

TAPAS

EXCLUSIVE TAPAS EXPERIENCE FOR 2 PERS
PRAWN TARTARE TROUT EGGS, YUZU GEL, POLENTA CRACKER
TUNA TATAKI SPICY MANGO CHUTNEY
A9 WAGYU FRENCH TOAST CRISPY SHALLOTS, EGG YOLK
BABA GANOUSH HONEY JELLY, PARMESAN BISCUIT
HUMITA GYOZA IBERICO HAM

2,280.-
225.-
245.-
225.-
170.-
190.-

CAVIAR INDULGENCE

OSCIETRA BY KAVIARI
OSCIETRA BY THAI STURGEON FARM

30G 50G
3,900.- 6,600.-
1,950.- 3,400.-

OPULENT PLEASURES

CAVIAR 3G
BLACK WINTER TRUFFLE 3G
BAFUN UNI 3 PIECES

360.-
460.-
460.-

FLAME KISS

SKEWERS

PERUVIAN CHICKEN ANTICUCHOS
HOKKAIDO SCALLOP & MISO
ERYNGII MUSHROOM, MIRIN & SAKE
GRILLED OYSTER & CAVIAR

625.-
990.-
390.-
1,380.-

WATER & EARTH

MISO GLAZED BLACK COD MASHED POTATO PURÉE, CHILI FLAKES
GRILLED CARABINEROS CHIMICHURRI SAUCE, BURNT LIME
TERIYAKI SALMON CITRUS PILPIL, ORGANIC MICRO HERBS
ROYAL SEABREAM AJI VERDE, MEDITERRASIAN VEGETABLES

1,750.-
2,450.-
1,250.-
1,600.-

A9 WAGYU TENDERLOIN MEXICAN MOLE, MINI BEEF CHEEKS TACOS
PREMIUM LAMB CUTLETS BARLEY SALAD, POMEGRANATE, TZATZIKI
FREE RANGE CHICKEN LEMON, KALAMATA OLIVE, CAPER, ALMOND
CRISPY BRAISED DUCK PASTILLA, SPICY MASSAMAN, THAI BASIL

2,530.-
1,380.-
920.-
1,120.-

BLUE LOBSTER RAVIOLI LOBSTER-YUZU FOAM, BOK CHOY, SHIITAKE

2,120.-

HOMEMADE TAGLIATELLE

- BAFUN UNI
- BLACK TRUFFLE
- VODKA CREAM

MISO GLAZED TOFU VEGETABLES, CARROT PUREE, CURRY

2,580.-
1,380.-
1,110.-
820.-

RAW WAVE

COBA'S OYSTER LARDO, TOMATILLO AGUACHILE, THAI BASIL OIL
HOKKAIDO SCALLOP CRUDO YUZU, LEMON CAVIAR, GREEN OIL
TUNA CEVICHE THAI COCONUT MILK, LIME ZEST
JAPANESE MADAI CEVICHE AJI AMARILLO, CRISPY LOTUS
SALMON GRAVLAX BUCKWHEAT BLINIS, FRESH DILL, CITRUS

1,280.-
800.-
680.-
725.-
625.-

STARTERS & SALADS

COBA "PAPAYA" SALAD BACON, ANCHOVY, CAESAR'S DRESSING
GREEK NACHOS SALAD NACHOS, HOMEMADE TZATZIKI SAUCE
SPICY GUACAMOLE CRISPY SWEET POTATOES
GRILLED HALLOUMI SALAD, CONFIT CHERRY TOMATOES, COBA'S SPICES
PORK BELLY BAO PICKLED VEGETABLES, SPRING ONION, LIME
ZUCCHINI CARPACCIO RADISH, POMELO GEL, BLACK LEMON CAVIAR
MINI TACOS DUCK CONFIT, MASSAMAN MAYONNAISE, CORIANDER

485.-
490.-
460.-
420.-
495.-
460.-
450.-

COBA SIGNATURES

EXCLUSIVE TAPAS EXPERIENCE

MISO GLAZED BLACK COD

PREMIUM LAMB CUTLET
OR
A9 WAGYU TENDERLOIN

MANGO CRÈME BRÛLÉE

4,250.-

A TASTE OF COBA

JAPANESE MADAI CEVICHE
OR
ZUCCHINI CARPACCIO

FREE RANGE CHICKEN
OR
TERIYAKI SALMON

CARAMELIZED PINEAPPLE

1,950.-

SIDES

ROASTED THAI EGGPLANT MISO, BURRATA FOAM
FRIED SWEET POTATOES SMOKED PAPRIKA MAYONNAISE
SAUTÉED BABY KALE YUZU DRESSING
FIVE RICES FROM NORTHERN THAILAND
GRILLED BABY CORN SPICY MISO BUTTER

295.-
260.-
260.-
100.-
250.-

DESSERTS

MANGO CRÈME BRÛLÉE COCONUT TAPIOCA, PASSION FRUIT
CARAMELIZED PINEAPPLE DARK RHUM SIROP, TAMARIND
RASPBERRY SPHÈRE SHISO COULIS, CRISPY ALMOND BISCUIT
SORBET SEASONAL SORBETS SERVED IN THE ORIGINAL FRUIT SHELLS
CHOCOLATE FONDANT CACAO NIBS, MISO ICE CREAM

520.-
450.-
480.-
360.-
540.-

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