

Tulia

Cobia Restaurant Dinner Menu

Monday

Amuse bouche

Guacamole | Boiled egg🍴 | Sweet Potato crisp

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

Jumbo prawns | Green peas | Broccoli | Saffron garlic sauce

Or

Tenderloin steak | Fondant potato | Nutmeg | Vegetables🍴 | Demi glace

Desert

Chef s live show

🍴**Our products from Tulia farm**🍴

For non inclusive

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



BBQ Dinner menu in the Garden

Tuesday

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

Carrot cake

🌿**Our products from Tulia farm**🌿

For non inclusive

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

Tulia

Cobia Restaurant Dinner Menu

Wednesday

Amuse Bouche

Fetta cheese samosa | Tomato jam

Starter

Ravioli | Spinach | Mascarpone | Saffron cream

Or

Tuna tartare | Avocado | Sesame oil | Soy sauce | Lemon juice | Coral tuile.

Soup

Roasted garlic cream | Parmesan tuile

Main Course

Red snapper | Carrot mousse | Vegetables | Lemon burn butter sauce

Or

Beef ossobucco | Crashed potatoes | Vegetables | Au jus sauce

Dessert

Mango and strawberry parfait

Our products from Tulia farm

Non Inclusive

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

Tulia

Cobia Restaurant Dinner Menu

Thursday



Amuse Bouche

Prawns tempura | Sweet and sour sauce

Starter

Fish cake | Creole stew  | lemon tartar sauce

Or

Roasted pumpkin  | Cream cheese | Fresh basil  | Crushed nuts

Soup

Yellow lentil | Beetroot foam | Almonds flakes

Main course

Tuna | Bambara nuts pure | Vegetables  | Chimichurri sauce

Or

Duck breast | Mashed potato  | Baby carrots  | Mushroom sauce

Dessert

Chocolate lava cake | Ice cream

 **Our products from Tulia farm** 

Non Inclusive

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

Tulia

Cobia Restaurant Dinner Menu

Friday

Amuse bouche

Smoked beef | Mango mustard sauce | Micro green

Starter

Octopus Tartare | Avocado mousse | Black truffle oil

Or

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

Soup

Roasted vegetables 🍴 | Salami crisps | Sesame seed

Main Course

Tuna | Bambara nuts pure | Vegetables 🍴 | Chimichurri sauce

Or

Duck breast 🍴 | Crushed lentils | Vegetables 🍴 | Grapes sauce

Dessert

Fruits trifle | Custard cream

🍴 **Our products from Tulia farm** 🍴

Non Inclusive

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

Tulia

Cobia Restaurant Dinner Menu

Saturday

Amuse bouche

Emmental chunkies | Tomato  | Cucumber pickle | Basil oil 

Starter

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



Or

Beetroot carpaccio | Philadelphia aioli | Cherry tomatoes


Soup

Baked cauliflower | Cheddar cheese | Micro green 

Main Course

Angus steak | Herbs crust  | Mashed potato | Vegetables  | Thyme sauce

Or

Cobia fish | Rice noodle | Vegetables  | Burnt butter lemon sauce

Dessert

Tiramisu | Mascarpone cream | Espresso

 **Our products from Tulia farm** 

Non Inclusive

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

Tulia

Cobia Restaurant Dinner Menu

Sunday

Amuse Bouche

Brushetta | Sun dried tomatoes🍴 | Brown toast | Vargine olive oil

Starter

Dorado ceviche | Chilly | Cucumber | Lemon juice | Parsely🍴 | Tomato🍴

Or

Grilled vegetables🍴 | Permisan flakes | Chia seed

Soup

Duo of Broccoli & Carrot | Coconut foam🍴 | Grain stick bread

Main Course

Tuna fillet | Buttersquash puree | Vegetables🍴 | Chumichuri

Or

Confit Duck meat | Gnocchi | Red cabbage | Madeira sauce

Dessert

Passion cheese cake

🍴**Our products from Tulia farm**🍴

Non Inclusive

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