

Cocoplum

bistro & bar est. 2018

TO SHARE

guacamole 24

conch fritters 18

hummus, olive & chimichurri 20

spinach, artichoke & cheese dip 20

STARTERS

creamy potato soup

bacon, cheddar & chives, garlic crouton 14

shishito peppers

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

tuna tartare

avocado, sesame, ponzu, chilli oil, mango, crispy shallots 24

salmon fishcake

lemon & mustard cream, chilli oil 20

coconut shrimp

pineapple chutney, lime 24

grilled jerk octopus

guava glaze, pineapple & mint chutney, plantain 28

escargots cassolette

garlic & parsley butter, parmesan 18

SALADS

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

peach & blue cheese, candied walnuts, pomegranate, mixed green, cranberry dressing 22

greek, feta, red onion, tomato, cucumber, bell pepper, oregano, lemon vinaigrette 20

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

PASTA

pesto or marinara penne (add chicken +14 / shrimp +16 / salmon +18 / lobster tail +38) 20

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

spicy cajun alfreda fettuccine (add chicken +14 / shrimp +16 / salmon +18 / lobster tail +38) 24

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

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MEAT

stuffed chicken breast

spinach & mozzarella, garlic potatoes, herb jus 38

veal milanese

frites, chargrilled lemon, aioli 34

8oz CP beef burger

bacon, cheese, onions, coco sauce, pickle (add egg +4) 28

braised ox-tail

carrot, mushroom, pearl onion, mash 38

8oz / 14oz NY strip steak

frites, sautéed veg, persillade & béarnaise 38 / 68

grilled pork chop

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

half-rack of lamb

spinach, asparagus, carrots, mash, mustard & cognac sauce 58

FISH & SEAFOOD

lobster & shrimp coconut red 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

sesame ahi tuna

cabbage & snap peas, 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

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