

Cocoplum

bistro & bar est. 2018

TO SHARE

guacamole 24 conch fritters 18
hummus & olive tapenade 20 spinach, artichoke & cheese dip 24

STARTERS

lobster bisque

garlic crouton 20

grilled eggplant

miso, zaatar, pomegranate, tzatziki 18

shishito peppers

balsamic, honey, lemon zest, sesame, blue cheese, toasted panko 16

tuna crudo

capers, peanut, soy, sesame, jalapeno & cilantro 24

salmon fishcake

lobster bisque, chilli oil 24

fried calamari

jalapeno, lemon, pesto mayo 24

grilled jerk octopus

guava glaze, pineapple & mint chutney, plantain chips 28

chipotle beef kebabs

horseradish sour cream, mint chimichurri 24

escargots cassolette

garlic & parsley butter, parmesan 18

SALADS

caesar, romaine, anchovy, dijon, parmesan, garlic crouton 16

burrata & tomato, sesame, basil, balsamic 28

apple & blue cheese, candied walnuts, pomegranate, cranberry vinaigrette 20

(add chicken +14 / shrimp +16 / salmon +18 / lobster tail +38)

PASTA

penne pesto / alfreda (add chicken +14 / shrimp +16 / salmon +18 / lobster tail +38) 24

seafood linguine, shrimp, lobster, scallop, squid, chilli, rosé sauce 44

please make your server aware of any allergies or dietary requirements

some dishes may contain traces of nuts and other allergens

15% service and 10% VAT are added to all bills

Cocoplum

bistro & bar est. 2018

MEAT

chicken milanese

frites, chargrilled lemon, aioli 28

CP beef burger

bacon, cheese, onions, coco sauce, pickle (add egg +4) 25 / 35

8oz / 14oz NY strip steak

frites, sautéed veg, persillade & béarnaise 38 / 58

braised ox-tail

carrot, mushroom, pearl onion, mash 38

grilled pork chop

grilled apple, cabbage & bacon, mash, mushroom cream sauce 44

half-rack of lamb

spinach, asparagus, carrots, mash, mustard & cognac sauce 48

FISH & SEAFOOD

lobster & shrimp coconut green curry

tomato, snap peas, carrots, apple, cilantro, coconut rice 58

fried crab-stuffed whole snapper

wild rice, sautéed veg, uncle dave's hot sauce 48

coco bowl

salmon, half lobster tail, artichoke, mushroom, pineapple, avocado, cucumber, greens, coconut rice 44

grilled salmon

spinach, sesame, basmati, peanut soy sauce 44

vegan coconut chickpea curry

squash & zucchini, carrot, couscous (add grilled lobster tail +38) 24

french fries 6 cabbage & bacon 10 squash & zucchini 10 mash 8 mixed leaf salad 8

DESSERT

crème brûlée 12

chocolate mousse 12

guava cheesecake 14

please make your server aware of any allergies or dietary requirements
some dishes may contain traces of nuts and other allergens
15% service and 10% VAT are added to all bills