



COCO
ASIA

REDEMPTION MENU

At COCO – we have brought not only the finest cuisine to complement and prepare the pallet for our eastern spread, and bedazzle too. Working with the best-in-class connoisseurs in the alcohol-free category, the team have developed a Redemption Menu to inspire.

You will find Redemption a truly unique and inclusive option that sets us apart from the others, so everyone can leave with a truly unforgettable memory, that deserves not even the slightest opportunity for a hangover.



Coco_asia_lakeside

WE ARE AN ALCOHOL FREE VENUE

Redemption Cocktails

These cocktails have been carefully designed by a leading mixologist specifically to prepare your pallet for the Mediterranean journey we present to you, not only do they taste amazing but are presented in a way that will boost your TikTok and Instagram likes, so get them cameras clicking

BEES KNEE'S 12.5
COCO has recreated a 1920's classic, so get those dance shoes dusted off & close your eyes & take yourself back to paris. A bitter, with freshly squeezed sicilian lemon juice & a floral honey for sweetness.

ROYAL SPIRIT DAKARI 12.5
This classic daiquiri offers a perfect balance of sweet and sour. With a theatric bubble

IT WAS ALL A DREAM (NEW) 12.5
One for the passionate ladies for a dream come true at COCO. Lose yourself in the journey. Exotic passion fruit infused with fresh orange juice.

ALL EYES ON ME (NEW) 12.5
Beauty is in the eye of the beholder, let the story unfold. Freshly muddled raspberries mixed with coco spice.

SUNSET BREEZE (NEW) 12.5
A drink to unwind and feel the breeze in our opium den. Lavender with a hint of crushed lime & mint.

STRAWBERRY DAKARI 12
At the end of the meal what better way to remember the COCO experience

PINA COLADA 12
Nothing better than a classic

Redemption Wine Alternatives

It is advisable to not think of a traditional wine, as, when trying these options, these food-complimentary drinks belong in a category all on its own. The pairings have been carefully crafted with a similar process to a traditional wine, but with either alcohol removed, or in some cases not being present at all

COCO – Sparkling Rosé

PIERRE ZERO ROSÉ SPARKLING 35
Merlot, chardonnay aromas that are nothing short of beautiful, with floral, red berries and muscat grape notes and with the finest of bubbles, in your glass

COCO - Reds

PIERRE ZERO MERLOT 28
Intense ruby colour with red berry aromas and earthy oak notes. This red wine brings freshness, balance, and a hint of body that delights the senses. Our steaks or lamb chops have no better partner then our choice of merlot

COCO - WHITE WINE

PIERRE ZERO PRESTIGE - CHARDONNAY 28
Peach, white flower and apricot, vanilla, and honey undertones. A lovely crisp yet refreshing wine. It is perfect for those with a sweet tooth

COCO – Espora 24k Gold Champagne

ESPORA 24K GOLD 150
A blend of Chardonnay and Macabeo grape varieties, which have been aged for three years in a cellar before dealcoholising. It has a creamy texture and aromas of citrus fruits with an undertone of floral notes. The natural bubbles are highlighted further by adding real, premium food grade edible, 24 karat gold flakes, creating a champagne like experience

CLASSICS

POMEGRANTE MOJITO 12
RED BULL MOJITO 12
MANGO MOJITO 10
PASSION FRUIT MOJITO 10
STRAWBERRY MOJITO 10
VIRGIN MOJITO 10
MANGO AND PASSION MOJITO 10

JUICE SELECTION

FRESH ORANGE 5.5
POMEGRANATE 8

WATER

STILL 4.5
SPARKLING 4.5

SOFT DRINK

COLA 4
COLA ZERO 4
SPARKLING LEMONADE 4
RED BULL 4.5
J2O PASSION FRUIT / APPLE & MANGO 4

MILKSHAKES

OREO 7.5
BOUNTY BAR SHAKE 7.5
BISCOFF SHAKE 7.5
BANANA SHAKE 7.5
CLASSIC – VANILLA, STRAWBERRY, CHOCOLATE 6.5

HOT DRINKS

COFFEE

ESPRESSO 3.5
AMERICANO 3.5
DOUBLE ESPRESSO 4
LATTE 4
CAPPUCCINO 4
MACCHIATO 3.5
HOT CHOCOLATE 4.5
ICE LATTE 5

TEA &

HERBAL INFUSIONS

ENGLISH BREAKFAST 4
Satemwa Estate, Malawi
EARL GREY 4
Satemwa Estate, Malawi
GREEN TEA 4
MOROCCAN TEA 4
CHAMOMILE TEA 4.5
Slavonija & Podravina, Croatia
FRESH MINT TEA 4
United Kingdom