



Happy Hour

Mon - Sun, 3-7pm

Drinks

		HH	RH	BTL
Chiaro Prosecco	DOC, Veneto, Italy	\$50	\$70	\$300
Ayala Brut Majeur N.V.	Champagne, France	\$100	\$135	\$688
Twinwoods Sauvignon Blanc	Western Australia	\$50	\$70	\$300
Chiaro Pinot Grigio	Veneto, Italy	\$50	\$70	\$300
Robert Mondavi Twin Oaks Cabernet Sauvignon	California, USA	\$55	\$70	\$325
Flechas de los Andes Aquaribay Malbec	Mendoza, Argentina	\$55	\$70	\$325
House Spirits	Vodka Gin Whiskey Bourbon Rum Tequila	\$55	\$75	
Bottled Beers	Corona Peroni Asahi Tsing Tao	\$45	\$65	
Draft Beers	Stella Suntory Goose Island IPA	\$50 \$60	\$70 \$75	

Snacks - \$100 from 3-5pm

Crispy Cooshti Chicken Wings
In buffalo hot sauce, with blue cheese dipping sauce

Peking Duck Quesadilla
With spring onion, cucumber and hoisin plum sauce

Slow-roasted Sticky Pork Belly & Cucumber 'Lollipops'
With an Asian 5-spice and bbq sauce

Pan-fried Veggie Dumplings 
8 pcs with soy, ginger and chili garlic sauce

Pork Neck - Thai Style
With tamarind bbq sauce - served with green papaya mango salad

Chicken Satay
With pickled papaya and peanut satay sauce

Cooshti Cali Roll
Snow crab, crispy omelette, avocado, cucumber, tobiko

Chicken Karaage & Avocado Roll
Crispy chicken, avocado and sweet chili mayo

Vietnamese Avocado & Beetroot Rice Paper Rolls (gf) 
With a sweet chili coriander dipping sauce

Crispy Falafel Bites 
5 pcs, with hummus and pomegranate raita

The Vegan Flatbread 
Cherry tomatoes, mushrooms, baby spinach, red onion and gremolata

Seared Salmon Nigiri
Tobiko, chives and jalapeño parmesan cream

No Service Charge

