KOKO STEAK HOUSE

BITES

A5 Wagyu Katso Sando 18
Homemade Bulldog Sauce

Wagyu Croquettes 3pcs 8
Homemade Mustard

Corn Ribs [v] 6
Smoked Tomato Butter, Parmesan

Josper-Grilled Jerk Chicken Wings 5pcs 8
Sour cream, Lime

Mac 'n Cheese Nugget 3pcs 6
Harrisa Mayonnaise, Parmesan, Paprika Powder

KoKo Bites 2pcs 21
A5 Wagyu Beef Tartare, Unagi, Foie Gras Oscietra Caviar On Toast / 15 minutes

STARTERS

Bone Marrow 2pcs 19
Toasted Rice, Chili Jam, Baguette

Hand Cut Steak Tartare 80g | 120g 17 | 31
Truffles Mayo, Parmesan, Pickled Mustard Seeds Pickled Onion, Micro Herbs

Pan Seared Foie Gras 2pcs 34
Charcoal-roasted figs, Cabernet Sauvignon Jam, Hazelnut

Beef Carpaccio 19
Truffle Mayo, Microgreens, Parmesan, Pickled Mustard Seeds, Pickled Onion, Mixed Salad

Grilled Vegetables 10
Asparagus, Tomato, Eggplant, Pumpkin, Bell pepper, Red Onion, Tuna Mayo, Spice Blend, Micro Herb

Charcoal-Charred Caesar Salad [vo] 12
Parmesan, Anchovies, Miso, Caesar Dressing, Pickled Onion Pickled Mustard Seed, Bacon Croutons Crumble Add on: Calabrian Anchovies

Charcoal-Grilled Market Salad 11
Romaine salad, Avocado, Roasted pumpkin, Green asparagus

FROM THE SEA

KoKo dry-aged catch of the day ceviche day-price

Prawn Cocktail 5pcs 13
Argentina Prawn, Avocado, Cocktail Mayo Koh Kong Sauce

Slipper Lobster Croquette 8
Spicy Bisque Mayo

Charcoal-Grilled Hokkaido Scallops 2pcs 11
KoKo XO Sauce, Breadcrumb, Parsley

Charcoal grilled garlic prawns 5pcs 17
Smoked tomato butter, Confit Garlic, Garlic bread, Shallot aioli

Slipper Lobster Bisque 13
Poached Slipper Lobster, Cream

DONBURI BOWLS

Seafood Donburi 35
Unagi, Scallop, Foie Gras, Japanese Fried Rice, Crispy Garlic, Chives

Steak Donburi 33
A5 Wagyu Flank Steak, Japanese Fried Rice Foie Gras, Crispy Garlic, Chives

CLASSIC - CHARCOAL GRILLED

Filet Steak 125g | 250g 24 | 47
Australian Grain Fed Filet, Foie Gras, Bone Marrow Sauce, Spinach, Mashed Potato

Steak Diane 250g 33
Australian Grain Fed Filet Steak, Mushroom Mustard Cream Sauce, Truffle Mayo, Triple Cooked Fries

Lamb Chop 29
Charcoal-Grilled Lamb Chop, Harissa Paste Chermoula, Tzatziki, Salted Lemon, Za'Atar Spice

Charcoal-Grilled Harrisa Chicken Thigh 15
Salsa Macha, Pickled Onion, Lemon, Brown Rice

CHEF'S CUT | CHARCOAL-GRILLED
PRE-ORDER

A5 Tajima Wagyu Tomahawk 1.5kg 218
Choice of 2 sides and 2 Sauces

A5 Tajima Wagyu Rib Eye 450g 130
Choice of 2 sides and 2 Sauces

Pork Tomahawk 700g 57
Caramlized Apple, Shallot Reduction, Mustard, Toum

DRY-AGED | CHARCOAL GRILLED

Bone-in Prime Rib 600g | 1.2kg 60 | 110
Australian Grain Fed Prime Rib
Salsa verd, Green Asparagus, Baby Carrot, Triple Cooked Fries

Rib Eye 250g 38
Australian Grain Fed Ribeye, Black Garlic, Smoked Tomato Butter, Roasted Potato

BUTTER-AGED | CHARCOAL GRILLED

Rump Cap Steak 350g 109
Grilled Carrot, Grilled Asparagus, Baked Garlic Potato, Toum, Chimichurri

SAUCES

Kampot Pepper	4
Chimichurri	4
Bone Marrow	4
Bearnaise	4
Mushroom Sauce	4
Salsa Verde	4

SIDES

Triple Cooked Fries 6
Truffle Mayo, Homemade Ketchup

Signature Mashed Potato 6

Roasted Potatoes 6

Baked Potato 7

Potato Salad 6

Mac 'n Cheese 7

Charcoal-Grilled Honey Glazed Carrot 6
Spiced Yogurt, Dukkah

Grilled Bone Marrow 1pcs 10

Lettuce Herb Salad 6

Green Asparagus 10
Beurre Blanc, Red Wine Shallot Reduction

DESSERTS

Coconut Sundae 8
Salted Caramel Ice Cream, Coconut Ice Cream, Peanut Butter Cookie, Coconut Flakes

Chocolate Mousse 6
Olive Oil, Sea Salt

Crêpes Suzette 10
Crêpes, Orange, Salted Caramel Ice Cream

Pavlova 7
Meringue, Passion Puree, Mascapone Cream Mixed Berry Compote, Passion Fruit

Profiteroles 10
Choux Pastry Cream, Chocolate

Affogato 7
Coconut Ice Cream, Espresso Dulce de Leche Sourdough Crisp

All Prices are in USD and incl. 10% Service Charge and 10% VAT