WELCOME TO KOKO CAFE & MASON CHOCOLATE CENTRE

Our unique concept consists of all day dining in air conditioned comfort, with a slightly chocolate inspired menu, with bar service available.

Our on-site Chocolate Factory gives a full range of Mason Chocolates to choose from, which feature unique European style taste and quality, made from Cocoa Beans sourced from throughout the Indonesian archipelago.

36 flavours of Gelato are made on-site in our own Italian inspired Gelato Factory, that uses European technology and know how. These can be topped with White, Milk or Dark Chocolate to enhance the experience.

To start, try a Chocolate style Cocktail or Spirit while choosing from our comprehensive Menu. Then select from our Desert Menu, that features Chocolate related fair and finish with a choice of Coffee or perhaps a selection of Mason Chocolate Truffles or After Dinner Mints.



CHOCOLATE INSPIRED DISHES

BURRATA CAPRESE SALATA 🗃 Burrata Cheese, Tomato Beefsteak, Cucumber Pickles, Baby Spinach, Baby Arugula, Fresh Micro Herbs, homemade Bacon (optional) Garlic Butter Dressing, Balsamic & White Chocolate Reduction & Focaccia Toast	75K
SLOW ROASTED PORK BELLY PARCELS 🗃 Slow Roasted Pork Belly, Filo Pastry, Roasted Herbs Capsicum, Fresh Baby Mesclune, homemade 71% Dark Chocolate & Zesty Coriander Soy Dipping Sauce	75K
GINDARA STEAK CAESAR COBB Cut half a Cob of Baby Romaine, Pan Seared Gindara, a Bacon Chocolate Candied Stick (optional), Garlic Butter Cheese Croutons, Shaved Parmesan Cheese, Boiled Quail Eggs, & homemade Caesto Dressing	75K
YANIE'S FAMOUS CHICKEN OR VEGETARIAN CURRY MADRAS Grilled slices of Tender Boneless Chicken marinated in Mild Madras Spices served with a hearty dish of Madras Curry Dipping Sauce, homemade Chocolate Chutney, Aromatic Saffron Basmati Rice, Baby Vegetables & homemade Butter Garlic Indian Naan Bread	85K
95% DARK CHOCOLATE CHICKEN TERIYAKI Served with Garlic Spinach, Bok Choy & Steamed Japanese Rice	85K
RUMP STEAK 200gms of Imported Wagyu Tokusen Rump Steak, Pan Fried in Cognac, Sherry, Crème, Cocoa Butter, 95% Dark Chocolate & Mustard, Parmesan Creamed Mash Potato, Roasted slivered Almond, Mixed Crispy Greens, Grilled Cherry Tomatoes & King Oyster Mushrooms	185K

KOKO

ALL DAY DINING MENU

All Items Served with Freshly Baked Bread from our Bakery

BIG BREAKFAST 🗃 2 Eggs (Your Way), Slice of homemade Sourdough, Pork or Beef Bacon, Chicken or Beef Sausages, Grilled Tomato, Baked Beans & Grilled Mushrooms	75 K
OMELETTE FLORENTINE Another the second stress of the second stress	75 K
BRUNCH BLT 🗃 Homemade Sourdough, Bacon, Lettuce, Tomato, Avocado, Fried Egg, served with French Fries	65K
CROISSANT HAM & CHEESE a Homemade Classic Croissant, Dijon Mustard, Slices of Smoked Beef or Pork Ham, Mild Cheddar Cheese, Tomatoes, Avocado, and served with French Fries	65K
FRENCH TOAST OR PUFFY PANCAKES Served with Maple Syrup or Honey & homemade Dark Cocoa Nibs Jam, Fresh Strawberries, Banana & Berries, Icing Sugar & Whipped Cream	55K
TROPICAL FRUIT BOWL OR SMOOTHIES Topped with Toasted Muesli, Roasted Cocoa Nibs, Nuts & Seeds, Plain Yoghurt & Honey	45K
YANIE'S TROPICAL AUSSIE BURGER Home recipe Beef Burger with Grilled Onion,Tomato, Pineapple, Iceberg Lettuce, served with French Fries	95K
MASON'S SOUTHERN CHICKEN BURGER Deep Fried: Battered Boneless Chicken Thigh, homemade Coleslaw, Spicy Mayo Ketchup, Pickles, served with French Fries	85K
FISH & CHIPS Butter Fish Fillet, Pickles, French Fries, Fresh Mesclune & homemade Tartar Sauce	75K



Contains Pork

🗑 Vegetarian

J Slightly Spicy

🌒 Spicy

PASTA & LIGHT FARE

PASTA MEATBALL Spaghetti Pasta served with Meatballs in Red Tomato Sauce topped with Parmesan Cheese & homemade warm Garlic Bread	79K
PASTA CARBONARA 🗃 Spaghetti Pasta cooked in Creamy Carbonara Sauce topped with Parmesan Cheese & homemade warm Garlic Bread	79K
BEEF RAGOUT LASAGNA Layered Lasagna Pasta, Red Wine Beef Ragout, Cheese Fondue, Focaccia Toast & Rosemary Olive Oil	85K
SAMBAL MATAH PASTA AGLIO OLIO 🗃 Pasta Linguini in homemade Balinese Sambal Matah, Pulled of Roasted Betutu Chicken Breast, Bacon & Cucumber Salad	85K
NACHOS ® OR NACHOS DELUXE Crispy Corn Tortilla topped with Mild Chili or Chili Corn Carne, Parmesan Cheese, homemade Guacamole, Sour Cream, Tomato Salsa, Tasty Cheddar Cheese, Melted Mozzarella & Crispy Bacon Bits for Nachos Deluxe	58K

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GADO GADO (***) Blanched of Local's Vegetables, Rice Cake, Fried Bean Curd, Bean Soya Cake, Cherry Tomatoes, Melinjo Crackers, Sweet Peanut Sauce & Sweet Soy Sauce	65K
EGGPLANT PARMIGIANA (@) Deep-fried Breaded Eggplant, Vegetables Velute, Tomato Concasse, Fresh Baby Mesclune & Balsamic Reduction	75K
RAINBOW RICE PAPER WRAPPED (*) Marinated Rice Noodles, Cucumber, Red Cabbage, Avocado, Carrot, Mint Leaves, Thai Basil Leaves, Coriander Leaves, Asparagus, Mixed Paprika, Marinated Tempeh, Marinated Tofu, served with Peanut Sauce, Thai Chili sauce & Lemon Grass Chili Sauce	65K
VEGETABLE TEMPURA 🝘 Carrot Pumpkin, Onion, Eggplant, Sweet Potato, Broccoli & Zucchini	65K
VEGETARIAN SPRING ROLLS (*** Julienne of Carrot, Wild Mushrooms, Onion & Beansprouts, served with Sweet Chili & Garlic in Palm Sugar Syrup	55K
BRUSCHETTA (%) Tomato Concasse, Fresh Basil, & slices of Fresh Tomato layered on homemade Onion & Olive Focaccia served with Pesto Nibs, Balsamic & Extra Virgin Olive Oil	55K
PARMESAN GARLIC BREAD @	55K

Served with homemade Pesto, Tapenade & Extra Virgin Olive Oil



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INDONESIAN FAVOURITES

INDONESIAN RIJSTTAFEL PLATTER D A must try Culinary Journey which offers a sampling menu of dishes and delicacies rich in the flavours and history of Indonesian Cuisine from across the archipelago.	105K
The platter includes a combination of Fragrant Yellow Turmeric Rice & Red Rice with Squid Skewers seasoned in Turmeric Sauce, wrapped Fillet of Juicy Fish in Banana Leaf, Spicy Beef Rendang, Fried Chicken Kalasan, Pulpy Prawn Curry, Fried Egg with Balado Sambal, Sweet Corn Fritters & gently Poached Vegetables in Grated Coconut Spices, accompanied by Pickled Vegetables, Sweet Soya Sambal & Shallot Chili Sambal Sauces	
SOP BUNTUT / IMPORTED OXTAIL BEEF SOUP Served with Steamed White Rice or Red Rice accompanied with Vegetable Cubes, Pickles & Sambals	99K
SATAY PLATTER Combination of Grilled Marinated Chicken, Lamb & Beef on Bamboo Skewer, Steamed Rice OR Rice Cake, Clear Beef Broth with Turnips, Pickled Vegetables, Prawn Crackers, Peanut Sauce, Sweet Soy Sauce, Sambal Bajak	79K
NASI GORENG KAMPUNG / INDONESIAN FRIED RICE Stir-fried Rice with Chicken Meats & Vegetables accompanied by Prawn & Squid Brochette, Fried Chicken Cuts, Fried Egg, Pickles, Crackers & Sambals	65K
MIE GORENG / ADVENTURE FRIED NOODLES Choice of Glass Noodles, Egg Noodles, or Kwetiau, cooked in Special Herbs & Spices, Stir-fried with Prawns, Squid, Chicken with Vegetables, served with Pickles, Fried Egg, Crackers & Sambals	65K
IN-HOUSE STIR-FRIED CAP CAY Stir-fried mixed Vegetables with Chicken or Vegetarian, Steamed White Rice, Prawn Crackers, Chili & Soy Sauce on the side	65K
SOTO AYAM Indonesian version of Chicken Soup, a Clear Herbal Broth brightened by Fresh Turmeric & Herbs with Vermicelli Noodles in the bowl it is served with Shredded Chicken, a Boiled Egg, Shredded White Cabbage, Fried Shallots, chopped Celery Leaves, accompanied with Steamed White Rice or Rice Cake (Lontong) & Indonesian condiments	65K



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PIZZA

PIZZA ALLA MARINARA Topped with Tomato Concasse, mozzarella, Parmesan, Shrimps, tuna, calamari, basil leafs, oregano & garlic oil and extra virgin olive oil	79 K
PIZZA ALLA QUATTRO FORMAGGI Topped with Tomato concasse, mozzarella, Parmesan, Cheddar, Edam, cream cheese, basil leafs, oregano & garlic oil and extra virgin olive oil	79 K
PIZZA ALLA MARGARITA Topped with tomato concasse, sliced fresh tomato, bocconcini mozzarella, Parmesan, Basil leafs, oregano & garlic oil and extra virgin olive oil	79K
PIZZA ALLA CAPRICCIOSA Topped with tomato concasse, mozzarella, Parmesan, mushrooms, artichoke, smoked beef ham, beef cocktail sausages, green olive, oregano & garlic oil and extra virgin olive oil	79 K
PIZZA ALLA FUNGHI Topped with Tomato concasse, mozzarella, Parmesan, fresh button mushrooms, straw mushrooms, Local Oyster Mushrooms, oregano & Garlic oil and extra virgin olive oil	79 K
PIZZA ALLA ADELAIDE Topped with tomato concasse, mozzarella, Parmesan, pork pepperoni, pineapple, button mushrooms, Black olives, oregano & garlic oil and extra virgin olive oil	79 K
PIZZA ALLA HAWAIAN Topped with tomato concasse, sliced pineapple, mozzarella, Parmesan cheese, Smoked Ham, Mixed Paprika,	79K

Topped with tomato concasse, sliced pineapple, mozzarella, Parmesan cheese, Smoked Ham, Mixed Paprika, Oregano & garlic oil and extra virgin olive oil



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NON ALCOHOLIC DRINKS

SMOOTHIES (Sugar Syrup can be added on request)	40K
COCO MONKEY Cocoa Powder, Banana, Peanut Butter, Honey, Almond Milk	
GREEN GROOVE Spinach, Mango, Banana, Pineapple, Orange Juice, Coconut Milk	
BERRY GOOD Passion Fruit, Berries, Mango, Palm Sugar, Almond Milk	
MANGO MAGIC Mango, Banana, Yoghurt, Honey, Almond Milk	
ICED DRINKS Mocha Vanillachoconut Cinnamon Chococookie Oreo Mochaccino Iced Latte Iced Cappucino Iced Americano	40K
MILKSHAKES Choose from any Gelato flavour	40K
JUICES Apple Orange Lime Banana Papaya Mixed Juice Pineapple Watermelon	45K
SOFT DRINK Coca Cola Diet Coke Coca Cola Zero Sprite Fanta Tonic Water Soda Water	25K

MINERAL WATER	15K	COFFEE	35K	TEA	29K
		Cappuccino		English Breakfast	
		Chococcino		Earl Grey	
BOTTLED WATER	35K	Cafe Latte		French Rose	
San Pellegrino		Americano		Sencha Green	
		Espresso		Chamomile	
		Long Black Mocha		Iced Tea - Black Current	
		71% Cocoa Dark Espre	SSO	Iced Tea - Peach	
		35% Cocoa White Espi	resso	Iced Tea - Lime	
		Signature Hot Chocola	ite		

