

Ready for a party of good vibes, Mediterranean healthy delicacies, Chic Cocktails and beautiful St Tropez energy? Cococabana Shek O combines beachside chill with vibrant beats, delicious, shared dishes, and premium drinks. Perfect scenery for making memories and enjoying the best of the moment at Hong Kongs best beach.

Cococabana Shek O — Party Menus

Opening Hours: 11:00 AM – Midnight

Vibe: Relaxed beachside dining, friendly service, and party beats.

Menu Style: All dishes are served family-style for sharing. So there's always something special on the table for everyone we also cater for vegetarian and vegans. We also invite you to embrace the fluid elegance of fine nibbles.

Our Cocktail Dînatoire packages replace seating plans with a vibrant, chilled-social atmosphere, guests can freely mingle, drink in hand.



Menu 1: A Sante- \$490 per person – Lunch (Mon-Friday)

Super clean, fresh, and packed with goodness. Deliciously Team building, apre Hike

- **Starter:** Ceviche de St Jacques au Fenouil (*Hokkaido scallops, fennel, turmeric, citrus vinaigrette*)
- **Tomates** à l' Ancienne (*Topped with Soignon Goats Cheese, Gordal green Olives*)
- **Main:** Grilled Ocean Salmon (*Preserved fennel, tzatziki, salsa verde, sweet potatoes*)
- **Side:** Spiced Beluga Lentils



Menu 2: Les Amis \$590 per person

- **Drink:** 1 Glass of Paloma
- **Mezze** (*Turkish tapas including Hummus– Feta, Crispy Garden Veggies*)
- **Trio de Sardines** Parfait, Marinated, Fritto-& Toasted Brioche
- **Gambas'Piri Piri** (*Grilled Prawns with Parsley, Chili & Garlic on Couscous*)
- **Main:** Loup de Mer Grillé au Rosmarin (*Whole seabass flamed with Pastis, aioli dip.*)
- **)Picanha Steak aux Poivre,** (*Grilled Australian Wagyu steak w/ green peppercorn sauce,*)



Menu 3 Le Plage \$610 per person.

Drink: 1 Glass St Tropez

- **Starters:** Anchiade Potager (*Crispy organic garden Veggies, Anchovy dip*)
- **Tartare de Bœuf** (*Grass-fed steak tartare, aioli, sourdough toast*)
- **Chevre** au Pain Des. D'Epices (*Goat Cheese baked on Ginger Bread, Walnut, Apple*)
- **Main:** Loup de Mer Grillé Flambé au Pastis (*Whole grilled French Seabass, Rosemary w/, Aioli*)
- **Poulet Piri Piri** (*Grilled Free-range chicken, Paprica, Lemon, chilli & Garlic.*)

Menu 4: Le Marseille — \$680 per person – Lunch or Dinner 7DAW

The signature seafood fiesta.

- **Drink:** A Glass of pastis or Rose
- **Carpaccio De Thon Antiboise** *Fresh Tuna Slices, Green Olive, Tomato Confit*
- **Tomates à l' Ancienne** *(Topped with Soignon Goats Cheese, Gordal green Olives)*
- **Soupe de Poisson's de Roche** *(Traditional rockfish soup, rouille, croutons)*
- **Mains: La Bouillabaisse de Marseille** *(Fresh Mediterranean seafood in a rich saffron-tomato broth)*
- **Poulet Royal** *(French Free-range Chicken poached in Citrusy olive and tomato broth)*

Menu 5: ON THE EMBERS \$720

- *Cococabana best flown in produce on our fire Grill Mediterranean style.*
- *Drinks A Glass of Champagn*
- Anchiade Potager *(Crispy organic garden Veggies, Anchovy dip)*
- Huitre du Terroir *(Freshly shucked French oysters, with shallot vinegar)*
- **Tomatoes à l' Ancienne** *(Topped with Soignon Goats Cheese, Gordal Olives)*
- **choose 3 mains from below**
- **Crevettes 'Piri-piri** *(grilled Prawns with chilli, garlic on minty lemon couscous)*
- **Grilled Ocean Salmon** *(Preserved Fennel, Tzatziki, Peppercorn Salsa Verde, Turmeric)*
- **Poulet Piri Piri** *(Grilled Free-range Chilli, Garlic Chicken w/ Lemon & Paprica)*
- **Loup de Mer Grillé Flambé au Pastis** *Whole grilled French Seabass, Rosemary w/, Aioli*
- **Picanha Steak aux Poivre**, *(Grilled Australian Wagyu steak w/ green peppercorn sauce,)*
- **Turmeric Grilled Cauliflower** *(Cheese, Tomato Confit/ Pomegranate dressing)*
- **All served with Real Potato Chips and Tomato/ Cucumber Salad W/ olive oil dressing**
- **La Coupe Colonel** *(. Sorbet Lemon+ Vodka)*

Menu 6;Vegetarian \$490

- *Cococabana's best vegetarian Mediterranean dishes.*

- **Starters:** AioliPotager (*Crispy organic garden Veggies, Aioli 'dip*)
- **Starters:** Beetroot Hummus (*Pumpkin Seed & Wood-fired Pita Bread*)
- **Mains:** La Burrata à la Tapenade (*Creamy Burrata Cheese, Tomato, Balsamic, black olive pate,*)
- **Mains:** Risotto aux cèpes, fromage (*Porcini Risotto, w/ Brown Rice, Pecorino Cheese*)
- **Mains:** Panaché Provençale Sautéed Veggies (*Parmesan cheese, Pine nuts, Pomegranate Nectar*)

Dessert

Café Gourmand +\$80 per person

Your Choice of Coffee or Tea with our Delicious Mini Dessert Selection

Celebration Cakes: Artisan cakes available on request, for all occasions and tastes. Contact us for your choices.



Party & Beverage Options

A-Standard Open Bar Package: \$160 per head per hour (*minimum 2 hours*). Includes Prosecco, Sangria, house Red/White/Rosé wine, House Beer, and soft drinks.

B-Premium Open Bar Package: \$190 per head per hour (*minimum 2 hours*). Includes all Standard package items plus mixers and house cocktails.

Beverage Menu: Full a la carte drinks menu available.

Cocktails & Aperitifs: Available by the glass or in sharing jugs (Aperol Spritz, Bellini, Paloma, St Tropez, Sangria).

Champagne & Tequila: Premium bottles and shots available upon request.

Entertainment: DJs set up and live entertainment can be accommodated upon request.

Note: All menu prices exclude a 10% service charge

