



RESTAURANT WEEK

January 15th to February 5th 2016

“3 Course Set Menu”

(Forty Nine Dollars)

STARTERS

Café Coco Chili Corn Crab Cake

*sweet corn & crab bisque
lemon aioli, crispy leeks*

Warm Proscuitto Wrapped Mozzarella

*vine ripe tomato, candied figs
basil, garlic oil*

Pickled Beets & Golden Goat Cheese Quenelles

*pear julienne, leaf salads, spicy walnut
5 years old balsamic reduction*

Three Hearts

*artichoke hearts, hearts of palm,
romaine hearts, garlic & anchovy dressing
Parma ham crisp, shaved parmesan*

Lobster Agnolotti

*sautéed mushroom & roasted artichoke
lobster tarragon sauce*

Starter / Main

Soup of the Day (V)

our Chef's daily special

Curry Pumpkin & Lobster Bisque

shrimp wonton, cilantro crème

MAINS

Lamb Shank

*roasted garlic mash, batonnet vegetables
thyme lamb jus*

Pan Roasted Rockfish

*lentils & pancetta ragout
spinach risotto,
crispy leeks*

Café Coco Shrimps Curry

*jasmine rice, tomato & onion salsa
Thai coconut curry sauce, crispy poppadum*

Crispy Skin Salmon

*spiced crushed fingerlings,
tempura haricot vert
lobster velouté*

Pasta of the Day

*our Chef's daily creation
add grilled Chicken
OR
add grilled Shrimp*

Six Hour Braised Beef Short Ribs

*sautéed asparagus, truffle pomme pont neuf
port wine balsamic reduction*

Five Spice Roasted Game Hen

*sautéed Asian vegetables
sticky jasmine, garlic ginger jus*

Duck Leg Confit

*rosemary confit potatoes & sautéed shitaki
green beans
rich port wine sauce*

Our Prices are subject to a 17% service charge