



Restaurant Week

January 11th to February 4th 2018

Lunch Menu

(Twenty Two Dollars)



Dinner Menu

(Forty Two Dollars)

Starters

Golden Brie de Meaux

caramelized onion, blueberry & port wine chutney
grilled baguette

or

Seasonal salad & Fried Goat Cheese

greens, grape tomato, cucumber, bell pepper,
beet julienne, toasted pine nuts & cranberries,
honey mustard dressing

or

Fennel & Arugula Salad

pear, spicy walnut, mandarin, toasted almond
honey mustard dressing

or

Café Coco Fish Chowder

Gosling's rum & Outerbridge Sherry Peppers

Mains

Angus Beef Burger

apple wood smoked bacon, cheddar cheese
over easy egg, French fries

or

Coco Reef Fish 'n' Chips

spiced battered Mahi Mahi, bacon peas,
hand cut fries, curried tartar sauce

or

Chicken Quesadilla

Mexican spiced grilled chicken, cheddar cheese
sautéed pepper & onions

or

Bermuda Cod Fish Cake

toasted raisin bread, fried onion, lettuce & tomato
lemon tartar sauce

Desserts

Chocolate & Walnut Brownie

prickly pear sauce, rum raisin ice cream

or

Sticky Toffee Pudding

vanilla ice cream, butterscotch sauce

or

Fresh Fruit Plate

fruit sorbet

or

Selection of Ice Cream & Fruit Sorbets

Starters

Lobster & Wild Mushroom Ravioli

artichoke hearts, tarragon lobster sauce

or

Chilled Garlic Shrimp

greens, avocado & fresh cruds

or

Three Hearts Salad

romaine hearts, artichoke hearts
heart of palm, grilled crostini,
garlic anchovy dressing, parmesan flakes

or

Café Coco Fish Chowder

Gosling's rum & Outerbridge Sherry Peppers

Mains

Pan Roasted Red Snapper

grain mustard crushed butternut squash
sautéed broccoli, lobster butter sauce

or

Braised Angus Beef Short Ribs

pomme puree, sautéed mushroom & pearl onion,
black currant reduction

or

Thyme Roasted Free Range Chicken Breast

buttered mash, honey glazed carrots
garlic ginger jus

or

Crispy Duck Leg Confit

chorizo, butter beans & fresh herbs cassoulet
beetroot twine

Desserts

Chocolate & Walnut Brownie

prickly pear sauce, rum raisin ice cream

or

Sticky Toffee Pudding

vanilla ice cream, drizzled butterscotch

or

Key Lime Cheese Cake

berry compote, strawberry coulis

or

Hazelnut & Chocolate Pyramid

nuts praline, white chocolate sauce

or

Selection of Ice Cream & Fruit Sorbets

Our Prices are subject to a 17% service charge