COCCÜ

Breakfast

06:00–10:00 · Surfers: 06:00–11:00

INCLUDED WITH BREAKFAST

Coffee or tea, fresh juice and one freshly baked pastry. Please choose one main course.

MORNING FAVOURITES

FRUIT BOWL
Papaya, dragon fruit, banana, watermelon, pineapple, house granola, Greek yoghurt

CHIA PARFAIT
Roasted strawberries, mango, young coconut, toasted coconut, coconut nectar (VE)

PANCAKES
Oreo whipped cream, caramelised banana

SCRAMBLED TOFU ON TOAST
Spinach, mushrooms, cherry tomato relish (VE)

EGGS YOUR WAY
Scrambled, fried or poached eggs, roasted tomato, toasted focaccia (V)

FROM THE KITCHEN

SMASHED AVOCADO ON TOAST
Poached eggs, herbs, whipped feta, dukkah (V)

EGGS BENEDICT
Shaved leg ham, roasted tomato, hollandaise sauce, toasted focaccia

BREAKFAST STACK
Shaved leg ham, spinach, smashed avocado, poached eggs, pesto, grated Parmesan, toasted focaccia

AWERA BREAKFAST
Poached eggs, sausages, garlic-buttered mushrooms, hash browns, roasted tomato, toasted focaccia

FRESHLY BAKED · DAILY SELECTION (TWO CHOICES)

Banana & walnut bread, cinnamon scroll, coconut oatmeal slice, carrot cake, doughnut, bread & butter pudding, banana cake, vegan bagels, vegan banana, vegan bread or toast.

ADD-ONS

Avocado salsa (VE), garlic-buttered mushrooms (V), roasted tomato (V), sautéed spinach, sausages or grilled bacon.

VE · Vegan | V · Vegetarian | GF · Gluten-free

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Lunch · snacks & salads

Choose one snack, one main course, one or two sides and a dessert.

SNACKS

CRISPY SWEET POTATO
Guacamole and togarashi (VE)

SALT & PEPPER CALAMARI
Thousand Island dressing and lime

CRISPY FRIED CHICKEN WINGS
Ranch dipping sauce

TOFU SASHIMI
Japanese tofu, sesame oil and soy sauce (VE)

RICE PAPER WRAP
Assorted vegetables, crab stick and Thai sweet chilli sauce (GF; vegan option available)

MAIN COURSE · SALADS

CHOPPED KALE & QUINOA SALAD
Fried cauliflower, almonds, kale pesto dressing (VE) (GF)

FATTOUSH SALAD
Romaine lettuce, tomato, pomegranate, mint, crispy bread, sumac dressing (VE)

TOFU POKE BOWL
Tofu, brown rice, soy dressing, avocado, spring onions, sesame seeds (VE)

TUNA POKE BOWL
Sashimi tuna, brown rice, soy dressing, avocado, spring onions, sesame seeds

AWERA BOWL
Hummus, broccoli, avocado salsa, cherry tomato relish, greens, pumpkin seeds, toasted focaccia (VE)

MOROCCAN CHICKEN SALAD
Grilled chicken, smoked aubergine, chickpeas, herbs, house dressing (GF)

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Lunch · sushi & burgers

SUSHI

MIX ROLL
Nori, crab stick, cucumber, torched tuna, avocado on top

SPICY TUNA
Nori, cooked tuna, avocado, cucumber, spicy mayonnaise on top

CALIFORNIA ROLL
Nori, Japanese mayonnaise, crab stick, avocado, cucumber, black sesame on top

FUTOMAKI
Nori, crab stick, tamago, avocado, cucumber and Japanese mayonnaise

TUNA ROLL
Nori and mixed tuna

AVOCADO ROLL
Nori and avocado

CRAB STICK ROLL
Nori and crab stick

CUCUMBER ROLL
Nori and cucumber

All sushi is served with soy sauce, pickled ginger and wasabi.

BURGERS

QUINOA BURGER
Vegan mayonnaise, avocado, iceberg lettuce, sweet chilli sauce (VE)

BUTTERMILK FRIED CHICKEN BURGER
Slaw and ranch dressing

AWERA CLUB BURGER
Double bacon, double egg, double cheese, avocado, tomato relish

BEEF BURGER
Iceberg lettuce, mustard mayonnaise, melted cheddar, pickles, BBQ onions

All burgers are served with shoestring fries.

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Lunch · wok & pasta

WOK & NOODLES

VEGAN NASI GORENG
Tofu, kailan, cabbage, local pickled vegetables, chilli sambal and tempeh crackers (VE)

AWERA NASI GORENG
Squid, Padang spice, local pickled vegetables, fried egg, chilli sambal and tempeh crackers

TIGER PRAWN CHAR KWETIAU
Chinese cabbage, spring onions, sprouts and pickled chilli

MIE GORENG
Chicken, egg noodles, sweet soy, green vegetables, fried egg and local pickled vegetables

SUMATRAN BEEF RENDANG
Crispy onions with steamed white or red rice

VEGETABLE RAMEN
Udon, kombu stock, mushrooms, bean sprouts and nori (VE)

CHICKEN RAMEN
Udon, miso soup, chicken, ajitama egg and nori

SEAFOOD RAMEN
Udon, miso soup, seafood, ajitama egg and nori

PASTA

GNOCCHI
Roasted garlic butter, mushrooms, spinach and Parmesan (V)

AGLIO E OLIO LINGUINE
Shaved garlic, chilli flakes, parsley and extra-virgin olive oil (V)

CHICKEN PAPPARDELLE
Pesto cream and stracciatella

SEAFOOD LINGUINE
Prawns, fish, squid and fresh tomato sauce

CARBONARA LINGUINE
Bacon, egg yolk and Parmesan

BOLOGNESE LINGUINE
Beef ragù and pangrattato

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Lunch · sides & desserts

SIDES

SIDE SALAD
Lettuce, herbs and house dressing (VE)

GREEN BEANS
Herbed tahini (VE)

TOMATO SALAD
Stracciatella (V)

FRIED POTATOES
Pesto aioli

SHOESTRING FRIES
(VE)

STEAMED WHITE RICE
(VE)

STEAMED RED RICE
(VE)

DESSERTS

COCONUT & PANDAN LEAF PANNA COTTA
Whipped mango, coconut and cashew nut brittle (GF)

BANANA CARAMEL CHEESECAKE
Passion fruit yoghurt

SEMIFREDDO
Sumatran dark chocolate, toasted peanut cream and salted peanuts (VE)

CRÈME BRÛLÉE
Rich vanilla custard topped with caramelised sugar

BAKED CHOCOLATE GANACHE
Chocolate ganache, banana & palm sugar caramel, cashew nut streusel

SEASONAL FRESH FRUIT
Seasonal fresh fruit platter

COCCÜ

Dinner · snacks & salads

Choose one snack, one main course, one or two sides and a dessert.

SNACKS

CRISPY SWEET POTATO
Guacamole and togarashi (VE)

SALT & PEPPER CALAMARI
Thousand Island dressing and lime

CRISPY FRIED CHICKEN WINGS
Ranch dipping sauce

TOFU SASHIMI
Japanese tofu, sesame oil and soy sauce (VE)

RICE PAPER WRAP
Assorted vegetables, crab stick and Thai sweet chilli sauce (GF; vegan option available)

MAIN COURSE · SALADS

CHOPPED KALE & QUINOA SALAD
Fried cauliflower, almonds and kale pesto dressing (VE) (GF)

FATTOUSH SALAD
Romaine lettuce, tomato, pomegranate, mint, crispy bread, sumac dressing (VE)

TOFU POKE BOWL
Tofu, brown rice, soy dressing, avocado, spring onions and sesame seeds (VE)

TUNA POKE BOWL
Sashimi tuna, brown rice, soy dressing, avocado, spring onions and sesame seeds

AWERA BOWL
Hummus, broccoli, avocado salsa, cherry tomato relish, greens, pumpkin seeds and toasted sourdough (VE)

MOROCCAN CHICKEN SALAD
Grilled chicken, smoked aubergine, chickpeas, herbs and house dressing (GF)

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Dinner · grills

FROM THE GRILL

BBQ CAULIFLOWER
Herbed tahini, cured onions and spiced seeds (VE)

TOFU YAKITORI
Mushrooms, spring onions and sesame (VE)

CHICKEN SATE MADURA
Charred chicken satay, spiced peanut sauce, sweet soy and lime

PAN-ROASTED MAHI-MAHI FILLET
Potato crème, parsley butter, capers and lemon

CHARCOAL CHICKEN
Charred red pepper and miso butter

MORE FROM THE GRILL

PREMIUM BURGER
200 g beef patty, bacon, chimichurri coleslaw and cheddar sauce

TUNA TATAKI
Nori mayonnaise, sesame seeds and ponzu sauce

VEGAN SKEWER
Grilled local vegetables

LOCAL MARKET FISH
Fresh local fish

GRILLED TUNA
Kale pesto

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COCCÜ

Dinner · sides & desserts

SIDES

SIDE SALAD
Lettuce, herbs and house dressing (VE)

GREEN BEANS
Herbed tahini (VE)

TOMATO SALAD
Stracciatella (V)

FRIED POTATOES
Pesto aioli

SHOESTRING FRIES
(V)

STEAMED WHITE RICE

STEAMED RED RICE

DESSERTS

COCONUT & PANDAN LEAF PANNA COTTA
Whipped mango, coconut and cashew nut brittle (VE) (GF)

BANANA CARAMEL CHEESECAKE
Passion fruit yoghurt

SEMIFREDDO
Sumatran dark chocolate, toasted peanut cream and salted peanuts (GF)

CRÈME BRÛLÉE
Rich vanilla custard topped with caramelised sugar

BAKED CHOCOLATE GANACHE
Chocolate ganache, banana & palm sugar caramel, cashew nut streusel

SEASONAL FRESH FRUIT
Seasonal fresh fruit platter

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Pizzas

PIZZAS

MARGHERITA

Fresh tomato sauce, fresh mozzarella and basil (V)

TIGER PRAWN

Chilli, Parmesan and pesto

BBQ CHICKEN

BBQ tomato sauce, mushrooms and mozzarella

CUSTOMISE YOUR PIZZA

Choose from five toppings: mushroom, paprika, onion, capers or nori.

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