

## COCOCABANA SPECIALITE

## Seafood Platter (For 2

or 4) French Crab , Pink Shrimps, Oysters, Dublin Bay Prawns, Whelks , Grey Shrimp \$690 for 2 people , \$1300 for 4 people

### Huitre La Perle du Terroir

**Oyster No. 1– Les 6 \$295 Les 9 \$438 Les 12 \$537** Freshly shucked French oysters, with shallot vinegar

**Assiette de Charcuterie par Monsieur Loste numero 1 en France de la Charcuterie** Cold cut platter by Monsieur Loste number one in france \$295

### Tartar De Thon Antiboise \$218

Fresh tuna tartar with green olive and tomato confit

### Carpaccio de

**Daurade Huile d'olive et Citron vert \$228** Raw Seabream Slices marinated in olive oil and Lime (Chive, Esperlette & Pink Peppercorns )

**Salade Niçoise de la Plage \$218** Marinated fresh red tuna with onion, tomatoes, green beans, olives & basil, anchovy dressing

**Truite de Mer Marinée á la Betterave avec crudités's au Moutarde \$209**

Beetroot cured Wild Ocean trout with piccalilli and fromage blanc

**Salade Fraiche de Tomates Basilic \$220** Fresh garden heirloom tomato salad with feta onion and basil

### Moules au Pastis \$298

Mussels steamed in pastis with rosemary cream

### Croustillant de

**chevre et panceta avec ces oignons Caramélisés \$207 (Veg Option Available)** Baked goat cheese on puff pastry bacon with sautéed onions and wild thyme honey dressing

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

Typical seafood soup from Marseille with garlic toast & rouille

### Macaroni Rigata a la carbonara et Pecorino al Tortufu \$190

Baked Macaroni Cheese with White Truffle Pecorino and crispy Bayonne Ham

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### Bouillabaisse de Marseille \$420

Fresh seafood steamed in a delicious saffron & tomato broth

### Loup de Mer Braise à Lai et tomato au vineiagre de zeres \$418

Whole French Seabass steam roasted with Tomato and Garlic in Sherry Vinegar

### 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

### Rosemary Magre de Canard sur Celeriac rav, jus aigre douce \$360

Sauteed Duck Breast on root Celery sour Cherries Caramalized Onion

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

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

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

Gratinated ratatouille with goat cheese & crème fraiche

### Spaghetti Vongole ou Cozze \$310 Chili Pasta with Clam or Mussels

### Risotto au cèpes fraîche , fromage et Bacon \$310

Porcini Risotto topped with Cheese and Bacon

### Fettuccini aux Quatres Fromages et Arome de Truffe (VEG) \$320

Fettuccini with four cheese and white truffle aroma

### Assiette de Fromages Affinés à la confiture de Apricot \$238

Artisan's cheese plate, served with jam, dried fruits & nuts

☞ Gluten Free Bread Available \$40☞ +10% SERVICE CHARGE