

Cocoplum

bistro & bar est. 2018

TO SHARE

escargots cassolette 18 guacamole 12 / 28

spinach, artichoke & cheese dip 24

coco shrimp, tartar sauce 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

warm goat's cheese, raisin & nut toast, honey & herbs 18

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, cabbage, 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 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 14 tiramisu 14

choc mousse & salt caramel 12 nut & raisin bread pudding, rum sauce 12

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