



All prices are in AED, inclusive of 5% VAT and 7% Municipality fees. Please alert your server in case of any food allergies.

#### miso edamame hummus, zaatar lavash



## Small Eats

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

CRISPY BABY SQUID



# Soups

<b>Tom Yum</b> $ $ S $ $ GF $ $ H $ $ N $ $ SF Lemongrass and kaffir lime scented spicy Thai broth Available in Prawn 59 $ $ Chicken 55	45
Koko Bay's signature curry laksa $ N  S   GF   SF$ 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	60
Seafood chowder A   SF   GF Creamy soup made with fresh clams, mussels, baby squid and prawns	69

#### SEAFOOD CHOWDER



### **Hot Appetizers**

 $\textbf{Gambas al Ajillo} \mid \texttt{SF} \mid \texttt{A} \mid \texttt{S}$ 89 Sautéed garlic shrimps, rustic ciabatta Pulled duck, lettuce cups  $\mid$  N 79 Hoisin duck, fried shallots, garlic and crushed peanuts 79 Lava prawns SF | GF Wok tossed prawns | with tangy Asian sauce, sesame and lime zest  $% \left\{ 1,2,...,n\right\}$ Torched Wagyu beef gyoza 79 Tamarind ponzu, crispy sweet potato, chives Cantonese Lo Bak Go  $\mid$  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



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

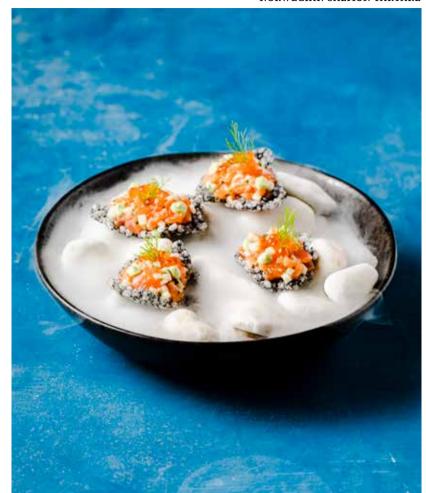
### Robata Kushiyaki

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 crisny shallots	

## **Cold Appetizers**

NORWEGIAN SALMON TARTARE

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



## Maki Rolls | 6 PCS

Served with sauce mignonette and a spiced bloody mary  $\,$ 

<b>Scottish smoked salmon,</b> miso cream cheese, avocado, yuzu furikake, orange tobiko   SF	99	<b>Spicy tuna</b> , 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	$\mbox{\bf Quinoa,}$ beetroot, crisp kale, sundried to mato, coriander aioli, crispy wonton   v	79
Yellowtail tartare, avocado, mango habanero sauce, yuzu tobiko   SF	99	<b>Tempura enoki volcano,</b> asparagus, shiso leaves, gochujang mayo, spicy tanuki, crushed sesame, crispy carrot   v	79
<b>Ebi tempura,</b> asparagus, gochujang mayo, crab stick, black tobiko, shichimi peppers   SF	99		





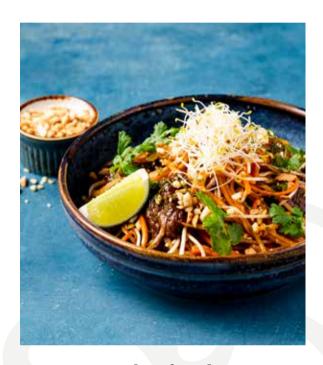
# Salads



Heirloom tomatoes and creamy burrata | V | H | GF
Summer berries and balsamic reduction
99



Seafood salad |SF|H|N|GFPoached prawns, baby squid, Dutch mussels, mesclun leaves tossed in a mandarin dressing with elementine segments and almond flakes



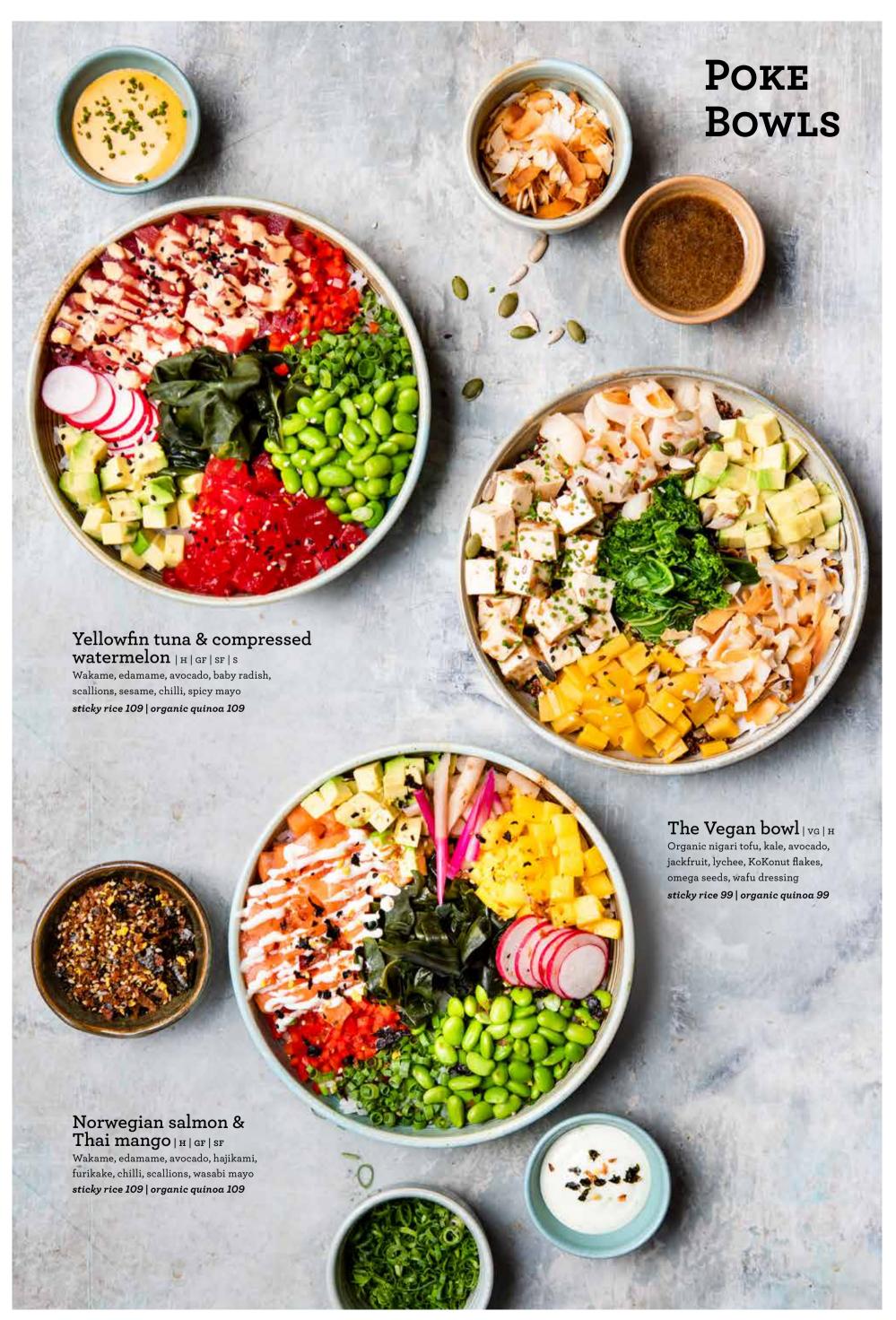
Vietnamese beef and green papaya salad | H | N
Raw mango, carrots, bean sprout, coriander, lime, peanuts, tangy tamarind dressing

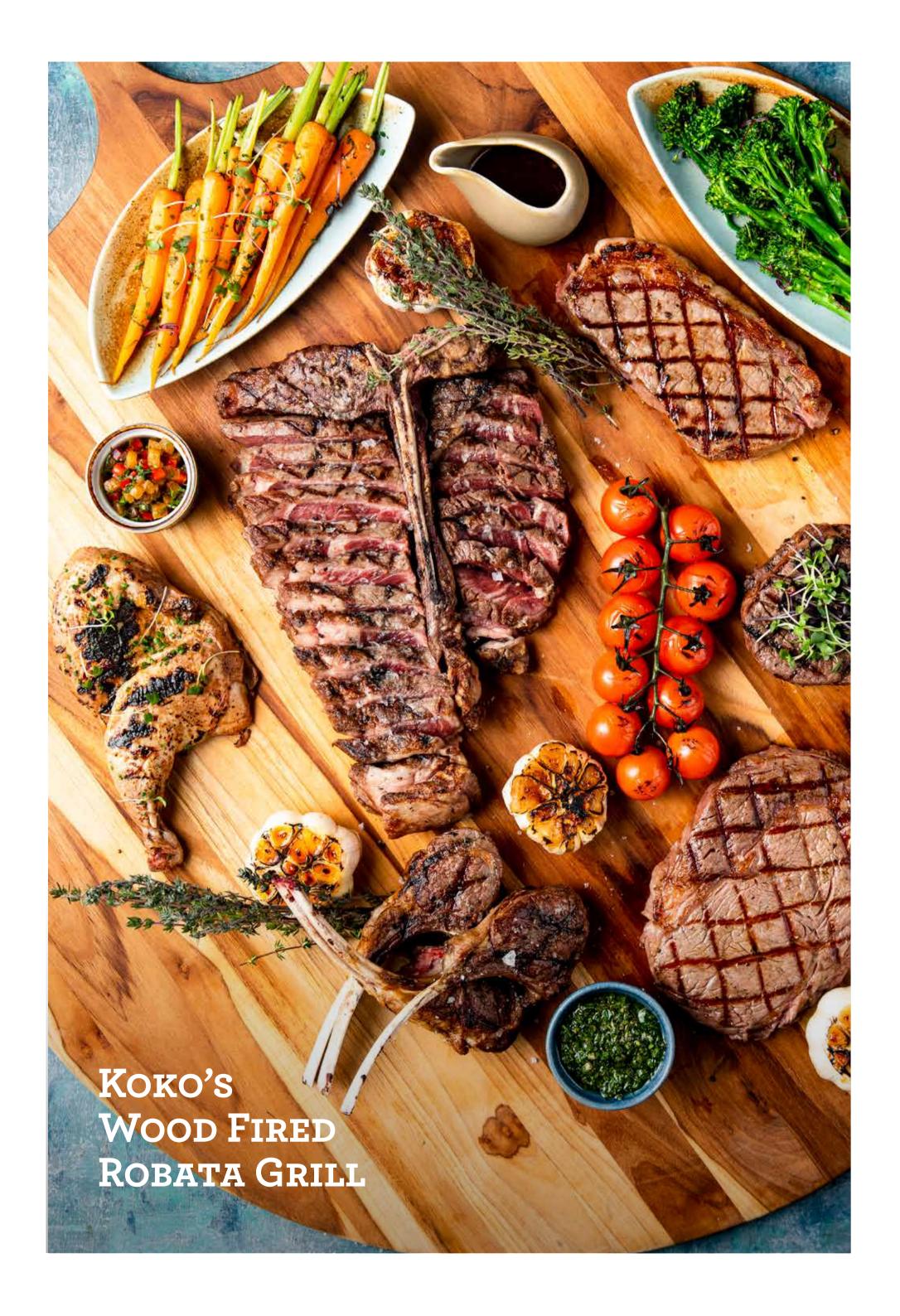


 $\begin{tabular}{ll} Very Vegan | vg | H | N \\ Healthy French beans, pearl barley, kale, orange, pistachio, pomegranate, edamame and almonds tossed in a homemade raspberry vinaigrette \\ \end{tabular}$ 



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





### 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
<b>Australian lamb chops (300gm)</b>   GF Homemade chimichurri	209
New Zealand grain fed Black Angus fillet mignon (220gm) $\mid$ 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 LAMB CHOPS



## Seafood

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

### Sides







#### BAKED ALASKAN BLACK COD



LOBSTER LINGUINE



#### TRUFFLE CANNELLONI



### Main Course

Baked Alaskan black  $cod \mid SF$ 

Shiro miso lacquered black cod baked to perfection

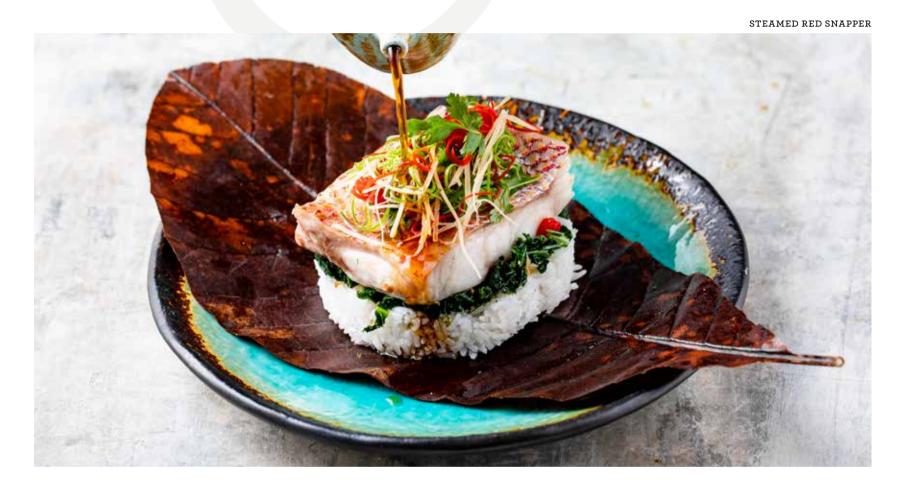
Served with celeriac puree, kimchi baby bok choy and ginger sprout	
Crispy sea bream   SF   S   GF Crisp whole fish with a flavourful Thai coconut and young peppercorn sauce, fragrant Jasmine rice	179
Lobster linguine   SF   A Butter poached lobster, tarragon cognac bisque and demi-sec tomatoes	199
Apulian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

199



## Main Course

Thai green curry   VG   S   GF	119	Steamed red snapper   SF	149
Delicately flavoured Thai curry infused with lemongrass,		Cantonese style red snapper stacked with fragrant jasmine rice,	
kaffir lime and galangal		kale wrapped with hoba leaf and steamed silky smooth	
Served with fragrant Jasmine rice and rice crackers		Accompanied with ginger scallion soy sauce	
Available in Prawn 139   Chicken 129			
		Steamed Dutch mussels   SF	149
Risotto ai frutti di mare   SF   GF   A	159	Thai panang style coconut broth infused with kafir lime	
Datterini tomato and creamy seafood bisque risotto with		and sweet basil	
Patagonian baby squid, octopus and shrimps		Served with rustic bread	
Korean Wagyu Galbi	179	Kung Pao chicken   S   N	139
Slow cooked Korean barbeque beef short ribs		A classic Sichuan preparation of stir-fried chicken,	
Served with stir-fried organic quinoa and napa cabbage kimchi		cashew nuts, green pepper in a tangy sauce	
		Accompanied with edamame egg fried rice	
Salmon teriyaki   SF	149		
Grilled Norwegian salmon glazed		Pan seared corn-fed chicken breast   GF	149
with homemade teriyaki sauce		Spring vegetables, truffle mashed potato,	
Served with organic black rice		creamy wild mushroom fricassée	



#### 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 Add: fried egg 10   bacon 15   double up beef patty 30	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



### Desserts

Tres leche cake and Trio of mochis

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	
rumble, yuzu-raspberry explosion	
Fres 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 <b>25</b>
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,	





