecan		
	Add "Popcorn" Fried Chicken + 48		

MAINS

✱	Braised Beef Cheek Shepherd's Pie		298
	Mashed Potato, Root Vegetable, Herb Breadcrumb, Red Wine		
	Fish & Chips		198
	Beer-Battered Cod, Triple-Cooked Pub Chips, Tartar Sauce		
☆	Pan-Seared Barramundi with Orzo		268
	Crispy Skin Barramundi, Creamy Lemon-Herb Orzo		
	Sundried Tomatoes, Baby Spinach		
✱	Homemade Smoked Cheddar & Pork Sausage		198
	Sour Cabbage, Mashed Potato. Wholegrain Mustard Jus		
	Spaghetti Bolognese		168
	Beef Ragout, Parmesan		
☆	Tiger Prawn Linguine Puttanesca		238
	San Marzano Tomato Sauce, Capers, Kalamata Olives & Herbs		
	Grandma's Chicken Fricassee		298
	Mushroom, House-Smoked Bacon, Chicken Jus		
🌿	Toasted Cauliflower		178
	Spanish Romesco Sauce, Fresh Herb Chimichurri		
	Whole Roasted Boston Lobster	650 gram	588
	Garlic-Herb Butter		
	Australian Wagyu M6 Sirloin	300 gram	388
	Black Pepper Sauce, Arugula, Fries		
✱	Surf & Turf		688
	Half Lobster + Steak		
	Includes bottomless fries		

SIDE DISH *All side dishes are vegetarian*

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

SEAFOOD BAR

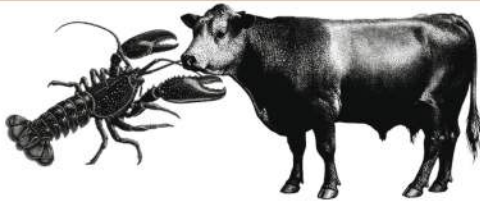
Fresh Market Oyster	half dozen	378 / dozen	738
Apple Cider Vinegar Mignonette			
Prawn Cocktail	6 pieces		188
Marie Rose & Horseradish Cocktail Sauce			
1/2 Boston Lobster			258
Lobster Mayonnaise, Fine Herbs			
✱	Smoked Salmon Tartare		110
French Onion Dip, Potato Crisp			
Seafood Plateau			788
4 Oysters, 4 Prawns, 1/2 Lobster, Salmon Tartar, Crab Salad			
add 50 gram Osetra Caviar + 300			

ARTISAN SANDWICHES

Angus Beef Cheeseburger	200 gram	188
Caramelized Onion, Sharp Cheddar, Avalon Sauce		
add House-Smoked Bacon + 50		
✱	Boston Lobster & Crab Roll	298
Chive, Crispy Garlic, Drawn Butter		
add 25 gram Osetra Caviar + 150		
Avalon Fried Chicken Sandwich		118
Dijonnaise, Hot Honey, Gem Lettuce		
Sandwiches served with choice of fries or garden green salad.		

OUR DAILY ROAST

M	Chicken & Mushroom Fricassee	Half • \$248 (Whole • \$496)
	Silky Buttered Mashed Potatoes	
	Creamy Wild Mushroom Fricassee Sauce	
T	Beef Short Rib	400g • \$540 (2kg Whole • \$2700)
	House Horseradish Cream Garlic Mashed Potatoes	
	Roasted Shallots Rich Beef Jus	
W	Salmon Wellington	300g • \$320 (1kg Whole • \$1100)
	Sauteed Baby Zucchini Buttered Asparagus	
	Lemon-Dill Hollandaise Creamy White Wine Velouté	
T	Classic Beef Wellington	300g • \$495 (1.5kg Whole • \$2145)
	Potato Dauphinoise Sauteed Wild Mushrooms	
	Truffle Demi-Glace Green Peppercorn Sauce	
F	Prime Rib of Beef	400g • \$615 (4kg Whole • \$5300)
	Mashed Potatoes, Bacon-Wrapped Green Beans	
	Horseradish Cream Bone Marrow Gravy	
S	Baby Back Pork Ribs	400g • \$396 (1.2kg Whole • \$780)
	Creamy Buttered Mashed Potatoes	
	Coleslaw & Pickles House-Made Smoky BBQ	



DESSERTS

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

☆ : New Items

🌿 : Vegetarian

✱ : AVALON Signature

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

OTHER BEERS

Corona (bottled)	68
Asahi 0.0% ABV	68

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	108	Patron Silver	138

SOFT DRINKS

\$38 Each

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

MINERAL WATER

\$78 Each

Antipodes Still
Antipodes Sparkling

MOCKTAILS

\$98 Each

Passionate Iced Tea
Fresh Passionfruit, Pineapple, Black Tea

Calamansi Cooler
Fresh Calamansi, Pink Guava, Soda Water

Homemade Ginger Beer

HAPPY HOUR

Selected Wines by the glass
Beers, House Spirits & Mixed Drinks
Negroni, Aperol Spritz, Bellini

ONLY \$55

Monday - Friday: 4 - 8 pm
Saturday: All day

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	108	490
Villa Chiopris, Pinot Grigio, Friuli Grave, Italy 2024	108	490
Columbia Crest, Chardonnay Washington, USA 2021	108	490
Dr. H Thanisch, Riesling QbA Feinherb, Germany 2023	*	480
Cloudy Bay Sauvignon Blanc, New Zealand 2025	*	590
Trimbach, Gewürztraminer, France 2020	*	640
Chablis 1er Cru "Vaillon", Domaine Vincent Wengier 2023	*	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

ROSÉ

Regaleali Le Rose, Nerello Mascalese, Sicily, Italy 2024	108	490
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RED

Bread & Butter, Pinot Noir, Napa California, USA, 2026	108	490
Umani Ronchi, Montepulciano D'Abruzzo, Italy, 2023	108	490
D'Arenberg Laughing Magpie, Shiraz/Viognier, McLaren Vale Australia, 2019	108	490
La Gemella, Barbera D'Alba, Viberti Italy 2023	*	520
Clos Henri Estate, Pinot Noir, Marlborough New Zealand 2023	*	540
Achaval Ferrer, Mendoza, Malbec, Argentina 2022	*	590
Petit Phélan Ségur, Château Phélan Ségur 2017	*	640
Speri Valpolicella Ripasso Classico Superiore 2021	*	640
San Felice Chianti Classico 2020	*	680
Châteauneuf-du-Pape, Château Mont-Redon 2021	*	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	108	480
Chiarlo Château La Justice	*	940

COCKTAILS

Misty	\$140 Each
Tequila, Mango, Calamansi, Passionfruit, Jalapeño, Coco-washed	
Skylark	
Seaweed & Butterfly Pea Gin, Luxardo Maraschino, Violet, Yuzu, Sugar	
Cherry Pink & (Apple Blossom White)	
Vodka, Rose, Lychee, Sparkling Wine	
Four	
Whiskey, Mancino Rosso, Luxardo Maraschino, Vanilla, Absinthe Rinse	
Killer Joe	
Vodka, Gin, Rum, Tequila, Apple, Melon, Yuzu, Lime Cordial, CO2	

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

