



Menu Dishes

AVENGER



FOR THE FULL MENU:
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Main Dishes MENU



Main Menu

Cedar-Plank Salmon \$ 15.99

A big salmon fillet always feels like a festive main course, when it's cooked on a cedar grilling plank.

Braised Chicken Legs With Grapes and Fennel \$ 14.99

This easy sweet-and-spicy braise, made with ribbons of fennel and juicy table grapes. Have a loaf of bread for sopping up the sauce.

Seared Scallops With Brown Butter and Lemon Pan Sauce \$ 21.99

Scallops are always a stunner, but these are dead simple to make: Juice lemons.

Grilled Pork Spareribs With Soda Bottle Barbecue Sauce \$ 17.99

Barbecue brisket is a whole ordeal, meaty flavor faster if you focus on tender pork spareribs.

Stuffed Eggplants and Zucchini in a Rich Tomato Sauce \$ 10.99

Spiced ground lamb and cooked in an oniony tomato sauce. Top it off with crispy garlic, herbs, and yogurt.

Instant Pot Lamb Haleem \$ 15.99

A warmly spiced, thick stew made from long-simmered lentils, barley, and bone-in chunks of lamb or goat.

Tamarind-Glazed Black Bass With Coconut-Herb Salad \$ 17.99

Two whole fish are brushed with a tamarind and honey glaze, then roasted.

Marinated Chicken Breasts With Grilled Pineapple Relish \$ 13.99

Marinate the chicken in advance and you have one of those perfectly summery.



Drink Menu

Mango lassi \$ 7.5

Mango, yogurt and milk combine in creamy harmony making those sweltering afternoons.

Pina colada \$ 5.5

The drink brings you closer to a beach and sipping this mixture of coconut milk, pineapple juice and rum

Coconut water \$ 5.5

You can eat its flesh raw or flaked and cook with its oil, but best is to stick a straw inside and drink.

Champagne \$ 100

Champagne is the diamond of the drink world, taking its place on the podium as the beverage.

Chocolate Milkshake \$ 6

The amount of energy spent trying to slurp this thick sludge up the straw must burn off at least a few of those calories.



Dessert Menu



Chocolate-Mint Bars \$ 7.50

For a more grown-up taste, you can substitute dark chocolate chips for some or all of the semisweet chocolate chips in the glaze.

Lemon-Scented Blueberry Cupcakes \$ 6.99

Studded with plump, juicy fresh berries, these cupcakes are fun for birthdays and special occasions.

Bourbon-Pecan Tart with Chocolate Drizzle \$ 11.00

Pecan pie is often purely sweet with no undertones, but the bourbon, molasses, and chocolate in this beautiful centerpiece dessert.



Raspberry-Rhubarb Pie \$ 12.00

Sweet raspberries do that job perfectly here, while a splash of crème de cassis adds even deeper berry flavor.

Classic Fudge-Walnut Brownies \$ 6.99

Large chocolate chunks create big, luxurious pockets of melty chocolate in the brownies.

