

HONG KONG

CENTRAL

AVALON

\$288 PER PAX
FROM 11:30PM - 3PM

EVERY SATURDAY
ENJOY ALL DAY HAPPY HOURS

STARTERS

Select one

Smoked Salmon & Mashed Avocado

Toasted sourdough, house-cured
smoked salmon, crushed avocado,
capers, and extra virgin olive oil.

Traditional Turkish Eggs (Çilbır)

Poached eggs, garlic Greek yogurt, chili-
butter reduction, and toasted sourdough.

Crispy Hash Browns & Bacon Jam

Hash browns, house-made caramelized
bacon jam and sour cream.

MAINS

Select one

Classic Chicken & Leek Pie

Butter pastry crust, chicken and leek
filling

Slow-Cooked BBQ Pulled Beef

12-hour slow-braised beef brisket,
potato puree, pan gravy, and grilled
sourdough.

Provençal Seafood Bouillabaisse +\$80

Codfish, blue mussels, and prawns,
tomato broth with toasted
sourdough.

DESSERTS

Select one

Signature French Toast

Brioche toast topped with creamy soft serve
ice cream, maple syrup, and fresh berries.

Dark Chocolate Mousse

Dark chocolate mousse, extra virgin olive oil,
Maldon sea salt flakes, and roasted hazelnut crunch.

Standard Coffee/Tea
\$28

DRINKS

White Wines \$55

Babich Black Label,
Sauvignon Blanc,
Marlborough, New Zealand
2025

Villa Chiopris, Pinot Grigio,
Friuli Grave, Italy 2024

Columbia Crest,
Chardonnay Washington,
USA 2021

Red Wines \$55

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

Rosé & Sparkling \$55

Regaleali Le Rose, Nerello
Mascalese, Sicily, Italy 2024

Prosecco "Il Vino dei Poeti",
Bottega NV



Cocktails \$55

Aperol Spritz Negroni
Bellini

Free Flow 2-hour \$198
White/Red/Sparkling/
Cocktails

10% service charge will be added to the final bill