



Cobia Restaurant Dinner Menu

Monday

Amuse Bouche

Beef samosa | Hummus | Micro greens

Starter

Octopus carpaccio | Virgine olive oil | Fried capers | Mango salsa

Or

Spinach mille feuille | Gorgonzola | Puff pastry | Beetroot reduction

Soup

Pumpkin | Crispy Bacon | Sour cream

Main Course

Lamb chops | Grenaille potatoes | Vegetables | Madeira sauce

Or

Prawns | Green peas puree | Broccoli | Saffron garlic sauce

Desert

Profiterole | Ice cream

Non Inclusive

Starter 20\$ | Soup \$10 | Main course \$25 | Dessert \$10



Cobia Restaurant Dinner Menu

Tuesday

Starter

Pan-seared tuna | Sesame seed | Som tam | Balsamic drizzle

Or

Beetroot carpaccio | Philadelphia aioli | Cherry tomatoes | English cucumber pickle

Soup

Sea food soup | Spring onion

Main Course

Angus steak | Herbs crust | Mashed potato | Nutmeg | Vegetables | Rosmary sauce

Or

Cobia fish | Vermicelli | Vegetables | Burnt butter lemon sauce

Desert

Tiramisu | Mascarpone cream | Espresso

Non Inclusive

Starter 20\$ | Soup \$10 | Main course \$25 | Dessert \$10



Cobia Restaurant Dinner Menu

Wednesday

Amuse Bouche

Halloumi cheese | Tortilla | Watermelon | Tomato jam

Starter

Ravioli | Spinach | Mascarpone | Saffron cream

Or

Dorado ceviche | Chilli | Cucumber | Lemon juice | Parsley | Tomato

Soup

Roasted garlic cream | Parmesan tuile

Main Course

Yellow fin tuna | Carrot mousse | Vegetables | Chumichuri sauce

Or

Beef ossobucco | Crashed potatoes | Vegetables | Au jus sauce

Dessert

Milieu filleu | Orange mouse | Grapes compote

Non Inclusive

Starter 20\$ | Soup \$10 | Main course \$25 | Dessert \$10



Cobia Restaurant Dinner Menu

Thursday

Amuse Bouche

Chilled melon | Panchetta | Micro greens

Starter

Bresaola Montana | Parmesan | Pomelo | Mango dressing

Or

Roasted pumpkin | Feta cheese | Fresh basil | Cashew nuts

Soup

Creamy beetroot | Avocado foam | Almonds flakes

Main course

Lobster | Carrot puree | Vegetables | Orange butter sauce

Or

Beef wellington | Lyonnaise potatoes | Baby carrots | Mushroom sauce

Dessert

Chocolate ganache | Fruits compote

Non inclusive

Starter \$20 | Soup \$10 | Main course \$25 | Dessert \$10



Cobia Restaurant Dinner Menu

Friday

Amuse Bouche

Brie cheese samosa | Tomato jam

Starter

Octopus Tartare | Avocado mousse | Black truffle oil

Or

Buffalo mozzarella | Coral tuile | Tomato fresh | Basil | Passion dressing

Soup

Roasted vegetables | Salami crisps | Sesame seed

Main Course

Tuna | Bambara nuts pure | Vegetables | Chimichurri sauce

Or

Duck breast | Crushed lentils | Vegetables | Strawberry sauce

Dessert

Cardamom cream caramel

Non inclusive

Soup \$10 | Starter \$20 | Main course \$25 | Dessert \$10



BBQ Dinner menu in the Garden

Saturday

Starter

Grilled sea food

Jumbo prawns | Octopus | Calamari | Lemon butter sauce

Soup

Cream of roasted tomato | Spring onion | Yogurt drizzle

Main course

Slipper lobster | Beef skewer | Chicken skewer | Vegetables skewer | Jacket potato

BBQ sauce

Dessert

Passion cheese cake

Non inclusive

Starter \$20 | Soup \$10 | Main course \$25 | Dessert \$10



Cobia Restaurant Dinner Menu

Sunday

Amuse Bouche

Halloumi chunkies | Tomato | Zucchini | Basil oil

Starter

Tuna Tartare | Avocado | Soy sauce | Sesame seeds

Or

Grilled vegetables | Philadelphia Aioli | Quesadilla

Soup

Carrot | Coconut foam | Grain stick

Main Course

Red snapper | Buttersquash puree | Vegetables | Lemon burnt butter sauce

Or

Beef fillet | Green lentil | Vegetables | Demi glace

Dessert

Papaya mousse | Strawberry gateau | Brandy snap

Non inclusive

Starter \$20 | Soup \$10 | Main course \$25 | Dessert \$10