

# COCO'S. signature truffles.

KITCHEN + BAR



Exquisite Belgian & French couverture chocolate.  
Deliciously decadent artisanal truffles.  
Handmade. In-house.

\$18 box (3) | \$5 per piece

## Rise & Shine

Earthy Awinji coffee grown in volcanic hills of PNG, perfectly brewed with 33.6% Callebaut milk chocolate

## Mister Grey

Full-bodied JING Earl Grey tea infusion, bergamot & subtle 33.6% Callebaut milk chocolate

## Love at first Bite

Salted caramel lovers dream with 54.5% Callebaut dark chocolate

## Squeeze the Day

A classic marriage of tropical coconut cream & Valrhona yuzu chocolate ganache

## Night Cap

Smoothly textured Irish Céilí of whisky & cream, delights the senses with 54.5% Callebaut dark chocolate

## Bitter Sweet

Intense 70.5% Callebaut dark chocolate ganache centre, an all-rounded balance of bitter & sweet

## Rouge Framboise

Valrhona framboise chocolate with velvety 33% white chocolate ganache

## La Noisette

Silky Callebaut Gianduja, a delectable hazelnut chocolate & roasted noisette

## Plain Jane

A velvety smooth 33% Valrhona white chocolate & delicate vanilla crème ganache

## Punchy Whisky

A striking blend of Hibiki Japanese Whisky caramel & pecan praline, 54.5% Callebaut dark chocolate

## Dark Passion

Fruity, sweet infusion of Valrhona passionfruit chocolate & ganache, luscious 54.5% dark chocolate

## Pinot & Spice and all things nice.

Jolly spiced pinot noir, cinnamon infused 33.6% Callebaut milk chocolate

These delicately hand-crafted truffles are prepared in our kitchen where nuts, gluten and other allergens are present.