



BANQUET 77

GROUPS OF 12

Salted Steamed Edamame

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

Coconut Prawns

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

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.

Your choice of 1 Yakitori

Marinated Tofu w/ teriyaki glaze

Hawaiian Teriyaki Chicken

Almond Satay Chicken

10-HR Sous Vide Pork Belly w/ lemongrass caramel

SIGNATURE SIDES

Your choice of up to 2 sides

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

Your choice of up to 2 mains

Chinese BBQ Pork Belly

w/ succulent pork belly, marinated in a rich char siu glaze, slow-roasted to perfection and rolled for a tender, flavorful bite. Served with an aromatic soy reduction and seasonal vegetables

Sticky Korean ½ 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

DESSERT OPTIONS

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

COCO 88 signature menu



88 PP

MINIMUM 2 GUESTS

For odd guest numbers a surcharge applies

TO START

Coco Duck & Cashew Spring Rolls

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 nam jim sauce.

Almond Satay Chicken - Yakitori

Pork & Prawn Pan Fried Gyoza

w/ black vinegar & chilli oil

Szechuan Fried Cauliflower

w/ vietnamese lemongrass, caramel, chilli & shallot

LARGE SHARE PLATE

Your choice of:

Sticky Korean ½ Lamb Shoulder

w/ soy, honey, gochujang, roast garlic

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

w/ steamed broccolini, ginger, sesame soy

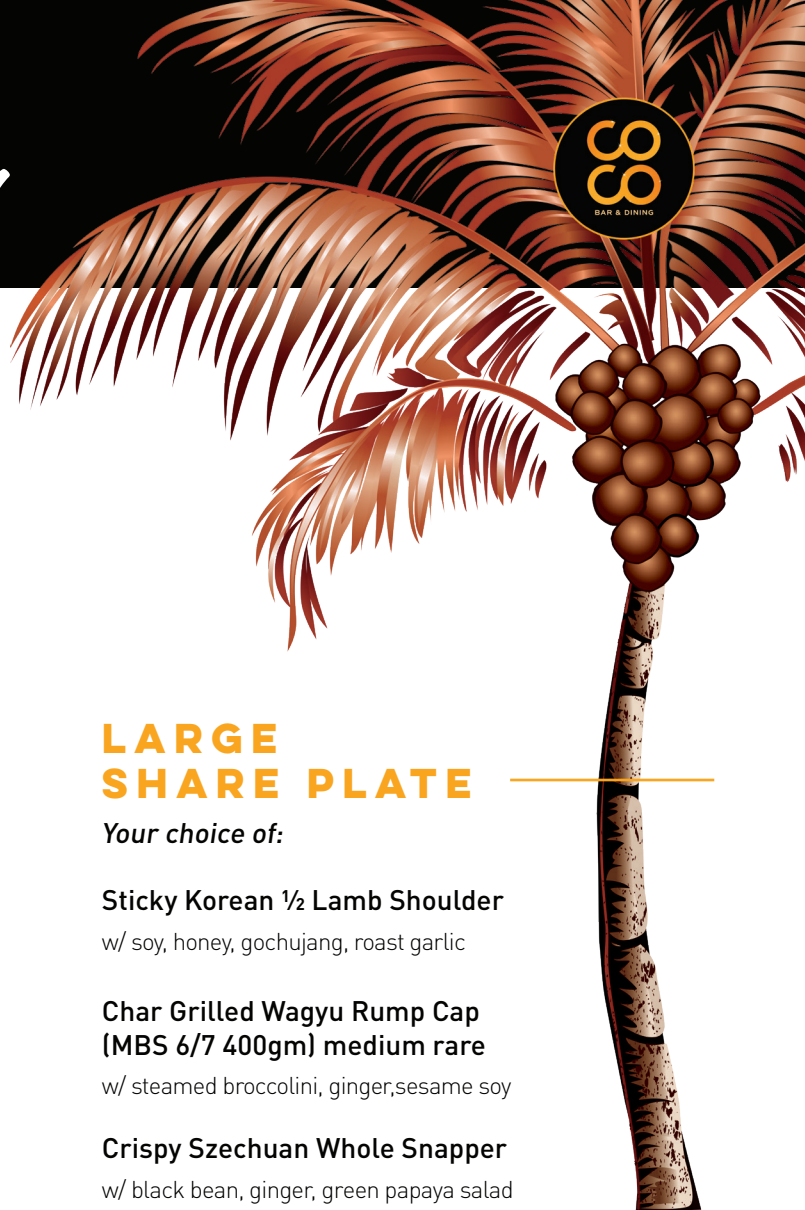
Crispy Szechuan Whole Snapper

w/ black bean, ginger, green papaya salad

DESSERT

Fried Bao-Nut

w/ five spice sugar, roasted coconut, peanut brittle dust, miso caramel with Coconut Ice Cream



COCO 88 signature

10% WEEKEND & 15% PUBLIC HOLIDAY SURCHARGES APPLY