

KoKo Bay.



For the love of KoKo

At KoKo Bay we aim to give you the most satisfying experience in every bite. The menu consists of modern Asian cuisine inspired by the beaches of the Far East and a sprinkle of European comforts. Our Chefs have created each dish with immense passion and love for the concept. We invite you to fall in love with our KoKo flavours.

VEGETABLE CHIPS, GARLIC AIOLI



Bar Nibbles

Edamame, fleur de sel VG H GF	35
Steamed young soy beans tossed in <i>fleur de sel</i>	
Potato spirals, cajun spice V	35
Cajun spiced crisp spiral potato served with chipotle mayo	
Vegetable chips, garlic aioli V H GF	39
Dehydrated vegetable wafers served with roasted garlic dip	
Smoked salmon and dill cornets	49
Delicately smoked salmon and dill mousse served in mini charcoal cornets	
Chicken karaage	45
Japanese style deep fried chicken with a kimchi based sauce	

Soups

Tom Yum H S K GF	49 44 39
Lemongrass and kaffir lime scented spicy Thai style broth	
<i>Available in Prawn Chicken Veg Vegan</i>	
KoKo Bay's signature curry laksa N S GF	52 47 42
12 hours slow braised broth with flat rice noodles, fresh cilantro, bean sprouts, egg and seared prawn	
<i>Available in Prawn Chicken Veg Vegan</i>	
Vine ripened tomato and basil soup V H	42
Served with aged balsamic of Modena and finished with cold pressed olive oil	
Seafood chowder A GF	59
Classical cream based soup made with fresh clams, mussels, calamari and prawns	
Assorted bread basket V	25
Warm breads served with butter	

EDAMAME, FLEUR DE SEL



SEAFOOD CHOWDER



Hot Appetizers

KoKo Nachos V	69
Sour cream, guacamole, jalapenos and tomato salsa	
<i>Add: Beef krapow 20 Beef chilli 20</i>	
Crisp fried calamari	59
Garlic aioli, lemon	
Chicken wings S	59
Buffalo sauce, celery and blue cheese dip K GF	
Braised sticky wings with garlic, chilli, sesame and soy	
Pulled duck, lettuce cups N	79
Hoisin duck, fried onions, garlic and peanuts	
Lava prawns GF	79
Tangy Asian sauce, sesame and lime zest	

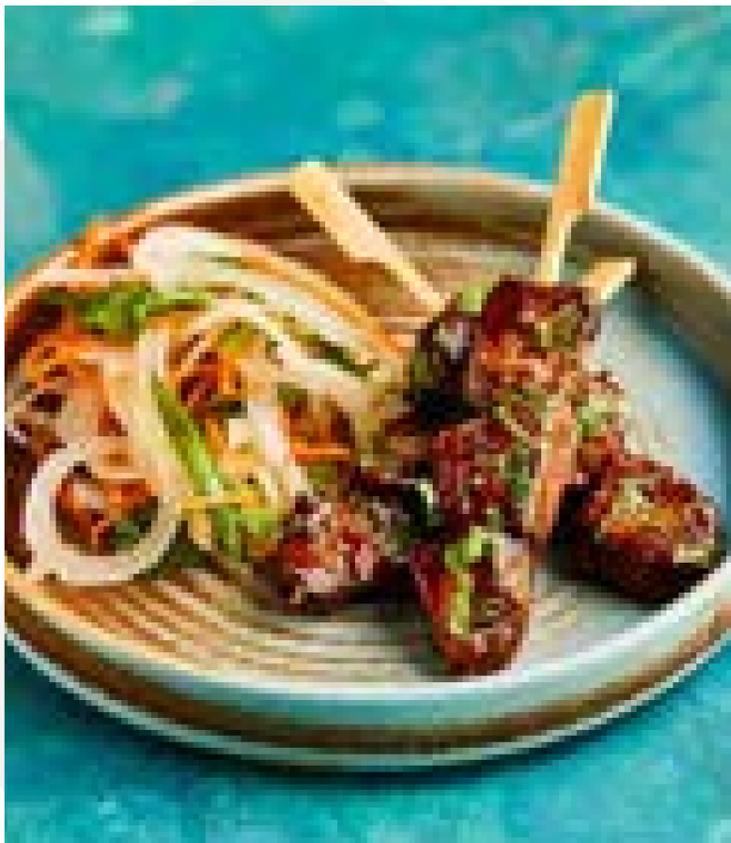
PULLED DUCK, LETTUCE CUPS



STEAMED DIM SUM



BEEF BLACK PEPPER AND ASPARAGUS



Grilled Skewers

Chicken and leek teriyaki	59
Juicy chicken skewers flavoured with teriyaki sauce	
Tiger prawns, lemon, butter and garlic K GF	79
Freshly grilled prawns with lemon, butter and garlic sauce	
Beef, black pepper and asparagus	79
Tenderloin skewers marinated in black pepper sauce	

Steamed Dim Sum | H

Chilli crab buns	49
Chicken and basil dim sum	49
Prawn siu mai	49
Edamame, water chestnut and truffle VG	45
Assorted dim sum basket	89
3 pcs each of chicken and basil dim sum, prawn siu mai and edamame, water chestnut and truffle dim sum	

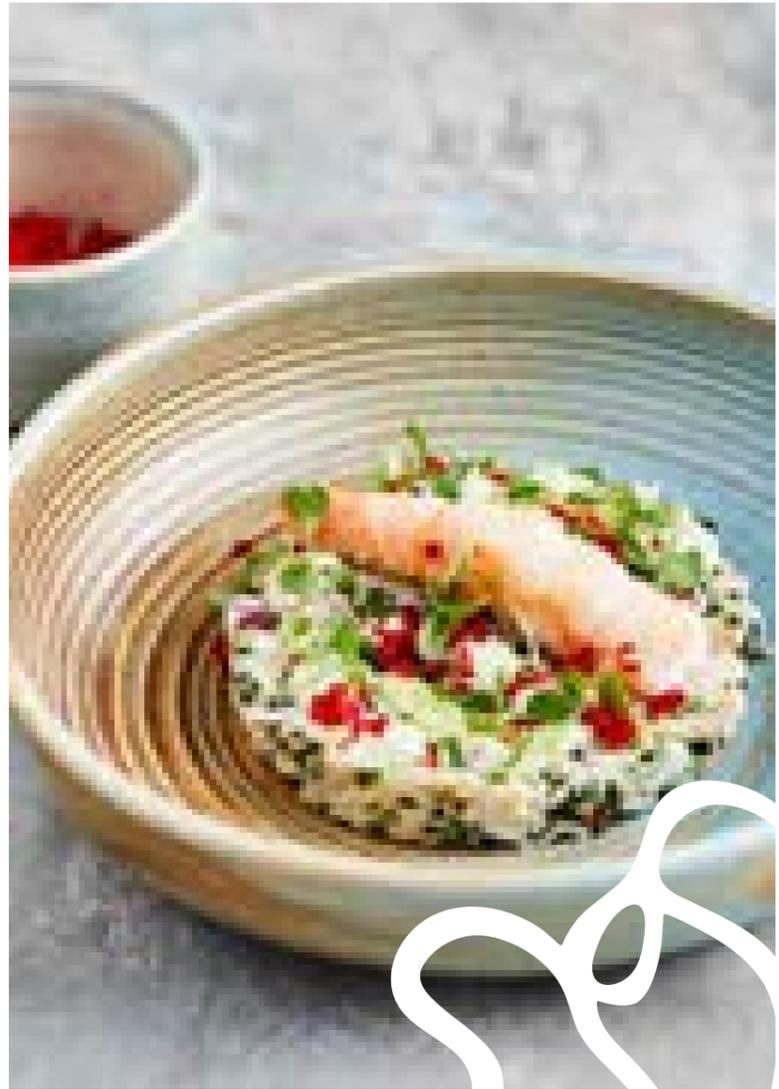
Cold Appetizers

Silken tofu, cold soba noodles V H	52
Japanese melt in your mouth tofu served with cold soba noodles tossed with ginger and scallion dressing	
Sesame crusted tuna, mango and avocado H GF	59
Passion fruit jelly, dehydrated pomegranate and togarashi	
Hokkaido scallop ceviche, citrus granita H GF	69
Thai mango, shallots and fresh herbs	
Fine De Claire oysters H K GF	price of the day
Freshly shucked French oysters served with sauce mignonette and a spiced bloody mary. Choose from having half a dozen or a dozen	
Atlantic crab, poached prawn K GF	89
Crab and fennel salad, chilli and lime	

Maki Rolls | 8 PCS

Organic quinoa, crisp kale and beetroot V H	69
King crab tempura, cheese, avocado and eel sauce	79
Alaskan smoked salmon, Philly cheese and sesame	79
Ebi tempura, crab and asparagus	89
Spicy tuna, tobiko and togarashi S	79
Assorted sushi platter 20 PCS	189

ATLANTIC CRAB, POACHED PRAWN



SILKEN TOFU, COLD SOBA NOODLES





Fine De Claire Oysters

| H | K | GF

Freshly shucked French oysters served with sauce mignonette and a spiced bloody mary. Choose from having half a dozen or a dozen



Burrata and Beetroot

| V | H | N | GF
Caramelized figs, arugula, pine nuts and balsamic reduction

85

Salads



Tuna poke bowl

| H | GF
Sticky rice, wakame, edamame, avocado and spicy mayo

85



Vietnamese beef and green papaya salad

| H | N
Papaya, carrots, bean sprouts, coriander, lime, peanuts, chilli tamarind dressing

85



Nom Nom Asian crunch

| V | H | N
Red cabbage, carrots, edamame, roasted cashew nuts, cucumber, lychee, tempura crunch in soy sesame dressing
Add: Grilled chicken 15 | prawn 20

79



Very Vegan

| VG | H | N
Healthy French beans, barley, kale, orange, pistachio, pomegranate, edamame and almonds tossed in a homemade berry vinaigrette

69



Seafood salad

| H | N | K | GF
Prawns, scallops and calamari tossed in an orange dressing with orange segments & almonds

85



Burgers

Served with horseradish slaw and French fries

THE BEYOND BURGER

- Classic Wagyu beef** 99
200g Wagyu beef, tomato chutney, iceberg lettuce, fresh tomato, white onion rings and mature cheddar
Add: Fried egg 10 | Bacon 15 | Double up beef patty 30
- Southwest fried chicken** 99
Fresh tomato, shredded lettuce, Caesar dressing and pickles
- The Beyond burger | H | VG** 89
Plant based burger patty, vegan bun, avocado, lettuce, tomato, quinoa and pickles
- Pulled BBQ beef sliders (03 sliders)** 89
12 hours braised beef brisket, horseradish mayo and pickles



SOUTHWEST FRIED CHICKEN



TOMATO AND BURRATA RISOTTO



ORECCHIETTE WITH SPINACH, KALE AND MUSHROOMS



THE CHICKEN ROAST



Main Course

- | | |
|--|-----------------------|
| Tomato and burrata risotto V GF | 119 |
| Smoked tomato sauce, creamy burrata, parmesan and basil | |
| <i>Add: Grilled chicken 15 prawn 20</i> | |
| Orecchiette with spinach, kale and mushrooms V H N A | 109 |
| Orecchiette pasta tossed with nutrient rich kale, spinach, wild forest mushrooms, aged parmesan and pine nuts | |
| <i>Add: Grilled chicken 15 prawn 20</i> | |
| KoKo Bay beer batter Fish and Chips A | 119 |
| Beer battered Atlantic cod served with minted edamame, tartare sauce and French fries | |
| The Chicken Roast | 119 |
| Roast chicken served with roast potatoes, pan tossed vegetables and gravy | |
| Cantonese style steamed red snapper H | 119 |
| Delicately steamed Canton style snapper with ginger, soy and coriander served with Jasmine rice, wrapped in lotus leaf | |
| Crispy sea bream S GF | 129 |
| Crisp whole fish served with a flavourful Thai coconut and young peppercorn sauce | |
| Thai green curry GF VG | 129 125 119 109 |
| Delicately flavoured Thai curry infused with lemongrass, kaffir lime and galangal. Served with fragrant Jasmine rice and rice crackers | |
| <i>Available in Prawn Beef Chicken Veg</i> | |

Main Course

Slow cooked beef cheeks 48 hours slow cooked beef cheeks, parsnip puree, broccolini and honey glazed baby carrots	149
Nasi goreng N S Indonesian style stir fried rice served with chicken satay, fried egg and prawn crackers	129
Sweet and sour chicken GF Juicy chicken morsels tossed in a signature sweet and sour sauce with peppers and pineapple. Accompanied with egg fried rice	109
Katsu chicken bowl Breaded chicken, fried egg, katsu curry. Served with steamed rice	129
Salmon teriyaki Grilled Norwegian salmon glazed with homemade teriyaki sauce. Served with organic black rice	139
Pad Thai N Street style rice noodles with bean sprouts and fried tofu. Served with peanuts and chilli flakes <i>Available in Prawn 20 Beef 20 Chicken 15 Veg</i>	109
Kai pad krapow S Minced chicken tossed with hot basil and fresh chillies. Served with Jasmine rice	119

SLOW COOKED BEEF CHEEKS



Sides

Bok choy in light soy sauce	35
Grilled asparagus K GF	35
Wilted spinach K GF	29
Forest mushrooms K GF	35
House salad K GF	29

SALMON TERIYAKI



Nasi Goreng | N | S

Indonesian style stir fried rice served with chicken satay, fried egg and prawn crackers





**KOKO's
WOOD FIRED
ROBATA GRILL**

TIGER PRAWNS, KOKONUT CURRY SAUCE



Seafood

Tiger prawns GF	155
KoKonut curry sauce, fresh cilantro and lime	
Line caught baby calamari GF	109
Smoked paprika, parsley and lemon	
Spanish octopus GF	129
Piquillo peppers and mango salsa	
Whole sea bream GF	129
Lemon and fines herbs	
Sea bass GF	129
Chilli and garlic	
Lobster GF	189
Lemon, butter and garlic	

Meat

New Zealand lamb chops GF	165
Homemade chimichurri	
220g Black Angus medallions A	185
Seasoned to perfection and served with red wine jus <i>Add: Foie gras 35</i>	
250g Grass fed striploin	175
Grilled to your choice and served with ponzu and gochujang chilli sauce	
Corn fed chicken GF	119
Harissa spice	
Twice cooked back ribs	165
Secret house rub, BBQ and orange glaze	
Tomahawk steak GOOD FOR TWO	399
Grilled to your liking and served with green peppercorn sauce, soy sesame mayo and salsa verde	

TOMAHAWK STEAK



Platters to share

Seafood platter	355
Tiger prawns, sea bass, baby calamari and Spanish octopus. Served with KoKonut curry sauce, gochujang chilli sauce and lemon butter sauce	
Meat platter A	355
New Zealand Lamb chops, Australian grass fed striploin, spring chicken and veal sausage. Served with green peppercorn sauce, red wine jus and gochujang chilli sauce	
The Ultimate Surf and Turf platter A	355
Baby calamari, sea bass, grass fed striploin, spring chicken. Served with gochujang chilli sauce, lemon butter sauce, red wine jus and green peppercorn sauce	

Lightly grilled and seasoned to perfection on our specially designed wood fired Robata grill. All our grills will be served with loaded jacket potatoes or French fries, vichy carrots and buttered corn on the cob.

SEA BASS, CHILLI AND GARLIC



DROPPED LEMON TART



Desserts

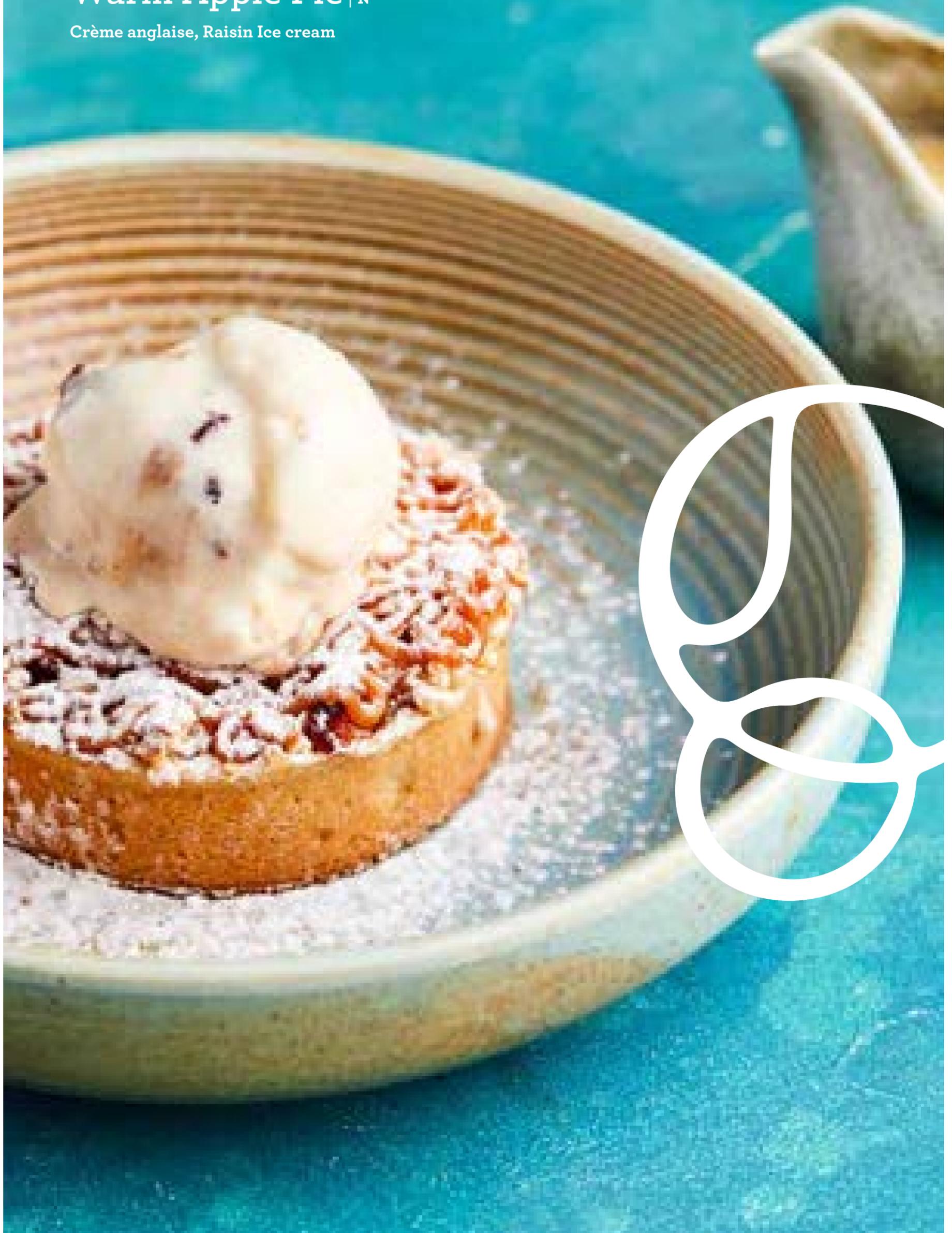
Flambéed white chocolate dome A	69
Lotus biscuit crumble, strawberry cheesecake ice-cream, dehydrated meringue, fresh berries, mint and berry coulis	
Textures of chocolate N	59
Dark chocolate brownie, burnt white chocolate, chocolate ice cream, chocolate crumble, warm salted caramel fudge	
Tab Tim Grob GF VG	49
Pandan leaf scented coconut milk with flavoured water chestnut	
Dropped lemon tart N	59
Lemon curd, pistachio, short crust pastry, coffee reduction and burnt meringue	
Warm apple pie N	59
Crème anglaise, Raisin Ice cream	
Selection of Mochi GF	20/ piece
Mango Coconut Matcha Lychee	

TEXTURES OF CHOCOLATE



Warm Apple Pie | N

Crème anglaise, Raisin Ice cream





Koko Bay.