

A sepia-toned photograph of a tropical beach scene. In the foreground, there is a sandy shore with some small plants. In the background, several palm trees are visible, their fronds reaching towards the sky. The water is calm, and the overall atmosphere is peaceful and serene.

coconut cove

SOUTHEAST ASIAN CAFE

LOCAL FAVORITES

Coconut cove's selection of authentic Bicolano dishes. Our local cuisine is known for the use of coconut milk and fiery chillies

Guinobatan Longganisa originates from Guinobatan, a municipality in Albay a combination of sweet, savory, and garlicky notes	320
Pinangat fresh taro leaves simmered in coconut milk and chili	190
Laing shredded and dried taro leaves cooked in coconut milk, chili	250
Sinantolan also called ginataang santol (cottonfruit) cooked in coconut milk along with shrimp paste, pork slices, and sili	320
Bicol express pork slices, shrimp paste, chili cooked in fresh coconut milk	360
Adobo sa asin pork cutlets cooked in its own fat with a savory blend of salt, garlic, and spices	480
Tinutungang manok chicken cooked in spicy and smoked coconut sauce	420
Pansit bato named after the town of "Bato" in the province of Camarines Sur, which is known for producing these noodles	290

Prices are stated in Philippine Peso and are subject
to a 5% service charge.

Starters

Fresh rolls Shrimp, rice noodles, lettuce and basil leaves wrapped with rice wrapper, Served with sweet and sour sauce and topped with crushed peanut	280
Pork sisig crispy pork slices, liver sauce, chili and onions	290
Thai crispy squid Squid, soy lime ginger dip	290
Tofu sisig deep fried fresh tofu, spiced mayo with chili, red onions	220
Prawn spring rolls Crispy spring roll filled with mixture of prawns, vegetables, and meat. Served with sweet and spicy sauce	320
Chicken Satay 6 pcs marinated chicken on skewers with house made peanut sauce, served with cucumber salad.	340
Taco sisig 6 pcs marinated chicken on skewers with house made peanut sauce, served with cucumber salad.	260

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Soups

Tom yum goong Spicy and sour broth with tomato, fresh seafood, white and green onion, flavoured with galangal, lemongrass, fish sauce, lime juice, lime leaves, and chilli	420
Tom kah gai Coconut soup with chicken and galangal	380
Sinigang na salmon salmon head in sour tamarind soup	380
Tinolang halaan soup dish made with clams sautéed in onions, garlic, and ginger	320

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Salads

Thai vermicelli salad Glass noodle salad with minced pork & shrimps.	300
Pomelo salad flavoured with galangal, lemongrass, fish sauce, lime juice, lime leaves, and Thai chili.	280
Ensaladang Filipina Fresh assorted vegetables, citrus vinaigrette	280
Green mango salad Thinly sliced green mango, crushed peanuts bean sprouts	250
Ensaladang pako Fiddlehead fern, bell pepper, sliced tomato, red egg, onions & house made vinaigrette	240

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Noodles

Phad thai goong Thai-stir fried rice noodles with prawns & vegetables	390
Vietnamese beef pho Fragrant broth, beef slices, rice noodles, beans sprouts, lemon lime.	340
Pansit Canton Sauteed Chinese chorizo, baby shrimps, fresh vegetables, canton noodles.	300
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Mains

Soy fried chicken 1/2 Soya sauce marinated chicken, rice	380
Hainanese chicken rice 1/2 poached white chicken in infused broth, fragrant rice, light soya sauce, and ginger scallion dip.	390
Bicol express pork slices, shrimp paste, chili cooked in fresh coconut milk	360
Green chicken curry Green curry, sliced chicken, eggplant	330
Crispy pork belly Deep fried crispy pork belly, with spicy soya sauce, cilantro	480
Adobo sa asin pork cutlets cooked in its own fat with a savory blend of salt, garlic, and spices	480
Tinutungang manok chicken cooked in spicy and smoked coconut sauce	420

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Mains

Beef Kare-kare Beef slices, ox tripe, fresh vegetables, savory peanut sauce, shrimp paste	520
Beef Rendang Beef stewed in spicy asian spices, coconut milk, with roti	520
Singaporean chilli crabs Mud crab, sweet & spicy sauce, onion leeks & cilantro	590
Boneless crispy pata Deep fried boneless pork knuckles, with spiced vinegar, soya & liver sauce	820
Braised pork trotters Simmered pork trotters in soy-anise sauce, boiled egg, spicy sauce, fresh veggies	860
Steamed fish Whole steamed lapu-lapu, fresh vegetables, sweet & spicy sauce. 600-700 grams	1200
Crying Tiger Thai-style grilled steak with spicy chilli dipping sauce 350-380 grams	2200

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Vegetables

Stir fried mixed vegetables assorted vegetables, asian sauce	260
Laing Shredded taro leaves cooked in thick coconut milk, spices, pork slivers, shrimp paste.	250
Pinangat fresh taro leaves simmered in coconut milk and chili	190
Pinakbet Sauteed assorted vegetables with shrimp paste and slices of crispy pork belly	340
Tortang talong Filipino crispy eggplant omelet with tomato, onion relish, and served with banana ketchup	280
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Rice

Nasi Goreng Indonesian rice dish with meat slices, shrimp, fried egg.	290
Thai shrimp paste Thai fried rice with shrimp paste with assorted toppings on the side.	280
Pineapple Fried rice Diced pineapple, pork slices, shrimp & vegetables.	270
Tinapa fried rice Tinapa flakes, onions, tomato & red egg on rice	280
Steamed rice	40

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Desserts

Grass jelly (Chao kuai)

240

A mixture of sweetened condensed and coconut milk, grass jelly cubes, dried mango and a scoop of ice cream

Sago pudding

180

Sago pearls, milk, sugar

Mango sticky rice

230

Sticky rice, fresh mango slices, coconut milk

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espresso based (hot/iced)

notes: blended chocolate
aroma: cacao and floral

espresso	130	cafe mocha	210
long black	140	caramel macchiato	220
latte	170	spanish latte	220
flat white	180	sea salt latte	220
macchiato	190	hazelnut latte	220
cappuccino	180		

modifiers:

oat/soy/almond milk	50
extra shot	50

add ons:

sea salt foam	60
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house cold brew

plain	170
w/ salted caramel cold cream	210
w/ french vanilla cold cream	210

non-coffee

hot tablea chocolate	170
iced chocolate	170
chai tea latte (hot or iced)	170

fresh juices

fresh orange juice	230
apple carrot juice	240
house lemon ginger sparkle	170
apple passionfruit sparkle	170

fruit shakes

apple carrot shake	160
cucumber lemon shake	150
mango shake	160
watermelon shake	160
pineapple shake	160

soda / water

coke	110
coke zero	110
sprite	110
royal	110
red bull	220
schweppes tonic water	110
schweppes soda water	110
bottled water	50

beers

San Miguel Light	100
San Miguel Pale Pilsen	100
Corona	200
Sapporo	220
Heineken	160
Asahi	170

spirits

BRANDY	
Remy Martin VSOP	6750
GIN	
Bombay Sapphire	2200
Hendricks	4250
Tanqueray	1750
RUM	
Bacardi Gold	1700
TEQUILA	
Jose Cuervo Gold	2950
WHISKEY	
Chivas 12	2600
Jack Daniel's	3400
Johnnie Walker Black Label	2600
Johnnie Walker Double Black	3900
VODKA	
Absolut Blue	2200
Absolut Kurant	2050
LIQUEUR	
Jaegermeister	2050

craft cocktails

PHP 350 EACH

Springtime gin and tonic

Tanqueray gin, tonic water, elderflower syrup, botanicals

Highland old fashioned

Johnnie walker black label scotch whisky, angostura bitters, orange peel, club soda, simple syrup

Agave sunrise margarita

Jose cuervo tequila, lime juice, orange juice, agave nectar, salt

Blackberry bliss

Bacardi rum, lime juice, mint leaves, sparkling water, simple syrup

Cucumber oasis

Tanqueray gin, lime juice, cucumber, mint, club soda, simple syrup

Passionate paradise

Jose cuervo tequila, lime juice, passionfruit puree, simple syrup

Tropical rum sour

Bacardi rum, pineapple juice, lime juice, honey, angostura bitters

classic cocktails

Margarita tequila, lime juice, triple sec, salt	250
Mojito rum, lime juice, simple syrup, mint, soda water	250
Old fashioned whiskey, simple syrup, angostura bitters, orange twist	250
Tequila sunrise tequila, orange juice, grenadine	250
Gin and tonic gin, tonic water	250
Red sangria red wine, brandy, lemon juice, orange juice, simple syrup, sliced orange and apples	300
Negroni Tanqueray gin, Martini rosso vermouth, Campari liqueur. orange peel	350
Amaretto sour Disaronno amaretto liqueur, freshly squeezed lemon juice, simple syrup, egg white	350

 cocktail hour 
BUY ONE, TAKE ONE DAILY
FROM 11 AM TO 5 PM,
AND 9 PM ONWARDS

INCLUSIONS:

MARGARITA, OLD FASHIONED, GIN AND TONIC

red wine

	Glass	Bottle
Pluvium Red Cabernet Sauvignon Valencia, Spain	250	900
Baron de eros Tempranillo Valdepeñas, Spain	250	900
Matsu El Picaro 2021 Tempranillo Toro, Spain		2200
Matsu El Recio 2021 Tempranillo Toro, Spain		3200
Matsu El Viejo 2020 Tempranillo Toro, Spain		6100
Valdivieso 2021 Merlot Central Valley, Chile		1500
Cape Heights Cabernet Sauvignon Western Cape, South Africa		1600
Wildhouse 2021 Shiraz Coastal Region, South Africa		1600

	Glass	Bottle
white wine		
Pluvium blanco Sauvignon Blanc Valencia, Spain	250	900
Wildhouse 2022 Chenin Blanc Coastal Region, South Africa		1600
Mar de Frades 2022 Albariño Atlantico Rias Baixas, Spain		2900

sparkling wine

Bellino Prosecco Prosecco, Italy		1900
MVSA Semi Seco Cava, Spain		1900

rosé

Pluvium Bobal Grenache Valencia, Spain	250	900
Lionel Osmin La Vie En Rose Negrette		1900