

a taste of coco

CHEF MENU

5 COURSES

92 PP

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

Choose 1 Flavour / 2 dumplings per guest

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

Chicken & Prawn w/ wakame soy

Pork & Chive w/ red curry sauce or black sesame

Prawn w/ ponzu

Pan Fried Pork & Wombok Gyoza 🌶️
w/ black vinegar & chilli oil

Beef & Onion 🌶️
w/ Tibetan Sauce

Steamed Vegetable w/ wakame soy

Pan fried Vegetarian Gyoza
w/garlic soy (GF)

ON THE GRILL (YAKITORI)

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

Choose 1 skewer flavour - serves 2 guests

Chicken Devil Skewer 🌶️

Almond Satay

Pork Skewers

SIGNATURE SIDES

Choose 1 dish - serves 4 guests

Szechuan Fried Cauliflower 🌶️
w/ lemongrass caramel, chilli, shallot

Steamed & Stirred Seasonal Greens

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

Eggplant 🌶️
w/ lemongrass caramel, chilli, shallots

Papaya Salad
w/ Vietnamese dressing, cherry tomato, chilli, mint, criander, snake beans, crushed peanut brittle

Edamame (Charred)
w/ spiced salt & vinegar

PREMIUM MAINS

Choose 1 main - serves 2 guestes

Barramundi Curry
w/ signature coconut and lemomgrass curry, seasonal greens & fresh coriander

Char-Grilled Wagyu Rump Cap
(MBS 6/7, 400gm)
w/ steamed broccolini, wakame soy & steamed rice

Lamb Shoulder 🌶️
w/ honey soy, gochujang, chilli, roasted garlic & steamed rice

WEEEKEND SURCHARGE 10% | PUBLIC HOLIDAY SURCHARGE 15%

Thank you for your understanding.