



Koko Bay.

For the love of KoKo

At Koko Bay, we strive to deliver the most gratifying experience in every bite. Our menu features an array of Far East Asian and European dishes crafted with love and passion. We invite you to savour the delightful flavours of Koko Bay.

HOT APPETIZERS

Crispy baby squid SF Fried Patagonian chipirones, rocoto aioli	75
Chicken karaage S Japanese inspired deep-fried chicken served with gochujang mayo	69
Gambas al Ajillo SF A S Sautéed garlic shrimps, rustic ciabatta	89
Pulled duck, lettuce cups N Hoisin duck, fried shallots, garlic and crushed peanuts	79
Lava prawns SF GF Wok tossed prawns with a tangy Asian sauce, sesame and lime zest	79
Five spice dusted crispy whitebait SF Yuzu kosho ranch	75
Seared hand dived scallops SF GF Wood-fired corn chalaquita, red pepper coulis, biwa caviar and yuzu beurre blanc	99
Rock shrimp kunafa SF Kataifi spun shrimps, spicy red chilli aioli	85
Wagyu ribs char siu bao Chinese spices, pickles, popped quinoa	85
Cantonese Lo Bak Go VG Crumb fried turnip cake with shiitake mushrooms, fried garlic and shallots	69

FIVE SPICE DUSTED CRISPY WHITEBAIT | SF



ROCK SHRIMP KUNAFA | SF



SOUPS

Tom Yum S GF H N SF Lemongrass and kaffir lime scented spicy Thai broth <i>Available in Prawn 63 Chicken 59</i>	49
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 <i>Available in Chicken 65 Veg or Vegan 59</i>	69
Seafood chowder A SF GF Creamy soup made with fresh clams, mussels, baby squid and prawns	69

SEARED HAND DIVED SCALLOPS | SF | GF



DIM SUM | GYOZA

Chicken and basil dim sum H	65
Edamame, water chestnut and truffle dim sum VG H	65
King prawns gyoza SF S Kokonut laksa emulsion, beluga caviar	89
Peking duck gyoza Goma dare fondue, shichimi togarashi	89

ROBATA KUSHIYAKI

Jimbaran bay prawns sate SF S GF Laksa spice marinade	89
Balinese fish sate SF S GF Sambal matah relish	75
Chicken and scallion Fuji apple and sweet soy glaze	75
Chicken satay S N Creamy peanut sauce	75
King oyster mushroom and halloumi V GF Sundried tomato-olive relish	69





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	
Black Angus beef tartare	109
Avo-horseradish mousse, saffron aioli, pickled red onion, buttery brioche buns	
Gillardeau oysters N°2 SF H GF	per piece 39
Freshly shucked premium French oysters Served with sauce mignonette and a spiced bloody mary	
Shiromi tostadas SF	95
Sea bream, aji amarillo, avocado-cilantro cream, osetra caviar	
Hummus duo dips, zaatar lavash VG	65
Shiro miso & edamame Salt baked beetroot & pomegranate	
Ash-baked heirloom beetroot V GF	79
Whipped stracciatella, orange-beet gel, green apple, puffed quinoa	
Umi ceviche platter SF S	219
Trio of seafood ceviche served with tapioca charcoal crackers	
Maguro ceviche	
<i>Yellowfin tuna, avocado, edamame, yuzu ponzu, jalapeño, ito togarashi, sesame</i>	
Jalapeño ceviche	
<i>Mahi mahi, jalapeño leche de tigre, cilantro, pickled onion</i>	
Ceviche Limeño	
<i>Mahi mahi, ají amarillo leche de tigre, Thai mango, ikura</i>	



SALADS

Lobster mango salad SF N S GF H	120
Poached lobster tail, mesclun leaves, cherry plum tomatoes, green and ripe mangoes, bean sprouts tossed with spicy tamarind dressing, sprinkled with crushed peanuts	
Devon crab salad SF	120
Avocado and mango timbale, sweet peppers, pickled radish, ume shiso dressing, sea buckthorn gel, beluga caviar	
Heirloom tomatoes and creamy burrata V H GF	99
Summer berries and balsamic reduction	
Nom Nom Asian crunch V H N	85
Red cabbage, carrots, edamame, roasted cashew nuts, cucumber, lychee, tempura crunch, soy lychee dressing <i>Add: grilled chicken 20 prawn 25</i>	
Very Vegan VG H N	85
Healthy French beans, pearl barley, kale, orange, pistachio, pomegranate, edamame and almonds tossed in a homemade raspberry vinaigrette	



MAKI ROLLS | NIGIRI | 6 PCS

Alaskan king crab SF	120	Crispy Unagi SF	95
Mango, avocado, candied kumquat, spicy passion crème, soy sesame crepe, imperial osetra caviar		Fresh water eel, umami glaze, cucumber, avocado, pickled daikon, ume sesame, ponzu cream, yuzu tobiko	
Spicy tuna SF S	99	Nigiri SF	95
Black sesame, furikake, togarashi, wasabi tobiko, spicy mayo		Norwegian salmon, yellowfin tuna, umami glazed unagi, yuzu tobiko, kizami wasabi, ume sesame	
Organic quinoa V	79	KoKo Bay sushi platter SF	219
Beetroot, crisp kale, sundried tomato, coriander aioli, crispy wonton		Selection of Alaskan king crab, spicy tuna & quinoa maki rolls and nigiri	
Corn bomb V	79		
Tempura baby corn, takuan, cucumber, sweet corn espuma, crispy corn, orange nori dust			





KOKO'S WOODFIRED ROBATA GRIL

AUSTRALIAN LAMB CHOPS | GF



SEAFOOD | SF

Giant river prawns Yuzu kosho, shichimi togarashi ponzu	275
Spanish pulpo parrillero Grilled octopus, aji panca sauce, yuzu crema	165
Mediterranean seabream fillet A GF Citrus miso beurre blanc	175
Branzino GF Whole deboned European sea bass Perilla butter, confit garlic, tomato vierge and lemon garlic butter	345

BUTCHER'S CUT

Australian Black Angus T-bone MB 4-5 (1kg) Green peppercorn sauce & yuzu kosho blue cheese dip	659
Australian lamb chops (300gm) GF Homemade chimichurri	239
New Zealand grain fed Black Angus fillet mignon (220gm) A Red wine jus	249
Japanese Wagyu Kiwami Ribeye MB 6-7 (300gm) Creamy shiso yuzu	459
Wagyu full-blood Kiwami Striploin MB 9+ (200gm) Shimeji mushroom sauce	459
Char-grilled spring chicken Hickory pineapple barbecue sauce, sweet potato, creamed corn humitas	159



MAIN COURSE

<p>Baked Alaskan black cod SF 215 Shiro miso lacquered black cod baked to perfection served with celeriac puree, kimchi baby bok choy and ginger sprout</p>	<p>Nasi goreng N SF S 160 Indonesian style stir-fried rice served with chicken satay, peanut sauce, fried egg and prawn crackers <i>Vegan option available</i> VG N S 140</p>
<p>Crispy sea bream SF S GF 195 Crisp whole fish with a flavourful Thai coconut and young peppercorn sauce, fragrant Jasmine rice</p>	<p>Pad Thai VG N 130 Street style rice noodles with bean sprouts and fried tofu served with peanuts and chilli flakes <i>Add: prawn 25 chicken 20</i></p>
<p>Lobster linguine SF A 225 Butter poached lobster, tarragon cognac bisque and demi-sec tomatoes</p>	<p>Thai green curry VG S GF 130 Delicately flavoured Thai curry infused with lemongrass, kaffir lime and galangal Served with fragrant Jasmine rice and rice crackers <i>Available in Prawn 145 Chicken 140</i></p>
<p>Apulian burrata risotto V GF 150 Smoked tomato sauce, basil, aged Parmigiano and rocket leaves <i>Add: grilled chicken 20 prawn 25</i></p>	<p>Risotto ai frutti di mare SF GF A 160 Datterini tomato and creamy seafood bisque risotto with Patagonian baby squid, octopus and shrimps</p>

MAIN COURSE

<p>Salmon teriyaki SF 165 Grilled Norwegian salmon glazed with homemade teriyaki sauce Served with organic black rice</p>	<p>Wagyu galbi sotbap 175 12hrs slow braised Wagyu short rib, kombu dashi rice, sweet soy gravy, edamame, kimchi, ume sesame, pickled lotus root, sunny side egg</p>
<p>Kung Pao chicken S N 155 A classic Sichuan preparation of stir-fried chicken, cashew nuts, green pepper in a tangy sauce Accompanied with edamame and egg fried rice</p>	<p>Black cod sotbap SF 195 Ssamjang glazed Alaskan black cod, sticky rice, caramelized soy, mirin, wild mushrooms, edamame, scallions</p>
<p>Spinach and ricotta agnolotti V N 140 Hazelnut cream, sage pesto, toasted hazelnut, sun kissed cherry tomatoes, crispy sage</p>	<p>Szechuan cumin beef S 175 Cumin scented tenderloin stir-fried with caramelized onion, crushed Szechuan peppers, and traditional spices Accompanied with Yangzhou fried rice</p>
<p>Kinoko sotbap V 130 Smoky soy rice, shimeji, enoki, king oyster mushrooms, kombu stock, shiso furikake, pickled lotus root</p>	

SPINACH AND RICOTTA AGNOLOTTI | V | N



SIDES

<p>Creamy spinach V GF 45</p>	<p>French fries VG 45</p>
<p>Truffle potato mash V 50</p>	<p>Truffle & aged parmesan fries V 55 White truffle dust, porcini cream served with confit garlic aioli</p>
<p>Grilled asparagus VG H GF 50</p>	<p>Roasted sweet potatoes VG GF 50</p>
<p>Sautéed forest mushrooms V H GF 50</p>	
<p>Steamed broccolini & baby carrots VG H GF 50</p>	



DESSERTS

KoKonut lemongrass burnt Basque cheesecake | V 69
Stone fruit & berry compote, coconut meringue cigar

Tres leche cake | V | A | N 69
Pisco-soaked milky cake, spiced macadamia streusel

Mi-cuit, chocolate fondant | V 69
Cocoa cardamom crunch, rhubarb gelée, salted caramel ice cream

Sharing dessert platter | V | A | N 215
Seasonal tropical fruits & berries, Basque cheesecake, Tres leche cake and Trio of mochis

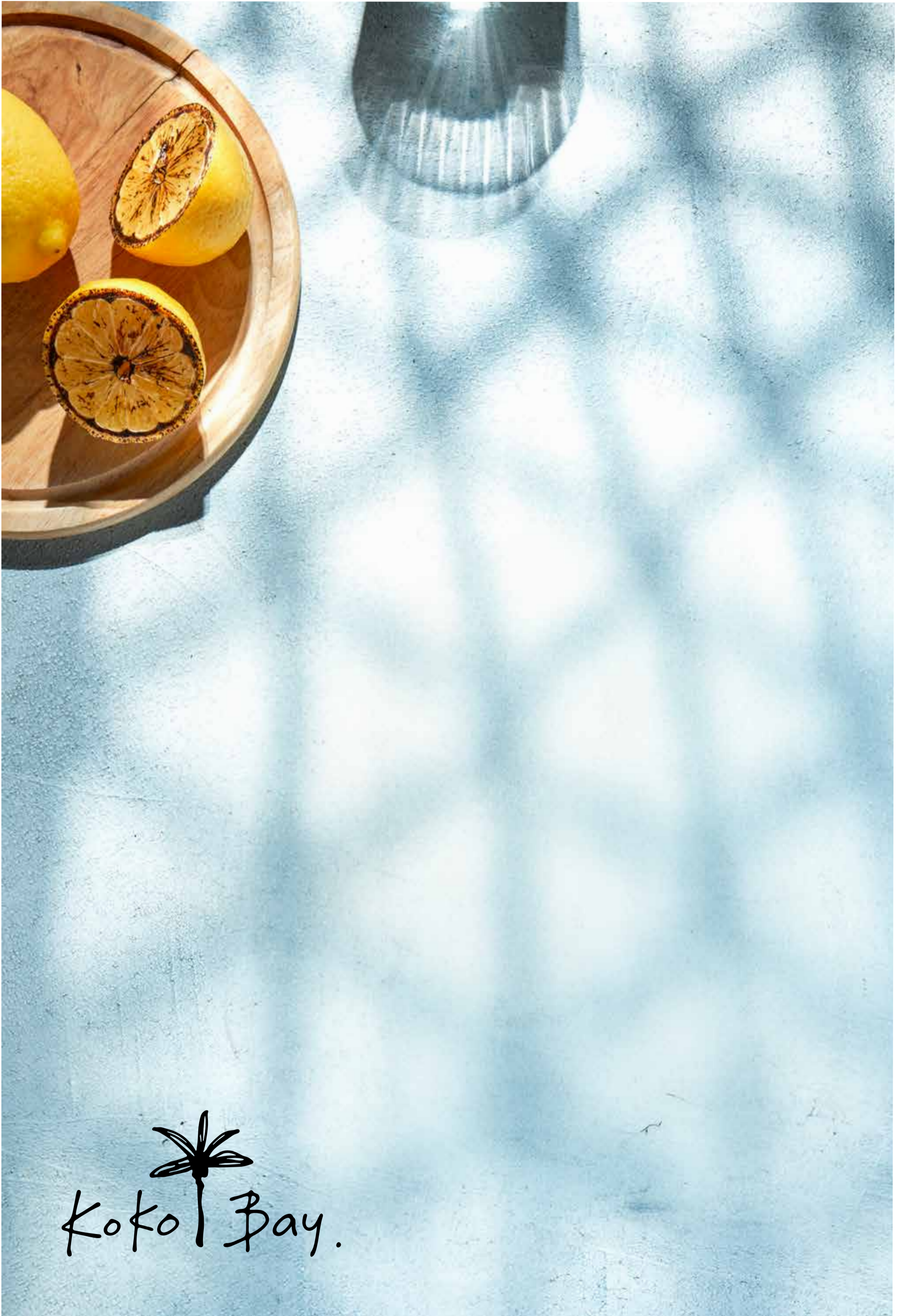
Craquelin Paris-Brest | V | N 79
Almond studded choux pastry, silky hazelnut praline mousseline, caramelized Piedmont hazelnuts, raspberries, 24k edible gold

Key lime pie | V 69
Mille-feuille tart layered with mango veil and key lime custard served with torched coconut meringue, sea buckthorn-rhubarb gel and passion fruit coulis

Trio of mochi | V | GF 79
Mango | Coconut | Lychee

CRAQUELIN PARIS-BREST | V | N





Koko Bay.