

COCOCABANA

Cuisine Provençale & Méditerranéenne à la Plage

By Jean Paul Gauci

Bring a crowd. Cococabana loves a party, and whether your group is 10 or 100 people, Hong Kong's best beach venue is happy to host you and do it brilliantly.

Cococabana remains one of the trendiest beach-spots in Hong Kong and has amassed a loyal clientele over this 25 years. Known for its great ambiance, cocktails and music, this is the perfect place to enjoy those magical moments with friends by the beach.

What's on the menu? Delicious Mediterranean cuisine using the freshest produce of the highest quality – a variety of salads, seafood, meat dishes, and southern Italian style pizza. Not to mention our exquisite desserts.

We can arrange a beautiful setting for your events, parties, weddings, galas, cocktails, presentations and all kinds of celebrations, against the backdrop of the ocean.

The holiday season is just around the corner, and we can't wait to start making plans for get-togethers with all the people we love, from casual happy hour escapes with coworkers, and spirited friends giving celebrations, to lavish beach parties.

Cuisine Provençale & Méditerranéenne à la Plage

Open Bar - per head per hour, minimum 2 hours \$160

(Prosecco, Sangria, house Red/White Rose wine, House Beer or soft drinks)

or

you may choose from our beverage menu

** +10% Service Charge*

**50% Deposit is required for bookings*

Mediterranean Beach Restaurant G/F Shek O Beach Building, Shek O Beach, Hong Kong

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COCOCABANA

Paul Cézanne

[Price for sharing menu - \$590 per person]

APERITIF

Un Verre de Sangria de bienvenu
A Welcome Glass of Sangria

STARTER (FOR SHARING)

Meze Platter

A Selection of Turkish Tapas including Damates , Hummus, Babagannuş , Pickles & Grilled Lavas Bread

Grande Salade Niçoise de la Plage

Nicoise Salad with Marinated Fresh Red Tuna with Onion, Tomatoes, Green Beans, Olives & Basil, Anchovy Dressing

Croustillant de Chèvre Chaud

Baked goat Cheese on Puff Pastry with Sautéed Onions and Wild Thyme Honey Dressing

MAIN

Loup de Mer ou Dorade Royale Grillée au Romarin et Flambée au Pastis

Whole grilled French Sea bream / bass with fresh rosemary, flamed with pastis

Poulet Fermier Roti 'Piri Piri', Pommes Frit

Spiced roasted organic French chicken with hand cut chips

DESSERT

House Dessert

COCO CABANA

Les Copains d'abord

【 Family Style sharing menu - \$690 per person 】

APERITIF

Une Flûte de bienvenu de Prosecco, Vin Pétillant d'Italie Tapenade d'Olive et Pain Fait Maison

A Welcome Glass of Prosecco, Italian Sparkling Wine
Olives Tapenade and Home made Bread

STARTER

Le Grand Aïoli Provençale

Crispy Veggies and other delicacies including Ham and cooked Prawns with our garlic Aïoli dip

Carpaccio de St Jaques , Puree Fenouil Vineiage de Truffe, Noix , Esperlette

Fine Hokkiado Scallops , Fennel Puree, Truffle Aromas

Burrata / saucisse épicé / Gremolata / Petites tomates

Burrata with Spicy Crispy Nduja Sausage / Lemon & Parsley

MAIN

Dorade entière grillée au pastis et Romarin

Whole Grilled Seabream with Rosemary, Flambéed with Pastis de Marseille

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

Grilled Australian Wagyu Rump steak with a green peppercorn sauce, served w/ hand cut

Gratin de Légumes Provençaux au Fromage de Chèvre

Gratinated Ratatouille with Goat Cheese & Crème Fraiche

DESSERT

Mousse de Chocolat et son Sorbet de Framboise

Ice dark chocolate mousse cake with raspberry sorbet

COCOCABANA

Jean Cocteau

【 Price for sharing menu - \$820 per person 】

APERITIF

**Une Flûte de bienvenu de Prosecco, Vin Pétillant d'Italie
Tapenade d'Olive et Pain Fait Maison**

A Welcome Glass of Prosecco, Italian Sparkling Wine
Olives Tapenade and Home made Bread



STARTER

Mezze Platter

A Selection of Turkish Tapas including Damates , Hummas, Feta and Pasterma Ham

Croustillant de Chèvre Chaud

Baked goat Cheese on Puff Pastry with Sautéed Onions and Wild Thyme Honey Dressing

Les Supions Frit en Rouille

Crispy Fried Baby Calamari with Spiced Rouille Dip , Preserved Lemon



MAIN

Poêlée de Gambas Persillée 'Piri Piri

'Piri Piri' Grilled King Prawns with Parsley, Chili & Garlic on Mint Couscous

Dorade entière grillée au pastis et Romarin

Whole Grilled Seabream with Rosemary, Flambé with Pastis de Marseille

Paupiette de Poulet Provencale en robe de Bayonne sauce ala Ail

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

Risotto aux cèpes fraîche , fromage et (Bacon optional)

Porcini Risotto topped with Cheese and (Bacon optional)



DESSERT

La Coupe Colonel

Sorbet Lemon + Vodka

Mousse de Chocolat

Ice dark chocolate mousse cake

COFFEE or TEA

COCOCABANA

Van Gogh

【 Price for sharing Lava Grilled menu - \$900 per person 】

Grilling, a way of cooking since man invented Fire, and volcano Lava was used in the Mediterranean as a source of heat, (Cooking on Volcanic lava), well here at Cococabana try the best flown in produce on our Lava Grill with old traditional seasonings from the Mediterranean family table.

【 Lava Grill Special 】 APERITIF

Un Verre de Champagne de bienvenu
A Welcome Glass of Champagne

STARTER

Huitre La Perle du Terroir Oyster No. 1
Freshly shucked French oysters, with shallot vinegar

Asperge Hollandaise aux Truffles
Steamed Asparagus with Truffle Hollandaise

Moules au Pastis ou Harrisa et Citron
Mussels steamed in pastis with rosemary cream or Spicy Tomato Harissa and Lemon

MAIN (choice 3 mains from below)

Dorade entière grillée Servit avec olive noire et Pureé d'Anchois
Grilled whole Seabream with Black olives and Anchovy Pureé

Paupiette de Poulet Provençale en robe de Bayonne sauce ala Ail
Free Range French Chicken wrapped in Ham filled with Cheese, Cream of roasted Garlic

Saint-Jacques Grillés a la Provençale, Pistou de Basilic
Scallops Grilled in their shell with, basil & tomato confit, Puree

Poêlée de Gambas Persillées 'PiriPiri' en salade Taboulé
'PiriPiri' grilled King Prawns with parsley, chili & garlic on mint couscous

Loup de Mer Grillé aux Epices Marocaines et sa crème fraiche aux fines Herbes
Grilled Seabass Fillet with Harrisa, herbs & sour cream on chick pea salad

Poêlée de Gambas Persillée 'Piri Piri'
'Piri Piri' Grilled King Prawns with Parsley, Chili & Garlic on Mint Couscous herb and raisin taboulet (cous cous salad)

Wagyu Picanha Steak grillé aux Poivre, et Frites Maison
Grilled Australian Wagyu Rump Cap steak with a green peppercorn sauce, served w/ hand cut chips

Gratin de Légumes Provençaux au Fromage de Chèvre
Gratinated Ratatouille with Goat Cheese & Crème Fraiche

OR

Chou Fleur Roti au Curcuma, Mimolette ognion Confit et sa Vinaigrette Grenade
Turmaric roasted Cauliflower Cheese, Tomato Confit Pomegranate dressing

DESSERT

La Coupe Colonel
Sorbet Lemon+ Vodka

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

COCOCABANA

Chef's Menu Degustation

Jean Paul

[\$980 per person]

Tasting is about sharing our passion for great food. Let Jean Paul Gauci arouse your taste buds in a journey through a selection of 6 of our most tantalizing dishes.

*Welcome a glass of Champagne
& home made chocolates to finish.*

Available for small or large parties (Minimum 8 people)

Please let us know on-two weeks in advance your choice of Menu.

Please advise us the final number of people 3 days before .

Hope this quotation will be suitable within your expectation
please feels free to contact me if any change.

50% Deposit should be paid two weeks in advance for confirmation.

Please make all cheque payable to "Eastern Paradise Enterprise Ltd."

And transfer to our HSBC account 043 - 6- 033724 and Whatspp to 94881648

Thank you!

Yours Sincerely,

Patsy

(Tel: 2812-2226)