

COCO 88

signature menu



88PP

MINIMUM 2 GUESTS
For odd guest numbers a surcharge applies

TO START

Coco Duck & Cashew Spring Rolls - To share

A sumptuous blend of rich duck and crunchy cashews in crispy wrapper w/ nam jim sauce

SIGNATURE DUMPLING DELIGHTS

Steamed or panfried dumplings bursting with flavour and paired with our chefs' special sauces.

Choose 1 flavour (2 dumplings each)

Chicken and Prawn w/ wakame soy

Pork and Chive w/ soy sesame

Prawn w/ Ponzu

Pan Fried Pork & Wombok Gyoza

w/ black vinegar & chilli oil

Steamed Vegetable w/ wakame soy

Pan Fried Vegetarian Gyoza w/ garlic soy (GF)

YAKITORI

Japanese skewers, grilled to perfection over an open flame. Each skewer is a harmonious blend of succulent, marinated meats and vibrant, fresh ingredients.

Choose 1 flavour (Serves 2)

Teriyaki Chicken & Leek

Almond Satay

Pork & Kimchi

SIGNATURE SIDES

Choose 1 (Serves 4)

Szechuan Fried Cauliflower

w/ lemongrass caramel, chilli, shallot

Steamed Seasonal Greens w/ ponzu

Cucumber Salad w/ mint, coriander, sweet soy chilli, sesame dressing

PREMIUM MAINS

Choose 1 (Serves 2)

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

w/ steamed broccolini, wakame soy, steamed rice

Star Anise Orange Glazed Duck Legs

w/ steamed gai lan, steamed rice

Sticky Korean 1/2 Lamb Shoulder

w/ honey soy, gochujang, chilli, roasted garlic, steamed rice

DESSERT

Fried Bao-Nut - add \$10pp

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

Mango & Coconut Sago - add \$16pp

Creamy coconut sago, topped with fresh, ripe mango and a hint of lime zest.

Spiced Cardamom Chocolate Mousse - add \$18pp

Dark chocolate mousse infused with warm cardamom, topped with crunchy almond pieces, fresh season berries and a cherry compote

Lemongrass and Ginger Brûlée - add \$18pp

Fragrant lemongrass and warm ginger, finished with a perfectly caramelised sugar crust.

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