

# Coconut Court Hotel

## APPETIZER

### CAPRESE SALAD 28

Tomato medallions, Mozzarella Cheese & basil leaves with balsamic vinegar & olive oil

### SALMON GRAVLAX 35

House-cured Scottish Salmon, with kiwi salsa & caviar

### POTATO & CHEDDAR SOUP 20

A velvety country soup with sprinkles of cheddar and chives

### SHRIMP SALAD 38

Poached jumbo shrimp with pickled red onions, gourmet leaves, radish & a champagne vinaigrette

### WILD MUSHROOM RISOTTO 30

Sautéed in truffle oil served with fresh parmesan slices

## CHEF DIEGO'S SIGNATURE ENTREE'S

### PAN SEARED RIBEYE STEAK (10 OZ ) 110

Served with a delicate green pepper corn sauce, wild mushrooms & creamy potato puree

### PENNE ALLA VODKA 48

With a splash of vodka! Penne tossed in an aromatic tomato sauce, parmesan cheese, broccoli & shredded Mozzarella  
Add Chicken \$15 Add Fish \$15

### LAMB SHANKS 75

Braised Lamb Shanks slow cooked & served with a creamy potato puree, sautéed spinach & a thyme jus

### LAMB BURGER 55

Succulent Lamb Burger served with caramelized onions, tomato jam & cheese fondue  
Paired with seasoned fries and slaw

### PAN SEARED SCOTTISH SALMON 72

Perfectly seared Salmon on a bed of sautéed creamed vegetables & lemon zest

### VEAL CHOPS 180

Tender seared Veal Chops on a bed of cauliflower puree, mustard thyme sauce & caramelized onions

\*\*Not included with meal package\*\*

### DUCK BREAST 130

Five-spice marinated Duck Breast on cauliflower purée cranberry & berry sauce with sautéed asparagus

\*\*Not included with meal package\*\*