

COCO CABANA

Set Dinner

2 Course (One Starter + One Main OR One Main + One Dessert) \$438

Une Entrée + un plat ou un plat + un dessert

3 Course (One Starter + One Main + One Dessert) \$510

Une Entrée + un plat + un dessert

(Ala Carte Available)

PLAT PARTAGES - SHARING PLATTERS

Huitre La Perle du Terroir Oyster No. 1 (Set with 2pcs) – Les 6 \$295/ Les 9 \$438/ Les 12 \$537

Freshly shucked French oysters, with shallot vinegar

Assiette de Charcuterie par Monsieur Max numero 1 en France de la Charcuterie \$295

Artisan Charcuterie cold cut platter by Monsieur Max best SW in France

CRISPY CRUST, PIZZA NAPOLETANA - 9 inches \$175 (Set) / MEZZO METRO LARGE \$250

Margarita – add Pepperoni \$30, Proscuitto \$30 or Four Cheese \$60

LES ENTREES – STARTERS

Salade Fraiche Tomate Basilic \$220

Fresh garden heirloom tomato salad with feta onion and basil

Truite de Mer Marinée à la Betterave avec crudités au Moutarde \$209

Beetroot cured Wild Ocean trout with piccalilli and fromage blanc

Salade Niçoise de la Plage \$218

Marinated fresh red tuna with onion, tomatoes, green beans, olives & basil, anchovy dressing

Tartare De Thon Antiboise \$218

Fresh tuna tartar with green olive and tomato confit

Moules au Pastis \$298

Mussels steamed in pastis with rosemary cream

Poêlée de Saint-Jacques à la Provencale, Pistou de Basilic \$238

Pan-fried scallops, basil & tomato confit

Soupe de Poissons de Roche, Rouille et Croutons \$218

Typical seafood soup from Marseille with garlic toast and rouille

Croustillant de Chèvre Chaud à la Pancetta, Vinaigrette de miel (Veg Option Available) \$207

Baked goat cheese on puff pastry bacon with sautéed onions and wild thyme honey dressing

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LES PLATS LES POISSONS - THE FISHMONGER

Bouillabaisse de Marseille \$420

Fresh Mediterranean seafood steamed in a delicious saffron & tomato broth (Additional \$70 for set)

Spaghetti Vongole ou Cozze \$310

Chili 'n' Garlic Pasta with Clams or Mussels with Vino

Truite de Mer Grillé aux Epices Marocaines et sa crème fraîche aux fines Herbes \$328

Grilled Ocean Trout with HARRISA, herbs & sour cream on chick pea salad

Poêlée de Gambas Persillées 'PiriPiri' en salade Taboulé \$430

'PiriPiri' grilled king prawns with parsley, chili & garlic on mint couscous (add \$70 for set)

Loup de Mer Braisé à Lai et tomato au vinaigre de zeres \$418

Whole French Seabass steam roasted with Tomato and Garlic in Sherry Vinegar (Add \$60 for set)

Dorade Royale Grillée au Romarin et Flambée au Pastis \$398

Whole grilled French Sea bream /bass with fresh rosemary, flamed with pastis (Additional \$50 for set)

LES VIANDES - THE BUTCHER

Tartare de bœuf à l'Anchoïade & œufs fermiers - \$280 + plus Frites Chips \$320

Beef Tartare (Grass fed Argentina) with Anchovy & Caper Dressing & free range Egg

Wagyu Picanha Steak grillé aux Poivre, Haricots Verts et Frites Maison \$480

Grilled Australian Wagyu Rump Cap steak with a green peppercorn sauce, served w/ hand cut chips and green beans (Additional \$90 for set)

Daube Provençale en croute servie avec sa purée de pommes de terre \$360

Beef stewed in red wine with black olives and bacon (pot Pie)

Pavé D'Agneau Grillé, Jus Corsé à la Tapenade, en Cassoulet \$390

Slow Grilled Lamb rump with a black olive sauce & on braised white beans (Additional \$70 for set)

Paupiette de Poulet Provençale en robe de Bayonne sauce ala Ail \$370

Free Range French Chicken wrapped in Ham rolled with Cheese, Cream of roasted Garlic

Magre de Canard Fumé a notre four sur Celeriairy, jus aigre douce de Cerise \$360

Smoke Roasted Duck Breast on root Celery sour Cherries & Caramelized Onion (Additional \$50 for set)

LA L É GUMERIE - VEGETARIAN

Gratin de Légumes Provençaux au Fromage de Chèvre (VEG) \$290

Gratinated Ratatouille with goat cheese & crème fraîche

Fettucini aux Quatres Fromages, Arômes de Truffe blanch (VEG) \$310

Fettuccini w/ four cheese & white truffle aroma

Risotto aux cèpes fraîche, fromage et (Bacon optional) \$310

Porcini Risotto topped with Cheese and (Bacon optional)

Macaroni Rigata a la carbonara et Pecorino al Tortufu \$210

Baked Macaroni Cheese with White Truffle, Pecorino + crispy Bayonne Ham (or without Ham)

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FROMAGE ET DESSERTS

Assiette de Fromages Affinés à la confiture de Abricot \$238

Artisan's cheese Plate, Served with Apricot Jam, dried Fruits & Nuts (Additional \$40 for set)

Crème Brûlée Maison et Son Biscuit aux Amandes \$90

Vanilla custard with caramelized crispy top and almond biscuit

Gâteaux de fromage Blanc aux compote Cerises \$92

Cheese Cake with whole wheat and cherries Jubilee

Mousse de Chocolat et son Sorbet de Framboise \$95

Ice dark chocolate mousse cake with raspberry sorbet

Pavlova Banane et Chocolat \$90

Banana, chocolate pavlova and Almond ice cream , St Tropizen

Tarte Fine aux Pommés et sa Glace Vanille \$90

Warm apple tart with Vanilla Ice Cream

Fondant au Chocolat à la Cannelle avec sa Glace Pistache \$110

Melting chocolate cake with pistachio Ice Cream and Raspberry Coulis

Crème au citron et crumble Fromage Blanc au Basilic \$90

Chilled lemon cream with basil crumble

Sorbet & Ice Creams \$92

Vanilla, chocolate, strawberry, pistachio, Almond Ice Cream
passion fruit & mango, lemon & lime, raspberry sorbet(2scoops)

DIGESTIVES

Cognac VSOP	\$130	Baileys/ Grand Marnier/Cointreau/Malibu/Kahlua/Frangelico	\$90
Marc	\$120	Sherry/ Madeira/ Harvey Bristol	\$90
Armagnac	\$140	Patron Cafe	\$130
Poire Williams	\$130	COLONEL(Absolut Vodka with Lemon Sorbet)	\$120
Sambuca	\$90	White Port- Offley/Graham's	\$100
Grappa	\$100	Red Port- Taylor's Ruby Port	\$100
Lemoncello	\$90	Barro's Port	\$100
Calvados	\$110	Barro's 10 Years	\$130
Havana 7 anejos	\$155	Niepoort 1999	\$200

COFFEE & TEAS

Cuban Coffee with Vanilla and Milk	\$75	Espresso	\$45
Regular Coffee/ Double Espresso	\$65	Mocchiato	\$50
Cappuccino/ Café latte/ Flat White/ Mocha	\$70	Affogato	\$110
Home-made Ice lemon or Ice Mint Tea	\$65	Irish Coffee	\$145
Iced Latte/ Iced Cappuccino	\$75	Baileys Coffee	\$145
Jasmine Tea/Peppermint/Camomile/English Breakfast/ Earl Grey/ Green Tea			\$50