



JOY ISLAND
THE COCOON COLLECTION

Palm Beach

Gourmet Chef's Delights

LE PLATEAU ROYAL DE FRUITS DE MER (2 pax) ■_G ■_L □_D **\$ 180**

Steamed Maldivian lobster, Jumbo steamed octopus, Slipper lobster in delicate broth, steamed tiger prawns, Tartar of Yellowfin tuna, Ceviche of White fish, accompanied by fresh passion fruit, raspberry-infused vinegar, zesty avocado chili chutney, velvety mango puree, a drizzle of soy sauce, crisp fresh coconut, delicate wakame seaweed, invigorating wasabi.

TENDER OCTOPUS TENTACLE ■_G ■_L □_D **\$ 28**

Freshly caught, gently prepared at a lower temperature, accompanied by zesty lemon, fragrant olive oil, a side of coconut-infused rice, and boiled potatoes

PASTA "DEL MARINAIO" 350 gr ■_L □_D **\$ 50**

A delightful fusion of fish and succulent lobster, paired with al "dente" pasta, creating a thoroughly exquisite experience

REEF FISH IN "CROSTA DI SALE" 1 kg ■_G ■_L □_D **\$ 55**

A whole reef fish baked encased in a salt crust, served alongside seasonal vegetables, and adorned with delectable Italian green sauce

TARTAR DI WAGYU A LA MODE DU CHEF 100gr ■_G ■_L □_D **\$ 38**

A perfect meal for tartare lovers, can be served as an appetizer. Complemented by anchovies of premium grade 3/4, parsley, onions, capers and eggs

IRRESISTIBLE GINGER & BLACK PEPPER CRAB 6 pcs ■_G ■_L □_D **\$ 32**

Savor the irresistible combination of Singapore style of our delectable crab dish, served with a side of vegetable

CHEF'S FRESHLY MADE TIRAMISU ■_V **\$ 16**

With artistic finesse, the chef elegantly presents the exquisite Italian dessert right at your table

CAPRESE CON GELATO AL PISTACCHIO E PANNA MONTATA ■_V ■_G ■_N **\$ 16**

Indulge in the iconic chocolate cake of the Amalfi Coast, served with luscious pistachio gelato and crowned with a generous swirl of whipped cream

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

Price in USD. 16% GST and 10% Service Charge included.



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A la carte Menu

- MAMMA'S STYLE "ONION SOUP" ■_v** \$ 14
Elevate with a delightful gratinated Parmesan crouton
- LOBSTER BISQUE WITH SHRIMP ■_G ■_L** \$ 18
Accompanied by succulent shrimps and traditional Neapolitan Struffoli
- AVOCADO & PRAWNS TARTARE ■_G ■_L □_D** \$ 32
Experience our tantalizing "raw prawns' tartare" enhanced with honey dressing and rich flavor of roasted black pepper
- PALM BEACH SALAD ■_v ■_G** \$ 16
Roasted beetroot delicately tossed with balsamic vinegar, crumbled feta cheese, & refreshing orange segments
- APPETIZING TENDER CALAMARO ■_G ■_L □_D ■_N** \$ 26
Tantalizing combination of marinated green apple, celery crudité, and toasted almonds
- TERIYAKI OF THE DAY ■_G ■_L □_D** \$ 20
Experience catch of the day, complemented by the flavors of coconut, teriyaki sauce, papaya, and a tangy lime citronette
- QUEEN CRAB SALAD ■_G ■_L □_D** \$ 28
Indulge in a steamed crab dish, accompanied by crispy roasted asparagus spears and a touch of black pepper
- JOY CRAB CAKE ■_L □_D** \$ 26
freshly made lagoon crab meat served with sweet chili sauce
- FUSION BURRATA FROM OUR FACTORY, NAANBREAD, BASIL ZUCCHINI, GREMOLATA ■_v** \$ 24
Indulge in our factory-made Burrata, served with Naan Bread, fragrant Basil, Zucchini, touch of Gremolata
- KING PRAWNS ■_G ■_L □_D** \$ 40
Enjoy a platter of six grilled king prawns served alongside aromatic coconut rice and a vibrant vegetable tian
- RAVIOLONE "APERTO" ALL' ISOLANA ■_v ■_N** \$ 22
Experience the exquisite flavors of our "Aperto" Raviolone, filled with lemon zest, ricotta, mint, eggplant, peanuts
- WAGYU ENTRECÔTE 200gr (Australian farm grade 3/4) ■_G** \$ 90
Savor the flavors of grilled tomato, pumpkin, and delicate Parmesan flakes
- CRAB LOVER SPAGHETTI ■_L □_D** \$ 90
The culinary delight of cooked jumbo crab served with Gragnano spaghetti in its delectable sauce
- NASI GORENG ■_L □_D** \$ 22
Is known for its rich and savory flavors, a combination of prawns and chicken fillet kebab accompanied by sambal Oelek, prawns' crackers, and fried egg.
- COTOLETTA ALLA MILANESE POMODORINI E RUCOLA ■_L □_D** \$ 24
Delight in the classic "Cotoletta alla Milanese" served with refreshing cherry tomato and arugula

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Lobster Menu (lobster average weight - 700g)

- LOBSTER TRUFFLE THERMIDOR** ■_G \$ 120
Baked in the shell, accompanied by truffle cream and Parmesan cheese
- GRILLED MALDIVIAN LOBSTER** ■_G ■_L □_D \$ 120
Served with Pommes nature, a crisp and refreshing salad and coconut-infused rice
- FLAVORFUL LOBSTER CATALANA** ■_G ■_L □_D \$ 120
Accompanied by a medley of tomato, crunchy celery, aromatic basil, purple onion, & drizzled with extra virgin olive oil

Desserts

- EN-JOY GOOD VIBES O KM** ■_V ■_G \$ 20
Tapioca Simmered in Coconut Milk and Fresh Mango Purée
- CHEF GIOVANNI'S SIGNATURE CHEESE CAKE** ■_V \$ 20
Our renowned cocoon-style cheesecake masterpiece
- ESOTICO** ■_V \$ 20
Coconut Dacquoise, Mango Crème, Fresh Fruit Brunoise, Crumble, and Chocolate Mousse
- JOY BANANA DELIGHT** ■_V ■_N \$ 20
Featuring banana sponge cake and velvety crème, paired with crunchy cashew nuts, zesty citrus gel, and caramelized pineapple
- SOUFFLÉ AL CIOCCOLATO** ■_V \$ 20
Accompanied by airy vanilla foam and lusciously caramelized milk
- RAINBOW FRUIT COMPOSED** ■_V ■_G ■_L □_D \$ 14
The finest selection from our region's orchards
- JOYFUL % GELATO DELIGHT** ■_V ■_G \$ 14
Experience the culinary delight of the chef's handcrafted homemade gelato creation

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