

RESTAURANT WEEK

M E N U

STARTERS

Pan-Seared Scallops

three tender jumbo scallops, served on crispy wonton crisps with tomatoes, cilantro, and a sweet chili drizzle

OR

Tomato Bruschetta 🌿

grilled baguette slices, topped with vine-ripened tomatoes and fresh basil chiffonade

OR

Roasted Tofu Salad 🌿🌿

marinated roasted tofu atop crunchy arugula, cherry tomatoes, toasted almonds, and plump raisins, finished with a house-made vinaigrette

OR

Coconut Butternut Squash Soup 🌿

velvety roasted butternut squash blended with coconut milk, a touch of freshly cracked pepper, and garnished with roasted pumpkin seeds

OR

MAINS

Filet de Saumon Meunière

Atlantic salmon, pan-seared and presented atop sautéed red lentils, seasonal vegetables, lemon wedge, finished with a bright lemon butter sauce

OR

Shrimp Alfredo Linguine

four succulent tiger shrimp tossed with your choice of classic scampi or creamy Alfredo sauce over linguine

OR

Rack of Lamb

herb-crusted lamb rack on a bed of couscous with sautéed market vegetables and a rosemary-infused jus

OR

Chickpea Coconut Curry 🌿🌿

a fragrant, slow-simmered chickpea curry with seasoned rice, served with naan bread and a mango chutney

DESSERT OF THE DAY

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\$69 Per Person Plus 17% Gratuity

For Reservations, please contact Rohan Kasturi fandb@cocoreef.bm or call 236-5416



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BERMUDA