

Dine in Romance

Indulge in the romance of gourmet dinner inside heart shaped light on the white sand beach, and a mouth-watering dessert to seal the night.

Welcoming with glass prosecco and amuse bouche

Starters

Teriyaki ■c ■l □o

White Snapper, Coconut, teriyaki sauce, sesame seed, papaya and lime citronette

Caciucco di mare ■l □o

Lobster bisque, fresh fish and gremolada croutons

Queen crab salad ■c ■l □o

steam crab, crunchy row asparagus and black pepper, touch of sweet chili sauce

Carnival grilled vegetables ■v ■c ■l □o

garden fresh basil and marinated pumpkin

Main Course

Homemade Burrata caprese ■v

Focaccia, marinated fresh tomato, basil and olive oil

Grilled Fresh lagoon lobster 700gr ■c ■l □o

Coconut rice, organic seasonal vegetable and tartare sauce

Wagyu medallion 120gr ■c

Gratinated potato, parmesan fondue, truffle honey

Spaghetti alla Marinara ■l □o

Gragnano spaghetti, assorted seafood, basil, tomato sauce

Time to be sweet en-Joy

Baba al rum ■v

Amalfi coast specialty soaked in rum, fruit and whipped cream

Torta caprese ■v ■c ■l ■n

unique essence of chocolate, crème anglaise and caramelized almonds

Fruit royal ■v ■c ■l □o

Composition of fresh local fruit

% Gelato ■v ■c

Try our homemade rainbow ice cream

\$ 395

■ VEGETARIAN(V) ■ GLUTEN FREE(G) ■ LACTOS FREE(L) □ DAIRY FREE(D) ■ PORK(P) ■ NUTS(N)

Reservation Required

Inclusive of 16% Local Tax & 10% Service Charge



JOY ISLAND
THE COCOON COLLECTION