

# Set Lunch Menu

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

## Starters - choose one

### Japanese Tomato Salad

Mixed leaves, cucumber, red onion and avocado, in a fresh ginger soy sake vinaigrette - sprinkled with sesame

### Chef's Soup of the Day

Ask your server for today's option

### Spicy Salmon Dynamite Roll

Salmon sashimi in a sushi roll, with cucumber and red onion - topped with sriracha mayo and fried shallots

## Main Courses - choose one

### Slow Cooked Black Angus Brisket add \$15

Roast potatoes, haricot beans, carrots, a Yorkshire pudding and rich red wine gravy

### Moroccan Spiced Lamb Tagine

Lemony nut & dried fruit cous cous, minted yogurt and toasted pita bread

### Mighty Chicken Kale Caesar

Char grilled chicken breast, with a salad of kale, cherry tomatoes and avocado - topped with herb garlic croutons and crispy prosciutto

### Fish Schnitzel Burger - Thai Style add \$20

Breadcrumbs halibut topped with sliced avocado, in a brioche bun, with a spicy Asian 'slaw, with mango and sweet chilli mayo - served with French fries

### Veggie Lo Mein Noodles

Egg noodles, tossed in an aromatic spiced sauce, with mixed seasonal vegetables

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

## Desserts - choose one

### Tiramisu Cheesecake

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

**Chunky Chicken Karaage Bites** \$160


With chilli yuzu mayo and kimchi sauce

**Peking Duck Quesadilla** \$180

With spring onion, cucumber and hoisin plum sauce

**Pan-Fried Dumplings** \$165

8 pcs - with fresh ginger, chili & garlic soy sauce

- Veggie 
- Pork

**Wok-Flashed Garlic & Chili Calamari** \$180

With sriracha mayo and fresh lime

**Malaysian Roti Bread** \$90

With a butter curry dipping sauce

**Chop Chop Chicken Satay Skewers** \$180

6 pcs - with pickled papaya and peanut sauce

## Twisted Sushi, Sashimi & Tataki

**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**  \$170

Beetroot, carrot, asparagus and cabbage, topped with avocado and crispy garlic

**Spicy Salmon Dynamite Roll** \$185

Cucumber, red onion, dried shallots and sriracha mayo



**Prawn Tempura Roll** \$190

Avocado & cucumber, topped with chili mango salsa

## Super Salads & Poke Bowls


**Cooshti Poke Bowls**

Brown rice, avocado, carrot, cucumber, radish, red cabbage and edamame - with a sesame & ponzu dressing

- Spicy Ahi Tuna \$215
- Salmon Sashimi \$215
- Falafel  \$195
- Chili Tofu  \$180

**Cooshti Thai Salads**

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

- Cracklin' Pork Belly \$200
- Flame Grilled NZ Rib-Eye Steak \$225
- Hibachi Grilled Salmon \$215
- Chili Tofu  \$180



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applied to dine-in bill