

Cocoplum

bistro & bar est. 2018

- pancake tower, berries, syrup & crème chantilly 22
apricot french toast, brioche, whipped cream 22
- caesar salad, anchovy, dijon, lemon, parmesan (+chicken/shrimp/salmon 12) 16
avocado, feta, sesame, tomato, scallion, nut toast (+gravlax 10) 18
tuna tartare, avocado, sesame, crispy shallot, ponzu, frites 44
- eggs benedict/florentine/royale/lobster, brioche, hollandaise 16/24/44**
salmon fishcake, crab claws, poached egg, bottarga, buerre blanc 38
coco breaded shrimp, leaf salad, frites, coco calypso sauce 28
crispy fish sandwich, tartare sauce, pikliz, crinkle fries 28
- tuna & salmon coco bowl, hummus, baba, avocado, power grains, salsa 30**
- lobster roll, onion, bell pepper, tomato, mayonnaise, candied shallots, herbs 28
seafood linguine, lobster, scallop, shrimp, squid, mussels, tomato, chilli 36
crispy duck hash, onions, bell pepper, sprouts, potatoes, fried egg 28
chicken milanese, chargrilled lemon, french fries, aioli 26
- ½ rack of baby back ribs, bbq sauce, beans, slaw, frites 48**
beef tartare, capers, shallots, chilli, lemon, egg yolk, frites 48
- double beef burger, bacon, cheese, caramelized onions, slaw, coco sauce. pickle, crinkle fries (fried egg + 4) 28**
lamb chops, mash, asparagus, demi-glace 44
- hanger steak/NY strip & eggs, grilled tomato, breakfast potatoes 34/58**
spanglish breakfast, eggs, chorizo, black pudding, bacon, beans, tomato, mushroom, potatoes, toast 34
- breakfast potatoes 6 french fries 6 guac 8 bacon 8 mushrooms 6
crème brulee 10
- chocolate mousse, salt caramel 12**
pavlova, crème chantilly, fruit a la mode 12
pistachio tart, meringue 12
apple crumble, whipped cream 12

please make your server aware of any allergies or dietary requirements
some dishes may contain traces of nuts and other allergens
15% service and 12% VAT are added to all bills