

KoKo Bay.



For the love of KoKo

At KoKo Bay we aim to give you the most satisfying experience in every bite. Our menu consists of modern Asian dishes 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.

MISO EDAMAME HUMMUS, ZAAATAR LAVASH



Small Eats

- Crispy baby squid** | SF 69
Fried Patagonian chipirones, rocoto aioli
- Miso edamame hummus, zaatar lavash** | VG | H 55
Healthy blend of young soybeans, miso and sesame
- Chicken karaage** | S 59
Japanese inspired deep-fried chicken served with gochujang mayo
- Blistered Padrón peppers** | VG 49
Truffle miso butter, garlic chips
- Edamame, fleur de sel | Korean kimchi** | VG | H | GF 39
Steamed young soybeans tossed in fleur de sel or spicy Korean kimchi sauce
- Truffle & aged parmesan fries** | V 49
White truffle dust, porcini cream
Served with confit garlic aioli

CRISPY BABY SQUID



Soups

- Tom Yum** | S | GF | H | N | SF 45
Lemongrass and kaffir lime scented spicy Thai broth
Available in Prawn 59 | Chicken 55
- Koko Bay's signature curry laksa** | N | S | GF | SF 60
12 hours slow braised broth with flat rice noodles, fresh cilantro, bean sprouts, soft egg and seared tiger prawn
Available in Chicken 55 | Veg or Vegan 49
- Seafood chowder** A | SF | GF 69
Creamy soup made with fresh clams, mussels, baby squid and prawns

SEAFOOD CHOWDER



Hot Appetizers

Gambas al Ajillo SF A S	89
Sautéed garlic shrimps, rustic ciabatta	
Pulled duck, lettuce cups N	79
Hoisin duck, fried shallots, garlic and crushed peanuts	
Lava prawns SF GF	79
Wok tossed prawns with tangy Asian sauce, sesame and lime zest	
Torched Wagyu beef gyoza	79
Tamarind ponzu, crispy sweet potato, chives	
Cantonese Lo Bak Go VG	65
Crumb fried turnip cake with shiitake mushroom, fried garlic and shallots	
Pulled beef bao	79
Five spiced braised beef, slaw, pickles and scallions	

GAMBAS AL AJILLO



DIM SUM



WAGYU BEEF TSUKUNE



Steamed Dim Sum

Chicken and basil H	59
Prawn siu mai SF H	59
Edamame, water chestnut and truffle VG H	55

Robata Kushiyaki

Wagyu beef tsukune GF SF	85
Seaweed butter, bottarga snow, black garlic aioli	
Chicken and baby leeks	75
Teriyaki glaze, chives	
Monk fish tail SF	85
Yuzu miso glaze, crispy shallots	

Cold Appetizers

Norwegian salmon tartare SF GF	95
Granny smith apple, sweet wasabi, salmon roe served on charcoal tapioca crackers	
Hamachi crudo SF H	95
Sliced Yellowtail, pickled shallots, kizami wasabi, passion fruit, shiso, sweet ginger emulsion	
Ahi tuna ceviche SF S	89
Thai mango, cilantro & jalapeño tiger's milk, carbon dust, wonton crisp, mango pearls	
Black Angus beef tartare on toast	89
Avo-horseradish mousse, saffron aioli, pickled baby radish and pearl onion	
Crunchy seaweed, truffle tosazu dressing VG H	59
Hijiki, chuka wakame, sea lettuce, tosaka, green apple, daikon, crushed sesame	
Tropical taco pizza V	69
Thai mango, avocado, perilla furikake, pickled shallots, spicy passion cream, yuzu caviar	
Gillardeau oysters N°2 SF H GF	per piece 35
Freshly shucked premium French oysters Served with sauce mignonette and a spiced bloody mary	

NORWEGIAN SALMON TARTARE



Maki Rolls | 6 PCS

Scottish smoked salmon , miso cream cheese, avocado, yuzu furikake, orange tobiko SF	99	Spicy tuna , black sesame, furikake, togarashi, wasabi tobiko, spicy mayo SF S	99
Alaskan king crab , mango, avocado, candied kumquat, spicy passion crème, soy sesame crepe, imperial osetra caviar SF	109	Quinoa , beetroot, crisp kale, sundried tomato, coriander aioli, crispy wonton V	79
Yellowtail tartare , avocado, mango habanero sauce, yuzu tobiko SF	99	Tempura enoki volcano , asparagus, shiso leaves, gochujang mayo, spicy tanuki, crushed sesame, crispy carrot V	79
Ebi tempura , asparagus, gochujang mayo, crab stick, black tobiko, shichimi peppers SF	99		

MAKI ROLLS





Hamachi crudo

Tropical taco
pizza

Ahi tuna ceviche

Black Angus beef
tartare on toast

Salads



Heirloom tomatoes and creamy burrata | V | H | GF

Summer berries and balsamic reduction

99



Seafood salad | SF | H | N | GF

Poached prawns, baby squid, Dutch mussels, mesclun leaves tossed in a mandarin dressing with clementine segments and almond flakes

89



Vietnamese beef and green papaya salad | H | N

Raw mango, carrots, bean sprout, coriander, lime, peanuts, tangy tamarind dressing

85



Very Vegan | VG | H | N

Healthy French beans, pearl barley, kale, orange, pistachio, pomegranate, edamame and almonds tossed in a homemade raspberry vinaigrette

79



Nom Nom Asian crunch | V | H | N

Red cabbage, carrots, edamame, roasted cashew nuts, cucumber, lychee, tempura crunch, soy lychee dressing

Add: grilled chicken 15 | prawn 20

79

POKE BOWLS



Yellowfin tuna & compressed watermelon | H | GF | SF | S

Wakame, edamame, avocado, baby radish, scallions, sesame, chilli, spicy mayo

sticky rice 109 | organic quinoa 109



The Vegan bowl | VG | H

Organic nigari tofu, kale, avocado, jackfruit, lychee, KoKonut flakes, omega seeds, wafu dressing

sticky rice 99 | organic quinoa 99



Norwegian salmon & Thai mango | H | GF | SF

Wakame, edamame, avocado, hajikami, furikake, chilli, scallions, wasabi mayo

sticky rice 109 | organic quinoa 109



**KOKO'S
WOOD FIRED
ROBATA GRILL**

Meats

Australian Black Angus T-bone MB 4-5 (1kg, good to share) Green peppercorn sauce & yuzu kosho blue cheese dip	599
USDA Prime Black Angus ribeye (350gm) Wild mushroom cream sauce	299
Australian lamb chops (300gm) GF Homemade chimichurri	209
New Zealand grain fed Black Angus fillet mignon (220gm) A Red wine jus	219
Black Angus striploin MB 4-5 (250gm) Ponzu gochujang béarnaise	209
Jamaican Jerk spiced corn-fed spring chicken (300gm) Caramelized pineapple salsa	149

AUSTRALIAN BLACK ANGUS T-BONE MB 4-5



AUSTRALIAN LAMB CHOPS



Seafood

Giant river prawns GF Cilantro chilli garlic salsa, calamansi velouté	249
Atlantic red mullet GF Thai spinach sauce, lobster aioli	159
Palamos octopus GF Piquillo pepper and mango salsa	149
Mediterranean sea bream fillet A GF Citrus miso beurre blanc	159
Lobster GF Aji amarillo lemon butter	269

Sides

Creamy spinach V GF	39
Truffle potato mash V	45
Grilled asparagus VG H GF	45
Sautéed forest mushroom VG H GF	39
Steamed broccolini & baby carrot VG H GF	45
French fries VG	39

GIANT RIVER PRAWNS





BAKED ALASKAN BLACK COD



LOBSTER LINGUINE



TRUFFLE CANNELLONI



Main Course

Baked Alaskan black cod SF	199
Shiro miso lacquered black cod baked to perfection Served with celeriac puree, kimchi baby bok choy and ginger sprout	
Crispy sea bream SF S GF	179
Crisp whole fish with a flavourful Thai coconut and young peppercorn sauce, fragrant Jasmine rice	
Lobster linguine SF A	199
Butter poached lobster, tarragon cognac bisque and demi-sec tomatoes	
Apulian burrata risotto V GF	139
Smoked tomato sauce, basil, aged Parmigiano and rocket leaves <i>Add: grilled chicken 15 prawn 20</i>	
Truffle cannelloni V	119
Homemade cannelloni filled with wild mushroom duxelles, gratinated with quattro mornay sauce and black truffle carpaccio	
Tortilla lasagna V	119
Baked layer of beyond meat Bolognese, creamy spinach, corn tortilla topped with a parmesan crust	
Nasi goreng N SF S	149
Indonesian style stir-fried rice served with chicken satay, peanut sauce, fried egg and prawn crackers <i>Vegan option available VG N S 129</i>	
Pad Thai VG N	119
Street style rice noodles with bean sprouts and fried tofu served with peanuts and chilli flakes <i>Add: prawn 20 beef 20 chicken 15</i>	



Main Course

Thai green curry VG S GF Delicately flavoured Thai curry infused with lemongrass, kaffir lime and galangal Served with fragrant Jasmine rice and rice crackers <i>Available in Prawn 139 Chicken 129</i>	119
Risotto ai frutti di mare SF GF A Datterini tomato and creamy seafood bisque risotto with Patagonian baby squid, octopus and shrimps	159
Korean Wagyu Galbi Slow cooked Korean barbeque beef short ribs Served with stir-fried organic quinoa and napa cabbage kimchi	179
Salmon teriyaki SF Grilled Norwegian salmon glazed with homemade teriyaki sauce Served with organic black rice	149

Steamed red snapper SF Cantonese style red snapper stacked with fragrant jasmine rice, kale wrapped with hoba leaf and steamed silky smooth Accompanied with ginger scallion soy sauce	149
Steamed Dutch mussels SF Thai panang style coconut broth infused with kaffir lime and sweet basil Served with rustic bread	149
Kung Pao chicken S N A classic Sichuan preparation of stir-fried chicken, cashew nuts, green pepper in a tangy sauce Accompanied with edamame egg fried rice	139
Pan seared corn-fed chicken breast GF Spring vegetables, truffle mashed potato, creamy wild mushroom fricassée	149

STEAMED RED SNAPPER



MAINE LOBSTER ROLLS



Beach Buns

Maine lobster roll SF Yuzu-tarragon mayo, celery, lettuce, buttered brioche Served with potato crisps, drawn butter and lemon	129
Classic Wagyu beef burger 200g Wagyu beef, tomato chutney, lettuce, fresh tomato, white onion rings and mature cheddar Served with horseradish slaw and fries <i>Add: fried egg 10 bacon 15 double up beef patty 30</i>	129
Southwest fried chicken burger SF Fresh tomato, shredded lettuce, anchovy Caesar dressing and pickles Served with horseradish slaw and fries	109
Beyond burger VG H Beyond burger patty, organic quinoa, smashed avocado, lettuce, tomato, pickles and melted KoKonut cheese on multi seed bun Served with house salad and fries	119

KOKONUT LEMONGRASS BURNT BASQUE CHEESECAKE



Desserts

KoKonut lemongrass burnt Basque cheesecake V	69
Stone fruit & berry compote, coconut meringue cigar	
Choco Loco V N	69
Guanaja 70% dark chocolate ganache, cocoa soil, almond crumble, yuzu-raspberry explosion	
Tres leche cake V A N	69
Pisco-soaked milky cake, spiced macadamia streusel	
Hawaiian pineapple carpaccio VG H GF	59
Passion fruit coulis, pomegranate and KoKonut rice cream	
Mi-cuit, chocolate fondant V	69
Cocoa cardamom crunch, rhubarb gelée, salted caramel ice cream	
Tab Tim Grob VG GF	59
Refreshing Thai pandan scented coconut milk, crushed ice, water chestnut rubies, soft shredded coconut Served in a coconut shell	
Selection of Mochi V GF	per piece 25
Mango Coconut Lychee	
Selection of premium & vegan ice cream	35
Vanilla V GF, Salted caramel ice cream V GF Chocolate N VG GF, Mango-KoKonut rice cream VG GF	
Sharing dessert platter V A N	199
Seasonal tropical fruits & berries, Basque cheesecake, Tres leche cake and Trio of mochis	

TRES LECHE CAKE







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