



Small Plates

Masala spiced potato and chickpea samosa, mango chutney (V)

Short eats: Local savoury treats with pickles, cucumber relish and coconut chutney (V)

Indian spiced falafel with green tahini sauce (V)

Mezze: Selection of dips, marinated olives, feta, crudités and naan bread (V)

Thai fishcakes with cucumber pickle and crushed peanuts

Lagoon lobster gyoza with soy, chilli and vinegar dipping sauce

Crispy squid, fried with garlic and pepper, with green chilli dipping sauce or lemon and aioli

Tandoor chicken wing with mint raita

DIY Wagyu beef wraps with cucumber, spring onions, kimchi, coriander and lettuce cups

Soup and Salads

Soup of the day (V)

Classic Caesar: romaine hearts, crisp prosciutto, Parmesan, croutons and anchovies

Iceberg wedge salad with shaved fennel, kohlrabi, kefir buttermilk dressing and sprouted grains (V)

Caprese: Buffalo mozzarella, sunburst and vine ripened tomatoes with basil, olives and capers (V)

Golden beets, baby beans and puy lentil vinaigrette with shaved cauliflower (V)

Seafood Starters

Six freshly shucked oysters with mignonette sauce

Carpaccio of reef fish with pink grapefruit, fennel, rocket and dill

Island-inspired yellowfin tuna salad with shredded coconut, hot peppers, cucumber

Lagoon lobster cobb with avocado, tomato, crispy bacon, sweetcorn, radish, blue cheese, butter milk dressing, soft-boiled egg and mixed leaves

Grilled octopus salad with peppers, tomatoes, olives, capers, oregano and feta cheese

Poached prawns with pomelo, green mango and lemongrass salad and red chilli, lime dressing

* Denotes additional charge for meal package guests

(V) Denotes vegetarian

Prices subject to 10 per cent service charge and prevailing government taxes



Sandwiches, Wraps and Burgers

All sandwiches served with salad greens

Falafel: Pita pocket, kale tabbouleh, hummus, green tahini sauce, pickled onions (V)

Lobster Roll: Poached lagoon lobster, avocado, celery, spring onion salad with mayonnaise

Fish Tacos: Crispy fried fish, red cabbage slaw, chipotle mayo, tomato salsa, mojo verde

Chicken Tikka Karhi Wrap: Tandoor chicken, tomato, cucumber, red onion salad, coriander chutney

Cocoa Burger: Wagyu beef patty, crisp prosciutto, Gruyère cheese, tomato relish, zucchini pickles

Pizzas

Marinara: Tomato, passata, oregano, garlic (V)

Margherita: Tomato, passata, fior di latte, mozzarella, torn basil (V)

Fungi: Mushroom, kale, fior di latte, pecorino, truffle oil (V)

Quattro Formaggi: Fior di latte, taleggio, Gorgonzola, pecorino, sweet onions, radicchio (V)

Salsiccia: House-made pork and fennel sausage, fior di latte, sweet fennel

Gamberi: Prawn, red pepper, mozzarella, rocket, chilli, salsa verde

Pasta, Noodles and Rice

Fusilli: eggplant, tomato sugo, basil, seasoned ricotta, pangrattato (V)

Paccheroni Puttanesca: yellowfin tuna, anchovy, olive, capers, tomato sugo, basil

Linguine, sautéed prawns, chilli, lemon and rocket

Bucatini: braised beef short rib, parsley and Parmesan

Indian Mie Goreng: egg noodles, potato masala, egg crepe, tomato, cabbage, spring onions, fried shallots (V)

Nasi Goreng: Indonesian wok-fried rice, chicken and vegetables with grilled prawns, sambal and a fried egg

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Lagoon Lobster

\$95*

Charcoal grilled, tropical fruit salsa, lime mayonnaise

Masala spiced: clay oven-roasted, tomato, pomegranate, radish salad, cucumber, mint raita

Clay oven roasted Kerala-style with fragrant tomatoes, coconut curry, basmati rice and naan bread

Crispy Fried, Grilled, Braised and Tandoor Baked

Crispy fried beer-battered reef fish with pumpkin, aioli and spiced salsa verde

Butterflied chargrilled whole jobfish with salsa verde and lemon

Charcoal grilled yellowfin tuna with roast peppers, grilled eggplant, baby beans, olives, capers and orange with harissa

Maldivian curry of jobfish cutlets with ramba leaf, tomatoes, chilli, roti and saffron rice

Murgh Makhani: tandoor organic chicken in a tomato and cardamom sauce with saffron and basmati rice

Chargrilled Wagyu beef sirloin: chimichurri, charred onions, rocket salad

Sides

Mixed leaf salad, herb vinaigrette (V)

Romaine, rocket, fennel, radish and Parmesan salad, lemon dressing (V)

Steamed seasonal greens, lemon, olive oil (V)

French fries with aioli (V)

Fried baby potatoes, balsamic, grated Parmesan (V)

Island fries: local root vegetables, spiced salt, jalapeno cream (V)

Desserts

Seasonal fruit plate with coconut sorbet

Selection of house-made sorbet and ice cream

Watermelon, strawberry granita, cucumber granite, Sambuca cream

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COMO

COCOA ISLAND

Lime-scented pavlova, fresh mango, banana, passion fruit, mango, passion fruit curd, toasted cocon

Vanilla mascarpone, caramelised macadamia nut crust, balsamic syrup

Chocolate mousse, ginger frangipane, honeycomb brittle

Cheese selection with fig paste and sesame matzo crackers

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