

Set Lunch Menu

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

Starters - choose one

Korean Prawn Tempura Roll

With pickled carrot & cucumber, topped with a spicy tartar sauce and kimchi

Chef's Soup of the Day

Ask your server for today's option

Sesame Spinach Salad

With edamame, cherry tomatoes, red onion, cucumber, watermelon radish - in a sesame dressing, sprinkled with sesame seeds

Main Courses - choose one

Char-Grilled NZ Rib-Eye Steak add \$30

Served sliced - topped with a miso mushroom sauce - with roasted baby potatoes, garlic green beans and vine tomatoes

Hibachi Grilled Salmon Fillet add \$20

Topped with mint yoghurt - on a balsamic beetroot lentil salad, with baby spinach, asparagus, cherry tomatoes, pomegranate and crumbled feta

Char-Grilled Lamb Burger

Herbed lamb, feta and pine nut patty - in a toasted brioche bun, with beetroot salsa, mint yoghurt and rocket - served with French Fries

Butter Chicken Curry

With basmati rice, garlic coriander naan, raita and mango chutney

Big Buddha Bowl

Quinoa, minted beetroot tomato salsa, red cabbage, chick peas, carrots, hummus, edamame, radish, avocado and chilli tofu - with a balsamic dressing

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

Desserts - choose one

White Chocolate Cheesecake

With raspberry compote

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

Cabernet Sauvignon
Shiraz | Pinot Grigio
Chardonnay | Prosecco

btl.

Ayala Champagne

\$100

from the house of Bollinger
Year of the Horse special

glass

10% Staff Gratuity applied to dine-in bill



à La Cooshti at Lunch Time

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

Starters & Sharing Plates

Chicken Karaage Bites \$170
With chilli yuzu mayo and kimchi sauce

Chicken Satay Skewers \$175
6 pcs - with pickled papaya and peanut sauce

Peking Duck Quesadilla \$180
With spring onion, cucumber, hoisin plum sauce

Pan-Fried Dumplings \$175
8 pcs - with fresh ginger, chili & garlic soy sauce
• Veggie 
• Pork

Wok-Flashed Garlic & Chili Calamari \$190
With sweet chili aioli

Malaysian Roti Bread \$95
With a butter curry dipping sauce

Super Salads & Poke Bowls

Cooshti Poke Bowls
Brown rice, avocado, carrot, cucumber, radish, red cabbage, edamame - with a sesame and a ponzu sauce

- Spicy Ahi Tuna \$225
- Salmon Sashimi \$225
- Falafel | Chili Tofu  \$190
- Chicken Teriyaki \$195

Cooshti Thai Salads

A salad of green papaya, beans, cucumber, celery leaf and tomatoes in a sweet & spicy dressing

- Pork Belly | Chicken Teriyaki \$200
- Flame-grilled NZ Rib-Eye Steak \$235
- Hibachi Grilled Salmon \$225
- Chili Tofu  \$190

Twisted Sushi Rolls

Cooshti Dragon Roll \$190
Tempura prawn roll and avocado topped with torched salmon and parmesan mayo

Chicken Karaage & Avocado Roll \$180
Crispy chicken, avocado, sweet chili mayo

Rainbow Veggie Roll  \$175
Beetroot, carrot, asparagus and cabbage, topped with avocado and crispy shallots

Spicy Salmon Dynamite Roll \$185
Cucumber, red onion, spicy mayo and fried shallots

10% Staff Gratuity applied to dine-in bill

