COCO LOUNGE

À LA CARTE | 12PM TO 11PM

SMALL BITES

CRISPY TOFU (G)(S)(Se)(VG) — 45
breaded sesame tofu, spicy sambal on the side, spring onion

CHICKEN TSUKUNE SKEWERS (E)(G)(S) — 50
marinated minced chicken with sambal matah

SPICY SALMON ON CRISPY WONTON CHIPS (E)(F)(G)(Se)(R) — 55
Habanero sauce, tobiko, tempura flakes, sesame seeds

GUACAMOLE SOLÉ (V) — 59
crushed avocado, pico de gallo, lime, crispy corn totopos

EMPANADA DE TERNERA (G)(D) — 59
Argentinian beef empanada

BEEF YAKITORI (G)(S)(Se) — 65
marinated tenderloin and baby leek skewers, drizzled bulgogi sauce, sesame seeds, chilli habanero

LIGHT & FRESH

TROPICAL SALAD (Vg)(Mu) — 59
mango, pineapple, red cabbage, pickled radish, mint leaves, tropical dressing, coconut flakes

VEGANO POMELO SALAD (G)(P)(Vg) — 59
rice vermicelli, orange segment, baby gem, cucumber, crispy onion, crushed peanut, tamarind chilli dressing

GRILLED CORN STEAK SALAD (S) — 65
grilled flank steak, baby spinach, charred sweet corn, avocado, cilantro dressing

MANGO & CRAB SALAD (Cr)(E)(F)(G)(S) — 65
crab sticks, iceberg lettuce, cucumber, carrot, mango, tempura flakes and fish roe with sriracha dressing

BLACKENED PRAWN SOBA SALAD (Cr)(G)(M)(S) — 65
blackened prawns, soba noodles, asparagus, avocado, onion, red cabbage with yuzu dressing

SMALL PLATES & SHARING

PRAWN CRACKERS (Cr)(G) — 29
crunchy prawn crackers served with a sweet chilli dipping sauce

CRUNCHY SALMON (F)(Mo) — 55
salmon with crushed avocado, spring onion, cuttle fish flakes & tapioca crackers

TUNA TARTARE (E)(F)(R) — 59
fresh tuna & mango coated in habanero sauce, avocado-coriander salsa with coriander oil & seaweed rice crackers

BULGOGI CHICKEN TORTILLA (G)(M)(S)(Se) — 59
bulgogi-style chicken, shredded lettuce, cheese, served with plantain chips

TACOS DE CAMARÓN (SF) (G) (D) — 59
crispy prawn, lime slaw, chipotle mayo, pickled red onion, de la parrilla

TACOS DE CARNE ASADA (G) — 59
grilled beef, salsa verde, onion, coriander

BEEF SANDO (E)(G)(M) — 69
grilled beef tenderloin, cabbage, cheddar and Kewpie mayonnaise in toasted brioche

SUSHI & ROLLS

SUMMER ROLL (Cr) — 49
prawn, carrot, cucumber, lettuce, mint, coriander and mango in rice paper, served with tangy pickled sauce

FISHLESS (S)(VG) — 49
asparagus, cucumber, avocado, carrot, mango

SMOKY EEL (F)(G)(S)(Se) — 69
salmon, torched eel, cucumber and sesame roll, finished with teriyaki sauce

SALMON ABURI (E)(F)(G)(M)(R) — 69
avocado and spring onion roll with cream cheese & torched salmon

MANGO CALIFORNIA (Cr)(E)(F)(G)(S) — 79
mango and cucumber roll topped with crabsticks, tempura flakes, fish roe, Kewpie mayonnaise and teriyaki sauce

THE MAINS

SOY GLAZED BUTTERNUT PUMPKIN (G)(P)(S)(Se)(Vg) — 65
caramelised pumpkin, peanut sauce, chilli oil, sesame seed

CORN-FED CHICKEN BREAST(Ce)(G)(M)(S) — 79
marinated corn-fed chicken breast, celeriac puree, vegetables, quinoa, buttered broccolini

HOISIN PRAWN (Cr)(G)(M)(S) — 89
marinated tiger prawn, garlic bok choy, crushed potato, chimichurri

SOBA MALIBU SALMON (Cr)(F)(G)(M)(S)(Se)(A) — 89
marinated salmon, wheat soba noodles, miso bisque, spring onion, sesame seeds

TENDERLOIN MISO STEAK (M)(G)(S)(Se) — 125
tenderloin steak, mashed edamame, charred baby corn & baby carrot, miso jus

SWEET FINISH

COCO SEASONAL FRUIT PLATE (Vg) — 45
Coco-style seasonal fruit plate

MANGO & PASSION FRUIT CHEESECAKE (E)(G)(M) — 45
Miami-style cheesecake with mango & passion fruit jelly, served with passion fruit mousse

DULCE CHURROS (G)(D) — 45
warm churros, dulce de leche

SOLÉ SUNSET SESSIONS

Latin-inspired live music, tapas and cocktails served poolside.

Make a day out of it with complimentary pool access from 12pm.

Every Saturday | 5-10pm
Ask our team for more details.

(Ce) celery | (Cr) crustaceans | (E) egg | (F) fish | (G) gluten | (L) lupin | (M) milk | (Mo) molluscs | (Mu) mustard | (N) tree nuts | (P) peanuts | (S) soybeans | (Se) sesame | (Su) sulphites | (V) vegetarian | (Vg) vegan | (R) raw item | (Al) alcohol

All prices are in AED (UAE Dirhams) & inclusive of 10% service charge, 7% municipality fees & 5% VAT

COCO
LOUNGE

BEVERAGES

SIGNATURE COCKTAILS

GILDED LUST 55
gin, Passoã, grapefruit & honey

KOI MARGARITA 55
lemongrass-infused tequila, passion-fruit, triple sec

PINK PARADISE 59
lychee-infused Aperol, triple sec, Prosecco & soda

MIAMI MELON VICE 69
Blackcurrant vodka, sake, Midori, apple, citrus & soda

BANANA KINTSUGI 75
butter-washed Bullet Rye, amaretto, banana

YUZU HIMITSU 79
rum, elderflower, pineapple, yuzu, coconut

CLASSIC COCKTAILS

APEROL SPRITZ 59
Aperol, sparkling wine, soda

MOJITO 59
Bacardi Carta Blanca, soda, lime and mint
flavours: classic | strawberry | passion fruit

FLAVOURED VODKA MARTINI 59
flavours: lychee | passion fruit | coconut | apple

***For any other classic cocktails, just ask – we got you covered!**

MOCKTAILS

SORA SUNSET 35
coconut, passion, mint leaves

NEON GEISHA 35
grapefruit-rosemary cordial, hibiscus & tonic

SAKURA HIME (E) 35
strawberry & jasmine-tea cordial with velvety foam

CUKE VYBZ 39
Tanqueray 0.0, cucumber green-chilli cordial & soda

SAKE

	CAR.	BTL
Hakutsuru Superior Junmai Ginjo, 72cl	110	420
Hakutsuru Excellent Junmai, 1.8 L		490

RED WINES

	GLS	BTL
Mount Rozier, South Africa	45	215
Merlot IGT, Bío Bío, Italy	52	225
Baccolo Apassimento IGT, Cent'anni, Italy		240
Barone Ricasoli, Chianti DOCG, Italy		290
Parés Baltà Mas Petit, Penedès, Spain		320
Familia Zuccardi 'Zuccardi Serie A' Malbec, Mendoza, Argentina		320
Jean-Pierre Moueix Bordeaux Rouge, France		340
Rapaura Springs Reserve Central Otago Pinot Noir, New Zealand		370
Santa Carolina Gran Reserva Carménère, Rapel Valley, Chile		390
Domaine Joseph Drouhin, Laforêt Bourgogne Pinot Noir, France		490

WHITE WINES

	GLS	BTL
Inzuzo Sauvignon Blanc, South Africa	45	215
Chardonnay IGT, Bío Bío, Italy	52	225
Pago del Cielo, Celeste, Verdejo, Spain	65	290
Gérard Bertrand Naturalys Chardonnay IGP Pays D'oc, France		300
Cossetti Gavi di Gavi, Italy		380
Ca' Montini Terre di Valfredda Pinot Grigio, Trentino-Alto Adige, Italy		420
Friendly by Laurenz V. Grüner Veltliner, Kamptal, Austria		440
Craggy Range Kidnappers Vineyard Chardonnay, Hawke's Bay, New Zealand		490
Domaine Drouhin-Vaudon Chablis, France		550
Château de Tracy Pouilly-Fumé, France		620

ROSÉ WINES

	GLS	BTL
Pink As Flamingos, Pinot Grigio Rosé, Italy	55	245
Rosé d'Anjou, Domaine Des Nouelles, France	65	270
M de Minuty' Rosé Cotes de Provence, France		320
Château D'Esclans Whispering Angel Rosé, Côtes De Provence, France		490

SPARKLING WINES

	GLS	BTL
Cevico "Conte Fosco" Cuvee Brut, Emilia Romagna, Italy	45	215
Da Luca Rosé, Italy		240
Martini Prosecco		295

CHAMPAGNE

	BTL
Moët & Chandon Impérial, France	1,000
Laurent-Perrier, France	1,200
Laurent-Perrier Rosé, France 1.5L	3,600
Dom Pérignon Blanc, France	4,200
Louis Roederer Cristal, France	6,200

VODKA

	30ML	BTL
Ketel One	45	799
Tito's (Gf)	49	1,000
Grey Goose	65	1,250
Belvedere	70	1,300
Beluga Noble	75	1,400

GIN

	30ML	BTL
Tanqueray	45	799
Beefeater Pink	45	799
Nikka Coffey	55	1,050
Hendrick's	60	1,100

RUM

	30ML	BTL
Bacardi Carta Blanca	45	799
Bacardí Carta Negra	45	799
Sailor Jerry	50	850
Diplomático Mantuano	50	850
Bacardí Reserva Ocho 8 Años	55	1,100
Diplomatico Reserva Exclusiva	60	1,200

TEQUILA

	30ML	BTL
El Jimador Blanco	45	799
El Jimador Reposado	45	799
Patrón Silver	60	1,300
Patrón Xo Cafe	65	1,400
Patrón Reposado	75	1,500
Patrón Añejo	85	1,700
Clase Azul Plata	160	3,200
Don Julio 1942	250	5,700

COGNAC

	30ML	BTL
Hennessy VS	55	1,100
Hennessy VSOP	85	1,600

WHISKEY

	30ML	BTL
Johnnie Walker Red Label	45	799
Four Roses Bourbon	45	799
Jameson	50	1,000
Jack Daniel's	55	1,050
Maker's Mark	60	1,200
Glenmorangie	65	1,250
J.W Black Label	70	1,300
Chivas Regal 12 Yo	70	1,300
Glenfiddich 12 Yo	70	1,350
Nikka Coffey Malt	75	1,400
Miyagikyo Single Malt	80	1,500
Yoichi Single Malt	80	1,500
Macallan 12 Triple Cask	80	1,650
Glenfiddich 15	90	1,850
Chivas 18	95	2,000
Glenfiddich 18	120	2,500

APERITIFS & DIGESTIFS

Malibu	40
Cachaça 51	40
Campari	40
Lillet Rosé	40
Baileys	45
Disarona	45
Sambuca	45
Limoncello	45
Jägermeister	50

BOTTLED BEER & CIDER

	Bottle	Bucket
Heineken	49	220
Stella Artois	49	220
Corona	52	230
Peroni	55	
Sombersby Apple	55	

DRAUGHT BEER

Estrella Galici	62
Asahi Super Dry	62

ICED COFFEE, ICED TEA & SMOOTHIES

ICED AMERICANO 25
dark & unsweetened

CHOOSE YOUR ICED LATTE (M) 28
vanilla | almond (N) | caramel iced latte

ICED MATCHA BREEZE 32

CHOOSE YOUR ICED TEA 35
lemon | peach | lemon honey | ginger

CHOOSE YOUR SMOOTHIE 42
mango | mix berries | tropical fruits

NON-ALCOHOLIC

Coke | Diet Coke | Coke Zero | Sprite | Sprite Zero | Fanta | Ginger Ale 25

Peroni 0.0 39

Corona 0.0 39

FRUIT JUICES

Orange | Apple | Pineapple 32

ENERGY DRINKS

RED BULL

Redbull | Redbull sugar-free 38

Redbull watermelon | Redbull coconut berry

MINERAL WATER

Eira Still (Small | Large)	22 | 32
Eira Sparkling (Small | Large)	25 | 35

(E) egg | (M) milk | (Gf) gluten-free | (N) tree nuts

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