



BANQUET

66

Net Spring Rolls (2 Each)

A South Asian delicacy filled with vegetables and served with our delicious pickle aioli sauce.

Sri Lankan Devilled Wings (Serves 4)

With garlic chilli and Island Spices. Spicy, sweet and tangy - and super delicious.

SIGNATURE DUMPLINGS

Coco Dumpling Delights - steamed, panfried and gluten free dumplings bursting with flavour and paired with our chefs' special sauces.

Choose any 2 (1 of each Flavour)

Steamed

Pork & Chive w/ soy sesame

Chicken & Prawn w/ wakame soy

Steamed Gluten Free

Prawn Hargow w/ garlic soy

Ginger Prawn w/ ponzu

Shiitake Mushroom w/ black vinegar

Pan Fried Gyoza

Pork & Prawn w/ black vinegar & chilli oil

Vegetable & Water Chestnut w/ wakame soy

SIGNATURE SIDES

Choose 1 (Serves 4)

Papaya Salad

w/ chilli, herbs, snake beans, crushed peanut brittle

Taiwanese Smashed Cucumber Salad

w/ mint, chilli soy, sesame

Szechuan Fried Cauliflower

w/ Vietnamese lemongrass caramel, chilli & shallot

Steamed Seasonal Greens

w/ ponzu

PREMIUM MAINS

Choose any 2 (Serves 2/3)

Crispy Szechuan Whole Snapper

w/ black bean, ginger, green papaya salad

Taiwanese Spatchcock

w/ sesame, ginger, garlic, white pepper, shallots

Sticky Korean 1/2 Lamb Shoulder

w/ soy, honey, gochujang, roast garlic

Sri Lankan Chicken Curry

w/ coconut sambal, lime, herbs, papadum

Tibetan Chickpea Dahl in Fragrant Coconut

w/ crispy onion, lemongrass eggplant, lime, herbs

DESSERTS OPTIONS

Fried Bao-Nut or **Coconut Panna Cotta** (\$10.00pp Extra)



BANQUET 77

Salted Steamed Edamame (Serves 4)

Indulge in our Steamed Salted Edamame A nutritious East Asian delight seasoned to perfection.

Coconut Prawns (1 Each)

Crispy prawns wrapped in a golden coconut blanket with the tangy and sweet pickled ginger aioli offers a delightful balance of flavours.

Sri Lankan Devilled Wings (Serves 4)

With garlic chilli and Island Spices. Spicy, sweet and tangy - and super delicious.

JAPANESE YAKITORI

Immerse yourself in the authentic flavours of Japan with our meticulously crafted skewers, grilled to perfection over an open flame.

Choose any 2 (1 of each flavour)

Marinated Tofu w/ teriyaki glaze

Hawaiian Teriyaki Chicken

Almond Satay Chicken

10-HR Sous Vide Pork Belly w/ lemongrass caramel

SIGNATURE SIDES

Choose 1 (Serves 4)

Papaya Salad

w/ chilli, herbs, snake beans, crushed peanut brittle

Taiwanese Smashed Cucumber Salad

w/ mint, chilli soy, sesame

Szechuan Fried Cauliflower

w/ Vietnamese lemongrass caramel, chilli & shallot

Steamed Seasonal Greens

w/ ponzu

PREMIUM MAINS

Choose any 2 (Serves 2/3)

Crispy Szechuan Whole Snapper

w/ black bean, ginger, green papaya salad

Taiwanese Spatchcock

w/ sesame, ginger, garlic, white pepper, shallots

Sticky Korean 1/2 Lamb Shoulder

w/ soy, honey, gochujang, roast garlic

Sri Lankan Chicken Curry

w/ coconut sambal, lime, herbs, papadum

Tibetan Chickpea Dahl in Fragrant Coconut

w/ crispy onion, lemongrass eggplant, lime, herbs

DESSERTS OPTIONS

Fried Bao-Nut or Coconut Panna Cotta (\$10.00pp Extra)



BANQUET

88

Salted Steamed Edamame (Serves 4)

Indulge in our Steamed Salted Edamame. A nutritious East Asian delight seasoned to perfection.

Duck & Cashew Spring Rolls (Serves 4)

Relish the gourmet delight of Coco Premium Duck and Cashew Spring Rolls – a sumptuous blend of rich duck and crunchy cashews in crispy wrapper with chilli jam sauce.

Sri Lankan Devilled Wings (Serves 4)

With garlic chilli and Island Spices. Spicy, sweet and tangy - and super delicious.

SIGNATURE DUMPLINGS

Coco Dumpling Delights - steamed, panfried and gluten free dumplings bursting with flavour and paired with our chefs' special sauces.

Choose any 2 (1 of each Flavour)

Steamed

Pork & Chive w/ soy sesame

Chicken & Prawn w/ wakame soy

Steamed Gluten Free

Prawn Hargow w/ garlic soy

Ginger Prawn w/ ponzu

Shiitake Mushroom w/ black vinegar

Pan Fried Gyoza

Pork & Prawn w/ black vinegar & chilli oil

Vegetable & Water Chestnut w/ wakame soy

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Marinated Tofu w/ teriyaki glaze

Hawaiian Teriyaki Chicken

Almond Satay Chicken

10-HR Sous Vide Pork Belly w/ lemongrass caramel

SIGNATURE SIDES

Choose 1 (Serves 4)

Papaya Salad

w/ chilli, herbs, snake beans, crushed peanut brittle

Taiwanese Smashed Cucumber Salad

w/ mint, chilli soy, sesame

Szechuan Fried Cauliflower

w/ Vietnamese lemongrass caramel, chilli & shallot

Steamed Seasonal Greens w/ ponzu

PREMIUM MAINS

Choose any 2 (Serves 2/3)

Char Grilled Wagyu Rump Cap (MBS 6/7 400gm)

medium rare w/ steamed broccolini, ginger sesame soy

Sticky Korean 1/2 Lamb Shoulder

w/ soy, honey, gochujang, roast garlic

Taiwanese Spatchcock

w/ sesame, ginger, garlic, white pepper, shallots

Crispy Szechuan Whole Snapper

w/ black bean, ginger, green papaya salad

Sri Lankan Chicken Curry

w/ coconut sambal, lime, herbs, papadum

Tibetan Chickpea Dahl in Fragrant Coconut

w/ crispy onion, lemongrass eggplant, lime, herbs

DESSERTS OPTIONS

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