

Cocoplum

bistro & bar est. 2018

TO SHARE

escargots cassolette 18 guacamole 12 / 28
stone crab & corn fritters 20 spinach, artichoke & cheese dip 22
coco shrimp, tartar 24 hummus / babba 10 / 24

EGGS MANIA

spinach & mushroom omelette, curly fries 18
western omelette, onion, pepper, ham & cheese, curly fries 22
eggs benedict / florentine / royale, brioche, herb hollandaise 16 / 24

LIGHT & HEALTHY

lobster bisque, garlic crouton 22
avocado, feta, sesame, tomato, scallion, nut toast (add salmon gravlax +10) 18
salmon fishcake, lobster bisque, herb & chilli oil 24
whole globe artichoke, mustard vinaigrette & crème fraiche 22
caesar salad, romaine, anchovy, dijon, parmesan, garlic crouton 16
greek quinoa salad, feta, cucumber, arugula, tomato, onion, pepper, garbanzo, oregano 20

RAW BAR

tuna tartare, avocado, sesame, radish, candied shallots, ponzu, chilli oil, frites 48
salmon ceviche, jalapeno, caper, sesame, cilantro, coconut-peanut ponzu 28
coco bowl, gravlax & shrimp, beets, avocado fritter, mango, cucumber, basmati 38
hand-cut beef carpaccio, capers, lemon, chilli, parmesan, greens, frites 48

please make your server aware of any allergies or dietary requirements
some dishes may contain traces of nuts and other allergens
please note that Cocoplum Bistro is a cashless entity
15% service and 10% VAT are added to all bills

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STACKS & SANDWICHES

pancake tower, berries, syrup & crème chantilly 22

CP beef burger, bacon, cheese, onions, coco sauce, pickle, curly fries (add egg +4) 25 / 35

lobster salad roll, crispy shallots, herb oil, curly fries 34

crispy fish sandwich, creole pikliz, tartar sauce, curly fries 32

FISH & SEAFOOD

lobster tail & sautéed shrimp, bell pepper, grits, rose cream sauce 48

seafood linguine, shrimp, lobster, scallop, mussels, tomato, chilli, rosé sauce 44

grilled salmon, leeks, petit pois, mash, caviar buerre blanc 44

vegan chickpea curry, coconut, peas, squash, zucchini, couscous (add grilled lobster tail +38) 24

MEAT

chicken milanese, chargrilled lemon, frites, aioli 28

half-rack of lamb, asparagus, mash, mint chimichurri 48

pork / veal chop, grilled apples, carrots, mash, mushroom cream sauce 44

crispy duck hash, onion, pepper, cabbage, potato, fried egg, herb hollandaise 28

braised ox-tail, carrots & mushrooms, mash 38

1/2-rack bbq baby back ribs, frites, corn, plantain 48

hanger / NY strip steak & eggs, tomato, mushrooms, potatoes 38 / 58

french fries 6 bacon 8 mushrooms 6 grits 4

DESSERT

crème brûlée 12 cheesecake, guava 12 tiramisu 14 choc mousse & salt caramel 12

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