



# 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 Mango & Coconut Sago

# 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

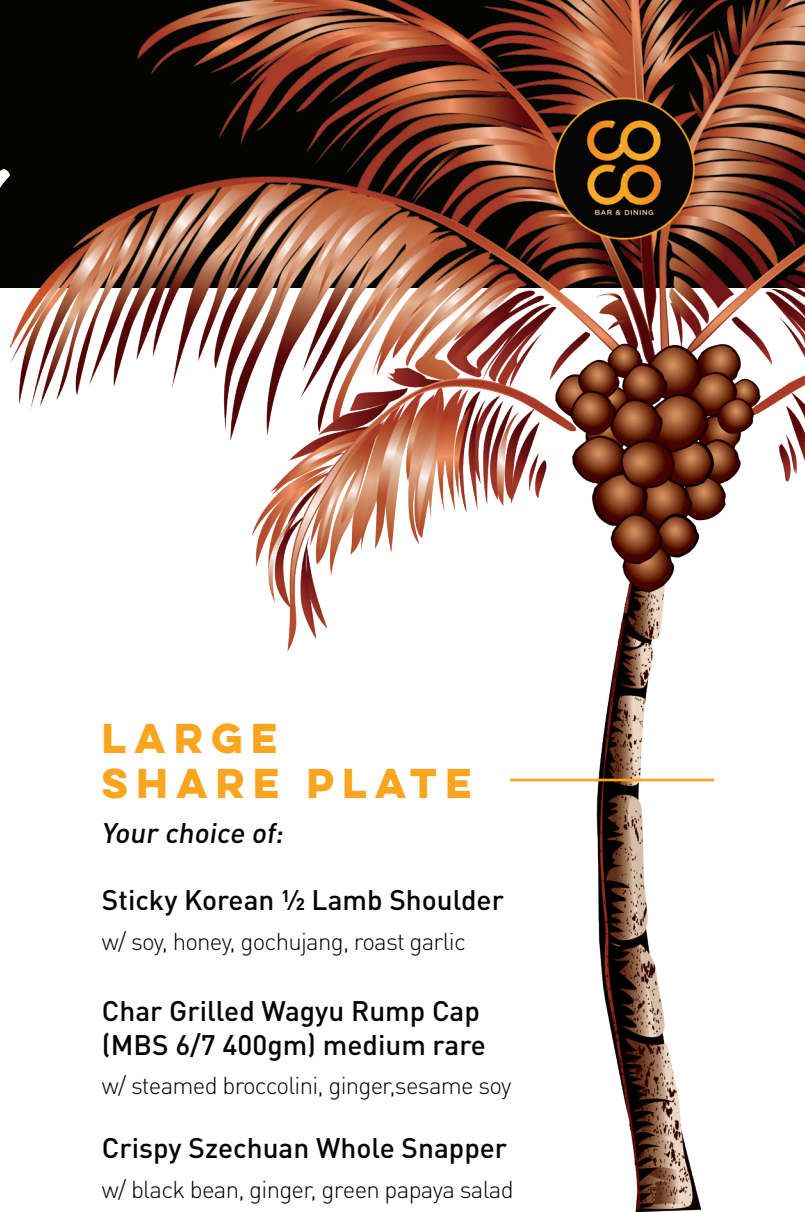
### Crispy Szechuan Whole Snapper

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