



KOBA

CAFE & BAR

All Day Breakfast

granola parfait 265  
with almonds, figs, berries, apple & greek vanilla yoghurt


seasonal fresh fruit juices 245

scrambled egg 295/295/325
2 eggs served with toast & potato hash brown
american style/masala bhurji/truffle oil

fluffy omelette 245
2 eggs served with toast & potato hash brown
egg white omelette / station style mirchi omelette /
sunny-side up **255/245/235**


choose any two topping tomato, onion,
capsicum and mushroom

Egg-tra Ordinary

egg decker 345 
truffled scrambled egg on a bed of creamed
spinach & rösti potato topped with sharp cheddar

florentine 345
2 poached egg and sautéed mushrooms on brioche with
creamed spinach, topped with cheddar

egg shakshuka 345
mediterranean baked eggs, onion tomato ragout, coriander
served with toasted panin

greek style scrambled eggs 345 
3 eggs, italain tomato concass & feta on herb baguette

Buttermilk Pancake 245 
(two pancakes served with melted butter & custard)

add-ons:

maple syrup and sugar icing
hazelnut nutella, raspberry and banana
milky bar and strawberry strawberry

Belgian Waffles 245

classic belgian waffles
with maple syrup , custard and icing sugar



Chef Recommends



Egg



Jain



Vegetarian



Non Vegetarian

SERVICE CHARGE & TAXES AS APPLICABLE.

All Day Breakfast (11am To 5pm)

Sandwich | Burger | Wrap

tre funghi burger 495

brown onion, jalapeno spiced mozzarella

spinach & corn burger 495

with mayonnaise, onion, tomato, cheddar cheese

red quinoa & exotic veggie burger 495

lettuce, spicy mayo, cheddar cheese,
cherry tomatoes, gerkins & lettuce

crispy chicken burger 545 ▲

potato sticks, fried chicken, coleslaw, gherkins,
parmesan mayo & honey mustard

pulled chicken tikka messy burger 545 ▲

grilled onions, cheddar cheese & bbq sauce

caribbean spiced crab burger 595 ▲

with cheddar cheese

italian avocado & hummus open 545

with grilled veggies & olives served
on a sourdough bread

classic blt sandwich 595 ▲

bacon, lettuce & tomato in panini bread

tandoori paneer tikka wrap 545

with lettuce, onion, mint mayo & pepper

tandoori chicken wrap 595 ▲

with lettuce, onion, mint mayo & pepper, egg wrap

All Day Breakfast (11am To 5pm)



Chef Recommends



Egg



Jain



Vegetarian



Non Vegetarian

SERVICE CHARGE & TAXES AS APPLICABLE.

Zuppa (soup)

minestrone

tomato broth with zucchini, carrot,
leek, celery & spinach **295**

three mushroom & thyme

with gruyère & caramelized onion parcel **295**

herbed chicken & broccoli

pesto flavoured broth, herbed chicken balls
and broccoli flowers **325**

Insalate (salad)

greque 445

fresh greens with crumbled feta, kalamata olives,
cucumber, red onion & bell peppers with
homemade greek dressing

bitter frisée & quinoa 445

orange cilantro dressing trio of bitter frisée,
pomegranate kernels, chèvre & pine nuts

baby spinach & mushrooms 445

sautéed in chilli balsamic with
classic italian dressing

modena caesar salad 445 / 475

mixed lettuce with evoo, kalamata olives, parmesan
shavings in an anchovy dressing

American & Italian



Chef Recommends



Egg



Jain



Vegetarian



Non Vegetarian

SERVICE CHARGE & TAXES AS APPLICABLE.

Antipasto (veg appetizer)

garlic bread 245 / 275

with fresh herbs / with cheese

avocado bruschetta 415

avocado, cherry tomatoes, pumpkin seeds & microgreens
edamame hummus & goat cheese
stracciatella & truffle oil

mezze 525

guacamole, hummus, edamame hummus, muhammara,
tahini and served with lavash, bread sticks & cheese nachos

grilled elephant asparagus 395

with brown butter cream

red quinoa arancini 395

with mozzarella, young tomato ragù & pesto sauce

roasted mushroom 375

stuffed with goat cheese and hickory bbq sauce

fries / chilli cheese fries / peri peri 295 / 315 / 325

potato french fries with harissa sauce & parsley

golmaal onion rings with jamaican spices 375

batter fried onion rings served with chilli mayonnaise

cheddar & jalapeno 375

poppers with sundried tomato aioli

crispy corn nachos 445

nachos with guacamole, salsa & sour cream



Chef Recommends



Egg



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SERVICE CHARGE & TAXES AS APPLICABLE.

Antipasti
(non-veg appetizer)

buffalo wings 375

hot & spicy buffalo wings with blue cheese dip
& celery sticks

koa fried chicken 395

chicken supreme with wasabi mayo & sundried tomato aioli

chicken pancetta envelope 395

scamorza gorged bacon chicken blanket,
smoked bbq basted, apricot orange glaze

jerk chicken olivetti 395

scotch bonnet peppers fumed chicken supreme,
jerk mayo & pina colada dip

spicy crab cakes 415

pan fried & served with muhammara

calamari fritto misto 415

served with garlic aioli & lemon

four pepper tiger prawns 545 🍷

in butter garlic pepper sauce

Primi & Secondi
(pasta)

koa mac n cheese 375 🍷

macaroni pasta with cheese, broccoli & mushroom.

spaghetti alio 425 🍷

elephant garlic, chilli & extra virgin olive oil

American & Italian



Chef Recommends



Egg



Jain



Vegetarian



Non Vegetarian

SERVICE CHARGE & TAXES AS APPLICABLE.

ravioli orange paprika 425  

pine nuts, leek & parmesan stuffed ravioli,
orange butter paprika sauce, candied ginger

penne pomodoro arrabita 425 

italian spicy tomato sauce with basil
& parmesan cheese

penne romana 425 

porcini cream sauce with wild
mushrooms, truffle oil

penne in pesto cream 425  



genovese basil pesto with parmesan
cheese & pine nuts

cafeteria style spaghetti in pink sauce 405 

spaghetti pasta in tomato & cheese sauce with
broccoli, bell pepper & mushroom

cauliflower rice risotto 445 

in young tomato ragù, water chestnut,
pine nuts & pecorino

barley & beetroot risotto 445  

served with a citrus salad

champagne risotto 445 

with asparagus & parmiggiano reggiano

add on

grilled peppers, asparagus, broccoli, mushroom 75

chicken / prawns / smoked salmon 95 / 105 / 125



Chef Recommends



Egg



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Non Vegetarian

Large Plates

exotic veggie & spinach crepes 545 ●
with parmesan sauce & microgreens

grillé cottage cheese steak 545 🍷
chermoula marinated cottage cheese steak,
sautéed zucchini & baby potatoes

fricassée of mushroom 545 🍷
in croustade

oven roasted lasagne 545 🍷
a koa classic with soya / chicken / lamb

classic roast chicken 675 🍷
herbed mash, sautéed veggies & red wine jus

chargrilled lemon pepper chicken 645
rosemary potato rosti, grilled vegetables & red wine sauce

pan roasted john dory 895
with pink pepper lemon sauce, baby
carrots & creamy polenta

kasundi mustard fish 675
indian salmon marinated in kasundi mustard with
roasti potato & lemon butter sauce

bacon chicken rollatini 675
bacon wrapped scamorza stuffed chicken,
creamy leek & potato, sweet corn shiraz jus

pan fried pomfret fillets 895
fenugreek potatoes in pommery mustard sauce /
cherry tomato beurre blanc

lobster thermidor 1275 🍷
oven roasted lobster thermidor, buttered french beans,
guyere & lime crust

grilled tiger prawns 999
porcini risotto, asparagus, prawns butter

American & Italian



Chef Recommends



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SERVICE CHARGE & TAXES AS APPLICABLE.

Pizza

italian margarita 545

vine ripened italian tomatoes, fresh basil
& buffalo mozzarella

fire roasted texas vegetable 575

bell pepper, zucchini, mushrooms, fresh corn, broccoli &
arugula, roasted in fire topped with cheese

capricciosa 575

basil pine nut pesto, sweet peppers,
jalapenos, sun-dried tomatoes

bbq tandoori cottage cheese tikka 575

trio bell pepper & grilled cottage cheese
with barbeque sauce

portobello florentine 575

truffle scented spinach, portobello mushrooms

la casa bianca 575

classique alfredo, pommes herb mélange, burrata

tandoori tikka chicken pizza 625

tandoori sauce base with smoky
red shredded chicken tikka

mexican chicken chilli con carne 625

minced chicken, beans, jalapenos, avocado, nacho cheese

turkish ground lamb 645

minced lamb, green chilli, chilli flakes, parsley & eggs

sicilian pepperoni 665

italian pepperoni with mozzarella & parmesan
on marinara sauce

gumbo 745

cajun shrimp, crab, calamari, marie rose sauce



Chef Recommends



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Non Vegetarian

Tandoor & Indian Starters

VEG

broccoli mousse cake 395

broccoli mousse cake garnished with burnt garlic & curry leaves

avocado salsa khichiya 365

khichiya papad topped guacamoule, sev, onion, jalapenos & coriander

achari tandoori cottage cheese 445

marinated malai paneer stuffed with aam chundha

saffron chesse paneer tikka 445

stuffed with pistacho

paneer seekh 445

malai cottage cheese stuffed with spicy cheese sauce

multani khumb 425

cheese stuffed mushroom marinated with multani herbs

kothimbir wadi squares 395

with spicy thecha & home masala

mushroom galouti 415

lucknowi galouti masala & mushroom pate served on crispy roti

NON-VEG ▲

tandoori murg tikka 485

chicken thigh marinated with red chilli & tandoori masala

white pepper tikka 485

chicken breast marinated with peppers & white spices

pahadi tikka 485

chicken thigh marinated with green masala & spices

crème cheese malai tikka 485

chicken thigh marinated with ginger, garlic, crème cheese & cashew

Tandoor & Indian



Chef Recommends



Egg



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Vegetarian



Non Vegetarian

SERVICE CHARGE & TAXES AS APPLICABLE.

Tandoor & Indian

gilafi chicken seekh 465

minced chicken with trio peppers & coriander

mutton seekh 525 

classic mutton with minced lamb, ginger, garlic and mint

amritsari fried fish 495

with fish tartar

kasundi mustard fish tikka 515

spotted grouper in mustard marination

tandoori prawn kalimirch 525

with house salad & green chutney mayo

babu bambaiya bombil rawa fry 445


chilli & kokum marinated bombay duck

Mains

VEG

lasooni palak 375 

spinach tempered with garlic

zucchini mussalam 375 

combination of cottage cheese in rich creamy makhani gravy

amritsari chole 375

chickpeas cooked with ginger, garlic, onions & tomatoes,
finished with freshly ground spices & amchur

aloo poshto 345

bengali delicacy, deep-fried potatoes coated with a lip-smacking
masala, roasted poppy seeds & spicy green chillies

paneer tikka masala 375

veg kohlapuri 365



Chef Recommends



Egg



Jain



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SERVICE CHARGE & TAXES AS APPLICABLE.

NON-VEG

murg khatta pyaz 365

a delicate combination of chicken & pickle onion

amul butter chicken 375

shredded tandoori chicken, cooked in rich, creamy & buttery gravy

murg malipuram 365

chicken cooked in fresh coconut, chillies & coriander gravy

rustom salli boti 525

parsi style lamb with crispy potato spaghetti

baby lamb rogan josh 575

traditional kashmiri jus with slowed cooked baby lamb

raw mango prawn curry 525

fresh coconut milk curry, with raw mango & curry leaves

goan fish curry 515

indian salmon in tangy & spicy traditional goan curry

Daal and Exotic Rice

VEG

dal khichadi 345

hyderabadi sub biryani 445

an aromatic delight of assorted vegetable, basmati rice & spices served with raita & mini papad

hyderabadi chicken biryani 485

an aromatic delight of assorted vegetable, basmati rice & spices. served with raita & mini papad

kazi lamb biryani 525

chennai style lamb biryani with egg plant raita

smoky black daal 345

black lentil simmered overnight & finished with butter

Tandoor & Indian



Chef Recommends



Egg



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SERVICE CHARGE & TAXES AS APPLICABLE.

Tandoor & Indian

staff daal tadka 299 
tempered yellow lentil

steamed rice 245
steam aged rice

yoghurt 100/115/130
plain / garlic / kachumbar

boondi raita 120

raita 100

Indian Breads

VEG

kori roti 40

naan / buttar naan 50 / 60

garlic naan 60

punjabi kulcha 70

aloo paratha 100

kerala paratha 80



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SERVICE CHARGE & TAXES AS APPLICABLE.

Asian Soup

tom yum veg/chicken 245/275

thai hot & sour thin soup with lemon grass & kafir lime leaves

manchow soup veg/chicken 245/275

vegetable or chicken soya broth with fried noodless

Asian Appetizer

VEG

dragon chilly bhel 295

fried noodles tossed in chinese sauce - desi style

gobi manchurian 350

golden fried cauliflower floriads in vegetable soya sauce

tempura fried corn with peppers & onions 350

crispy fried corn fritters tossed with onion & peppers

vegetable spring roll 350

served with spicy homemade sichuan aioli

crispy kung pao potato wedge 350

crispy fried potato tossed with kung pao sauce finished with sesame oil

cottage cheese chilli pepper 375

wok tossed cottage cheese with scallion & green pepper sauce

NON-VEG

kung pao chicken 395

wok tossed chicken with kung pao sauce & peppers

wok tossed chilli chicken 395

street style chicken chilli

salt & pepper prawns 425

tempura fried prawns tossed with salt & pepper

fiery pops 395

old school style chicken lollipop

lemon grass chicken skewers 365

chicken supreme grilled with asian spices.

philly fish chilly 385

indian basa tossed fish



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SERVICE CHARGE & TAXES AS APPLICABLE.

Sushi (appetizer)

VEG

california roll sushi 595

avocado, cucumber, cream cheese & black sesame seeds

asparagus tempura sushi roll 595

asparagus tempura, avocado & crispy tanuki

crunchy inoki tempura sushi roll 595

crispy enoki mushroom tempura, avocado & cucumber sushi roll

crispy corn roll 595

rock corn in a creamy spicy sauce, poured over veg california roll

avocado special roll 595

asparagus, cream cheese, cucumber & avocado

crispy sushi rice 595

crispy sushi rice with avocado salsa on top

enoki mushroom tempura 595

enoki mushroom tempura and crispy tenkatsu in special sauce

truffle edamame 595

edamame with truffle dressing

NON-VEG

crab california roll 645

kanikama, cucumber, avocado & tobiko in an american classic style

spicy salmon roll 685

spicy salmon, avocado & sliced salmon on top, garnished with spicy sliced jalapeno

rock shrimp tempura sushi roll 655

rock shrimp tempura over california sushi roll

crispy sushi rice 645

spicy tuna with crispy rice

chicken teriyaki sushi roll 645

chicken teriyaki, avocado, cucumber in kabayaki sauce

spicy crab roll 665

spicy kanikama with avocado sushi roll



Dim Sum and Baws

new york cream cheese dumplings 445  


asian vegetable white peanut dumplings 445

veg gyoza 445 

truffle chicken & prawns siomai 475

sriracha chicken dumpling 475

koa hot basil chicken dumpling 475 

chilli garlic paneer stuffed bun 355 

thai herb chicken bao 375

Asian Mains

VEG

exotic asian vegetables & cottage cheese 399 

street style veg fried rice 345 

thai green curry with steam rice 395

veg hakka noodles 365 

manchurian gravy 345

black bean sauce 395 

chilly basil sauce curry 395 

ASIAN & THAI



Chef Recommends



Egg



Jain



Vegetarian



Non Vegetarian

SERVICE CHARGE & TAXES AS APPLICABLE.

NON-VEG

burnt garlic chicken fried rice 445

singaporean vegetable noodle 425

indonesian lamb rendang curry 515 🍷

**indonesia style fried rice with paneer chilly or
chicken chilly 415/445**

Dessert 450

death by chocolate

belgium chocalate mousse with magic pops

bubble gum with blackberry 🍷

bubble gum mousse with blackberry coulis

coconut & passion entrement

coconut & belgium chocalate de mousse & passion fruit

authentic tiramisu 🍷 🍷

italian finger with flavored liqueur cheese & chocalate

cofe petit gateaux 🍷

coffee cream with cheese & cookie delirium

yuzu lemonade

mix of lemon & mandarin orange citrus fruit

ASIAN & THAI



Chef Recommends



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SERVICE CHARGE & TAXES AS APPLICABLE.

