

# Set Lunch Menu

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

## Starters - choose one

### Spicy Cooked Tuna Sushi Roll

With jalapeno, avocado and cucumber - topped with chili mango salsa

### Chef's Soup of the Day

Ask your server for today's option

### Watermelon Fattoush Salad

Chopped vine tomatoes, mint, cucumber, radish and bell peppers, in a sumac lemon vinaigrette - topped with pomegranate and pita croutons

## Main Courses - choose one

### Australian Black Angus Rib-Eye add \$30

Flame grilled and served sliced topped with red pepper pesto sauce - with French fries and a rocket tomato parmesan salad

**\*\*Cooked Medium\*\***

### Pan-Fried Sea Bass add \$20

On a Provençal stew, of tomatoes, olives, potatoes, onions & fennel, with baby asparagus - drizzled with basil oil and topped with a basil parmesan crumb

### Chicken Teriyaki Poke Bowl

Brown rice, avocado, carrot, cucumber, radish, red cabbage, edamame and mango salsa with a sesame sauce

### Cracklin' Roasted Pork Belly

On a warm kale, cherry tomato & bacon quinoa, with roast apple sauce and cranberry jus

### 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

### Carrot Cake

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

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

**Crispy Pork Belly Bites** \$180  
Tossed in a spicy chilli lime 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 sriracha mayo and fresh lime

**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

**Sesame Soba Noodle Salad** 🌿 \$175  
In a soy mirin dressing with edamame, red cabbage, carrots and asparagus

**Vietnamese Chicken & Glass Noodle Salad** \$195  
In a sweet & spicy dressing, topped with peanuts, shallots, fresh mint, coriander

## Burger & Fries

**Teriyaki Wagyu Beef Burger** \$200  
In a toasted brioche bun, with Japanese tomato, Asian 'slaw and sriracha mayo  
\*Cooked Medium\*

10% Staff Gratuity applied to dine-in bill

## Twisted Sushi Rolls

**Cooshti Dragon Roll** \$190  
Tempura prawn roll, 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 garlic

**Spicy Salmon Dynamite Roll** \$190  
Cucumber, red onion, spicy mayo and fried shallots

