

# À-La-Cooshti Menu



## Sharing Plates

|  |                |
|--|----------------|
| Tempura Vegetables (vg)<br>With our special Cooshti dipping sauces   | \$145          |
| Sesame Prawn Toasts<br>With sweet lime chili dipping sauce and a pickled cucumber salad                            | \$155          |
| Crispy Cooshti Chicken Wings<br>In hot sauce, with blue cheese dipping sauce                                       | \$140          |
| Pan-fried Veggie Dumplings (vg)<br>8 pcs with fresh ginger, chili & garlic soy sauce                               | \$145          |
| Jalapeño Kingfish Carpaccio<br>Topped with ginger, coriander, jalapeños and citrus soy dressing                    | \$185          |
| Tempura Prawn Lettuce Tacos<br>4 pcs with jalapeño, avocado, mango, soy mirin                                      | \$175          |
| Char Grilled Pork Neck - Thai Style<br>With tamarind bbq sauce - served with green papaya mango salad              | \$150          |
| Peking Duck Quesadilla<br>With spring onion, cucumber and hoisin plum sauce  | \$170          |
| Spicy Ahi Tuna Tartare & Avo Stack<br>Topped with mango salsa, served with wonton 'crisps'                         | \$190          |
| Vietnamese Avocado & Beetroot Rice Paper Rolls (vg, gf)<br>With a sweet chili coriander dipping sauce              | \$145          |
| Wok-flashed Garlic & Chili Calamari<br>With fresh lime and sweet chili aioli *non-spicy option*                    | \$180          |
| Seared Ahi Tuna Tataki<br>On sliced apple and avocado, in a sesame ponzu sauce                                     | \$210          |
| Seared Beef Tataki<br>Drizzled with a truffle soy yuzu sauce   | \$180          |
| Crispy Falafel Bites (v/vg)<br>With hummus and pomegranate raita   | \$145          |
| Miso Cod Bao<br>3 pcs - With jalapeño, 'slaw and a spicy & smoked roast vegetable coulis                           | \$165          |
| BBQ Pork Belly Bao<br>3 pcs - With jalapeño, 'slaw and sriracha hoisin sauce                                       | \$165          |
| Crispy Duck Bao<br>3 pcs - With cucumber, carrot, spring onion ginger sauce and plum sauce                         | \$165          |
| Cooshti Bao Mix<br>4 pcs - Choose 2<br>6 pcs - Enjoy all 3<br>Choices are: Miso Cod   BBQ Pork Belly   Crispy Duck | \$200<br>\$280 |
| Malaysian Roti Bread (v)<br>With a buttery curry dipping sauce   | \$80           |

## Salad Bowls

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| Chili Lemon Prawn, Mango & Avocado Salad<br>Red cabbage, red onion, cherry tomatoes and coriander in a chili lime dressing   | \$175 |
| Spicy Ahi Tuna <u>or</u> Salmon Sashimi Poke Bowl<br>Brown rice, avocado, carrot, cucumber, radish, red cabbage, wakame and edamame                                  | \$185 |
| Tofu <u>or</u> Falafel Poke Bowl (vg)<br>Brown rice, avocado, cucumber, red cabbage, carrot, radish and edamame - with sesame dressing                               | \$145 |
| Sesame Soba Noodles (v/vg)<br>In a soy mirin dressing with edamame, carrots and asparagus *vegan option available*   | \$140 |
| Vietnamese Chicken Noodle Salad<br>In a sweet & spicy dressing, topped with peanuts, shallots, fresh mint and coriander  | \$160 |
| Crunchy Rainbow Kale Salad (vg)<br>Bell pepper, broccolini, red onion, red cabbage, watermelon radish, carrot, sunflower seed and avocado in a ponzu soy vinaigrette | \$145 |

## Flatbreads & Breads

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| Tandoori Chicken Naan<br>With mango chutney, raita and coriander                              | \$165 |
| The Vegan Flatbread (vg)<br>Cherry tomatoes, mushrooms, baby spinach, red onion and gremolata | \$155 |

## Sushi & Sashimi

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| Seared Salmon Nigiri<br>Tobiko, chives and jalapeño parmesan cream                                      | \$155 |
| Teriyaki Seared Beef Nigiri<br>With horseradish cream and crispy shallots                               | \$175 |
| Cooshti Dragon Roll<br>Tempura prawn avocado roll, topped with scorched salmon and parmesan cream       | \$160 |
| Chicken Karaage & Avocado Roll<br>Crispy chicken, avocado, sweet chili mayo                             | \$150 |
| Cooshti Cali Roll<br>Snow crab, crispy omelette, avocado, cucumber and tobiko - with an Asian 'slaw     | \$150 |
| Spicy Salmon Dynamite Roll<br>Cucumber, red onion and tobiko  | \$155 |
| Prawn Tempura Roll<br>Avocado, cucumber, mango and tobiko   | \$160 |
| Crunchy Veggie Rainbow Roll (vg)<br>Beetroot, carrot, asparagus and cabbage<br>Topped with avocado      | \$150 |
| Crunchy Kingfish Roll<br>In jalapeño mayo with cucumber, chili and chives, topped with tempura 'crunch' | \$145 |

## Things on Sticks

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|--|-------|
| Chop Chop Chicken Satay<br>With pickled papaya and peanut satay sauce                        | \$160 |
| Miso Glazed Eggplant Yakitori (v)<br>With sesame seeds                                       | \$160 |
| Slow-roasted Sticky Pork Belly & Cucumber 'Lollipops'<br>With an Asian 5-spice and bbq sauce | \$160 |

## Wok Classics

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|---|-------|
| #38 Cooshti Special Fried Rice<br>With pork belly, chicken, prawns ...                                | \$185 |
| Singapore Street Noodles<br>Curried rice noodles with prawns, pork belly, egg and julienne vegetables | \$175 |
| Veggie Lo Mein Noodles (v)<br>Egg noodles in a spiced sauce with mixed seasonal vegetables            | \$155 |
| Wok-fried Beef & Vegetables<br>In a black bean sesame sauce - with steamed rice                       | \$195 |
| Pad Kra Pao - Thai Basil Pork Belly<br>With steamed rice  | \$180 |
| Butter Chicken Curry<br>With basmati rice, garlic coriander naan, raita and mango chutney             | \$175 |
| Sweet Potato & Vegetable Red Curry Gnocchi (vg)<br>Topped with crispy sweet potato 'crisps'           | \$155 |
| Red Lentil, Squash & Chickpea Dhal (vg)<br>With steamed rice and kulcha bread                         | \$155 |

## Burgers with french fries

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|---|-------|
| Char-grilled Teriyaki Wagyu Beef Burger<br>In a toasted brioche bun, with Japanese tomato, Asian 'slaw and sriracha mayo - add mature cheddar | \$185 |
| Impossible™ Burger (v)<br>In a toasted brioche bun, with Japanese tomato, Asian 'slaw and sriracha mayo - add mature cheddar                  | \$175 |
| Crispy Katsu Chicken Burger<br>Topped with shredded cabbage, Japanese wasabi mayo and tonkatsu sauce  | \$175 |
| Bread-Crumbed Beetroot & Lentil Burger (v)<br>Topped with sliced avocado and pomegranate onion 'jam'  | \$160 |

## Sides & Small Dishes

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| Egg fried rice   Steamed rice   Brown rice<br>Sesame broccoli   French fries   Sweet potato fries (\$75) | \$60 |
| Spinach sesame salad   Chili & garlic seasonal veg<br>Garlic Coriander Naan   Roti   Kulcha              |      |

No Service Charge