

# Set Lunch Menu

Mon - Fri 11:30am to 3:00pm

## Starters - choose one

### Greek Orzo Salad

Orzo pasta, cherry tomatoes, cucumber, red onion, Kalamata olives, bell peppers and fresh mint, in a white wine oregano vinaigrette - topped with crumbled feta cheese

**\*\*Vegan Option Available\*\***

### Chef's Soup of the Day

Ask your server for today's option

### Kingfish Sashimi Nigiri

With jalapeno, mango salsa and tempura 'crisps'

## Main Courses - choose one

### Flame Grilled Australian Rib-Eye **add \$30**

Served sliced - with French fries and a spicy Asian salad, with mango and jalapeno **\*\*cooked medium\*\***

### Slow Roasted Pork Belly

With saffron sweet potato and garlic chili broccolini - served with a spiced tonkatsu sauce

### Teriyaki Salmon Poke Bowl **add \$20**

Red quinoa, avocado, carrot, cucumber, radish, red cabbage, edamame and wakame - with a sesame ponzu sauce

### Char-Grilled Chicken Breast

Topped with a tomato concasse & parmesan basil 'crumbs', served on a provencale sauce, with roast potatoes, baby asparagus and a drizzle of basil oil

### Tofu Singapore Noodles

Wok fried rice noodles, tossed with crispy tofu and a colourful medley of vegetables julienne - with an aromatic hit of curry spice

**\*\*Daily Vegan Option Available - Please Ask\*\***

## Desserts - choose one

### Blackberry & Apple Crumble

With vanilla ice cream

### Fresh Fruit Salad

## Drinks

Teas | Coffees | Soft Drinks \$30

Peroni Btl | Stella | Corona 0% \$55

Chardonnay | Pinot Grigio

Prosecco | Shiraz | Cab Sav

2 Courses \$185

Starter & Main Course

3 Courses \$215

Starter & Main Course

plus a Dessert

Wine Specials \$270 Btl.

Cabernet Sauvignon | Shiraz

Pinot Grigio | Chardonnay

Prosecco

Ayala Champagne -

from the house of Bollinger

\$100 glass

Year of the Horse special



5% Staff Gratuity applied to dine-in bill

# à La Cooshti - Lunch Time

## Starters & Sharing Plates

<b>Chicken Karaage Bites</b>	<b>\$160</b>
With chilli yuzu mayo and kimchi sauce	
<b>Crispy Pork Belly Bites</b>	<b>\$180</b>
Tossed in a spicy chilli lime sauce	
<b>Peking Duck Quesadilla</b>	<b>\$180</b>
With spring onion, cucumber, hoisin plum sauce	
<b>Pan-Fried Dumplings</b>	<b>\$165</b>
8 pcs - with fresh ginger, chili & garlic soy sauce	
• Veggie 🌿	
• Pork	
<b>Wok-Flashed Garlic &amp; Chili Calamari</b>	<b>\$180</b>
With sriracha mayo and fresh lime	
<b>Malaysian Roti Bread</b>	<b>\$90</b>
With a butter curry dipping sauce	

## Twisted Sushi Rolls

<b>Cooshti Dragon Roll</b>	<b>\$190</b>
Tempura prawn roll, topped with torched salmon and parmesan mayo	
<b>Chicken Karaage &amp; Avocado Roll</b>	<b>\$180</b>
Crispy chicken, avocado, sweet chili mayo	
<b>Rainbow Veggie Roll</b> 🌿	<b>\$170</b>
Beetroot, carrot, asparagus and cabbage, topped with avocado and crispy garlic	

## Super Salads & Poke Bowls

<b>Cooshti Poke Bowls</b>	
Brown rice, avocado, carrot, cucumber, radish, red cabbage and edamame - with a sesame & ponzu dressing	
• Spicy Ahi Tuna	<b>\$215</b>
• Salmon Sashimi	<b>\$215</b>
• Falafel 🌿	<b>\$195</b>
• Chili Tofu 🌿	<b>\$180</b>
<b>Sesame Soba Noodle Salad</b> 🌿	<b>\$170</b>
In a soy mirin dressing with edamame, red cabbage, carrots and asparagus	
<b>Vietnamese Chicken &amp; Glass Noodle Salad</b>	<b>\$180</b>
In a sweet & spicy dressing, topped with peanuts, shallots, fresh mint, coriander	

## Burger & Fries

<b>Teriyaki Wagyu Beef Burger</b>	<b>\$190</b>
In a toasted brioche bun, with Japanese tomato, Asian 'slaw and sriracha mayo	
<b>**Cooked Medium**</b>	



**5% Staff Gratuity  
applied to dine-in bill**