

# TAPAS

## EXCLUSIVE TAPAS TASTING EXPERIENCE

2,580

### PRAWN TARTARE

Trout eggs, yuzu gel, dill and coriander with spicy polenta cracker

250

### TUNA TATAKI

Sesame tartlet, spicy mango chutney, and edible flowers

280

### WAGYU FRENCH TOAST

A5 tenderloin classic tartare, crispy shallots, and confit-egg yolks

250

### BABA GANOUSH & PARMESAN BISCUIT

Eggplant mousse, honey jelly, and almond slices

190

### HUMITA GYOZA & IBERICO HAM

Steamed and roasted gyoza with corn, stracciatella, coriander, and sesame dressing

220

EXTRA CAVIAR 3g / BLACK TRUFFLE 2g / UNI 3pcs

460

## CAVIAR INDULGENCE

Oscietra Kristal by Kaviari

30g 4,650 / 50g 7,800

Oscietra by Thai Sturgeon Farm

30g 2,100 / 50g 3,700

All prices are subject to 7% VAT and 10% service charge.  
Please inform the service staff if you have any allergic intolerances or food allergies.

# SALADS

## ROASTED CAULIFLOWER

Roasted and marinated cauliflower, sesame, olive, confit-lemon, and shallot

460

## COBA "PAPAYA" SALAD

Crisp baby cos, green papaya, anchovy, cherry tomato, and spicy Caesar's dressing

525

## WAKAME SEAWEED SALAD

Fresh wakame, crunchy cucumber, sweet sesame-soy dressing, and piment d'Espelette

450

## GREEK NACHOS SALAD

Tomato, cucumber, Taggiasche olive, mint, and nachos with homemade tzatziki sauce

540

# STARTERS

## PORK BELLY BAO

Pickled vegetables, lime, spring onion, and chili

540

## PERUVIAN ANTICUCHOS

Charcoal grilled chicken skewers marinated in Peruvian salsa roja, and satay sauce

680

## LECHE DE TIGRE CEVICHE

Japanese Madai, aji amarillo, tiger's milk, pickled onion, coriander, and fresh and crispy lotus

780

## COBA'S OYSTER & LARDO

Raw oyster Ostra Regal N°3, lardo, tomatillo aguachile, and Thai basil oil

1,380

# SIDES

## GRILLED CORN

Miso butter and spicy popcorn crumble

270

## TOASTED THAI EGGPLANT

Miso and burrata foam

320

## CURRY WOK

Roasted seasonal vegetables and silky coconut sauce

285

## FRIED SWEET POTATOES

Smoked paprika and aioli curry mayonnaise

280

# MAINS

## SAFFRON & LOBSTER RAVIOLI

Fresh lobster ravioli, lobster-yuzu foam, sautéed bok choy, shiitake, and condiments

2,380

## MISO GLAZED BLACK COD

Mashed potato purée, chili flakes, roasted broccoli, and fresh herbs

1,880

## A5 WAGYU TENDERLOIN

Spicy Mexican mole and honey glazed baby carrots served with mini beef cheeks tacos

2,750

## GRILLED CARABINEROS

Chimichurri sauce, spring onion, coriander, and burnt lime

2,450

## PREMIUM LAMB CUTLETS

Barley salad, pomegranate, harissa oil, yogurt sauce, and lamb jus

1,380

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EAT TASTE FEEL DIFFERENTLY

# DESSERTS

## MANGO CRÈME BRÛLÉE

Coconut tapioca, passion fruit sorbet, and exotic salad

550

## CARAMELIZED PINEAPPLE

Dark rum sirop and tamarind sorbet

480

## RASPBERRY SPHERE

Lychee insert, raspberry and shiso coulis, and crispy almond biscuit

520

## SORBET

Selection of seasonal sorbets served in the original fruit shells

320 each

## CHOCOLATE FONDANT

Cocoa nibs, miso ice cream, and fleur de sel

580

