




# à La Cooshti



## Starters & Sharing Plates

<b>Cooshti Scotch Egg</b> Soft boiled egg, wrapped in sausage meat, coated in breadcrumbs and baked - topped with a spicy sriracha 'slaw	\$165
<b>K-Pop Crabcake</b> Topped with a spicy asian 'slaw and fresh mango	\$170
<b>Chunky Chicken Karaage Bites</b> With chilli yuzu mayo and kimchi sauce	\$160
<b>Tempura Prawn Lettuce Tacos</b> 4 pcs - with jalapeño, avocado and mango salsa	\$200
<b>Spicy Tuna &amp; Crab Lettuce Tacos</b> 3 pcs - with mango, papaya, jalapeño mayo and crispy shallots	\$195
<b>Peking Duck Quesadilla</b> With spring onion, cucumber and hoisin plum sauce	\$180
<b>Pan-Fried Dumplings</b> 8 pcs - with fresh ginger, chili & garlic soy sauce	\$160
<ul style="list-style-type: none"><li>• Veggie </li><li>• Pork</li></ul>	
<b>Wok-Flashed Garlic &amp; Chili Calamari</b> With sriracha mayo and fresh lime	\$180
<b>Roti Bread</b> With a butter curry dipping sauce	\$90
<b>Chop Chop Chicken Satay Skewers</b> 6 pcs - with pickled papaya and peanut sauce	\$180
<b>Baked Miso Eggplant</b>  3 pcs - Topped with an Asian green salad and lemon vinaigrette	\$135
<b>Sliders - 3 pcs</b>	
<ul style="list-style-type: none"><li>• Teriyaki Wagyu Beef - Japanese tomato and sriracha 'slaw</li></ul>	\$180
<ul style="list-style-type: none"><li>• Cracklin' Pork Belly - with apple 'slaw</li></ul>	\$170
<ul style="list-style-type: none"><li>• Crispy Katsu Chicken - jalapeño 'slaw, avocado, tonkatsu sauce and sriracha mayo</li></ul>	\$170
<b>Crispy Falafel Mini Pitas</b> 3 pcs - Fresh herbs, chopped tomatoes, avocado and lemon & garlic tahini	\$170

## Super Salads & Poke Bowls

<b>Cooshti Poke Bowls</b> Brown rice, avocado, carrot, cucumber, radish, red cabbage and edamame - with a sesame & ponzu dressing	
<ul style="list-style-type: none"><li>• Spicy Ahi Tuna</li></ul>	\$215
<ul style="list-style-type: none"><li>• Salmon Sashimi</li></ul>	\$215
<ul style="list-style-type: none"><li>• Falafel </li></ul>	\$195
<ul style="list-style-type: none"><li>• Chili Tofu </li></ul>	\$180
<b>Cooshti Thai Salads</b> A salad of green papaya, beans, cucumber, celery leaf and tomatoes in a sweet & spicy dressing	
<ul style="list-style-type: none"><li>• Cracklin' Pork Belly</li></ul>	\$200
<ul style="list-style-type: none"><li>• Flame Grilled NZ Rib-Eye Steak</li></ul>	\$225
<ul style="list-style-type: none"><li>• Hibachi Grilled Salmon</li></ul>	\$215
<ul style="list-style-type: none"><li>• Chili Tofu </li></ul>	\$180

## Twisted Sushi, Sashimi & Tataki

<b>Jalapeño Kingfish Sashimi Carpaccio</b> Topped with ginger, coriander, jalapeños and citrus soy dressing	\$235
<b>Seared Beef Tataki</b> Drizzled with a truffle soy yuzu sauce	\$225
<b>Seared Ahi Tuna Tataki</b> On a sliced apple & avocado salad - in a sesame ponzu sauce	\$235
<b>Kimchi Tuna Roll</b> A spicy tuna belly Korean kimbap with avocado, cucumber, wakame and carrot	\$190
<b>Kingfish Crunchy Roll</b> Tempura crisp with jalapeño chilli salsa	\$175
<b>Torched Salmon Nigiri</b> 6 pcs - with jalapeño mayo and crispy garlic	\$180
<b>Cooshti Dragon Roll</b> Tempura prawn avocado roll, topped with torched salmon and parmesan cream	\$180
<b>Chicken Karaage &amp; Avocado Roll</b> Crispy chicken, avocado, sweet chili mayo	\$170
<b>Cooshti Cali Roll</b> Snow crab, crispy omelette, avocado, cucumber and tobiko - with an Asian 'slaw	\$180
<b>Spicy Salmon Dynamite Roll</b> Cucumber, red onion, dried shallots and sriracha mayo	\$175
<b>Rainbow Veggie Roll</b>  Beetroot, carrot, asparagus and cabbage, topped with avocado and crispy garlic	\$160

## Hot Pop Classics

<b>#38 Cooshti Special Fried Rice</b> With pork belly, chicken, prawns... <u>Vegetarian option available</u>	\$195
<b>Singapore Noodles</b> Curried rice noodles with prawns, pork belly, egg and julienne vegetables	\$185
<b>Butter Chicken Curry</b> With basmati rice, garlic coriander naan, raita and mango chutney <u>Vegetarian option available</u>	\$185

## Fries with 3 dippin' sauces

<b>French Fries</b>	\$70
<b>Sweet Potato Fries</b>	\$80
<b>Chili &amp; Garlic French Fries</b>	\$75

## Sides & Small Dishes

<b>Edamame</b>	\$35
<b>Tofu Miso Mushroom Soup</b>	\$45
<b>Steamed Rice</b>	\$50



# Drinks Menu



## Signature Cocktails

HH / RH  
\$98

### Tokyo Smash

Roku Gin, Pineapple Juice  
Ginger Ale & PRESSED Calamansi

### Kill Bill

Roku Gin, Elderflower Liqueur  
& Ruby Grapefruit Juice

### The Empress

Flor de Caña 4 Years, Frangelico, Lychee  
Puree, Lemongrass & Fresh Lime

### Tu Kill Yu

Tequila, Fresh Mango, Fresh Lime  
& Crème de Banana

### Lychee Saketini

Sake, Lime Juice & Lychee Syrup

### Fu Pen Zi

Hibiscus infused Vodka, Grenadine,  
Campari, Pineapple, Fresh Lemon

### Fuji Fragrant

Gin, Sakura Infused Bianco,  
Fresh Lime & Apple Juice

## Cooshti Mocktails

### Tropical Cooler

Fresh Apple, Pineapple, Passionfruit,  
Fresh Lime & Cucumber

\$80

### Sweet & Sour Spritz

Passionfruit, Mango, Fresh Lemon  
and Grenadine - Topped with Soda Water

\$80

### Fresh Lemonade

It's all in the name !

\$65

## Classic Cocktails

\$70 / \$90

Espresso Martini

Lychee Martini

Aperol Spritz

Negroni

Mojito

Old Fashioned

Sex On the Beach

Cosmopolitan

Margarita, on the rocks

## House Spirits

\$55 / \$75

SKYY Vodka

Greenall's Dry Gin

Flor de Caña Rum

Jim Beam Bourbon

Teacher's Whiskey

Jose Cuervo Tequila

## Beers

### Draft Beer

Stella Artois

\$55 / \$75

Goose Island IPA

\$60 / \$80

Suntory

\$60 all day

### Bottled Beer

Peroni | Peroni 0% | Asahi | Corona

\$55 / \$75

## Juices & Soft Drinks

Cranberry | Tomato | Pineapple

\$50

### Fresh Juices

Orange | Grapefruit | Mango | Apple

\$65

### Soft Drinks

Gunner | Lemon Lime Bitters

Ginger Ale | Fresh Lime Soda

\$45

### Mineral Water 750ml

Aqua Panna | San Pellegrino

\$70

## Wines & Bubbles

HH / RH / Btl

### Champagne & Prosecco

Chiaro Prosecco D.O.C

Veneto, Italy

\$55 / \$75 / \$325

Ayala Brut Majeur N.V

Champagne, France

\$110 / \$125 / \$595

Bollinger Special Cuvée N.V.

Champagne, France

\$950

### Rosé

Berne 'Romance' Rosé

IGP Méditerranée, France

\$65 / \$85 / \$375

### White

Chiaro Pinot Grigio

Veneto, Italy

\$55 / \$75 / \$325

Twinwoods Estate Chardonnay

Margaret River, Aus

\$65 / \$85 / \$400

Shearwater Sauvignon Blanc

Marlborough, New Zealand

\$70 / \$90 / \$450

Astrolabe Sauvignon Blanc

Marlborough, New Zealand

\$520

Robert Mondavi

Napa Valley, California

\$750

Sauvignon Blanc

Pascal Jolivet Sancerre

Loire Valley, France

\$790

Pio Cesare Gavi DOCG

Piedmont, Italy

\$520

Attems Pinot Grigio

Friuli-Venezia Giulia, Italy

\$450

Chanson Mâcon-Villages

Burgundy, France

\$500

Rupert & Rothschild

Cape Coast, South Africa

\$750

'Baroness Nadine' Chardonnay

Leon Beyer Riesling

Alsace, France

\$650

Domaine Grand Veneur

Rhône Valley, France

\$500

'Blanc de Viognier' Côtes du Rhône

Domaine Chanson Chablis

Burgundy, France

\$650

Robert Mondavi 'Oakville'

Napa Valley, California

\$990

Fume Blanc

### Red

Twin Oaks Mondavi Cab. Sav.

California, USA

\$60 / \$80 / \$350

St Hallett Gamekeepers Shiraz

Barossa, Australia

\$70 / \$90 / \$400

Flechas de Los Andes

Mendoza, Argentina

\$65 / \$85 / \$375

Aguaribay Malbec

Shearwater Pinot Noir

Marlborough, New Zealand

\$80 / \$100 / \$490

Dominique Piron Beaujolais

Burgundy, France

\$550

Coldstream Hills 'The Hills'

Yarra Valley, Australia

\$520

Pinot Noir

Astrolabe Pinot Noir

Marlborough, New Zealand

\$590

Maison Chanson 'Mercury'

Côte Chalonnaise, Burgundy, France

\$690

Pinot Noir

Frescobaldi Nipozzano

Tuscany, Italy

\$620

Chianti Reserva

Wynns Coonawarra Estate Shiraz

Coonawarra, Australia

\$500

Robert Mondavi Private

Napa Valley, California

\$470

Selection Cab. Sav.

Eric Guigal Chateauneuf du Pape

Rhône Valley, France

\$990

Clos de los Siete Malbec Blend

Mendoza, Argentina

\$580

Marqués de Riscal Reserva Rioja

Rioja, Spain

\$650

Chateau des Laurets Merlot

Puisseguin St. Emillion, Bordeaux, France

\$650

Cabernet Franc

Pio Cesare Barbera d'Alba DOCG

Piedmont, Italy

\$690

Penfolds Bin 389 Cabernet Shiraz

Multi-Regional, South Australia

\$1500

## Coffees, Teas & Chocolates

### illy® COFFEE

Reg / Lge

**Dilmah Teas** \$40

Espresso | Black | Americano

\$35 / \$45

English Breakfast

Piccolo | Macchiato

\$40 / \$50

Earl Grey | Green

Latte | Flat White

\$45 / \$55

Honey, Lemon & Ginger

Mocha | Cappuccino

illy Iced Coffee

\$45

Peppermint

Iced: Latte | Cappuccino | Mocha

\$55

**Iced Teas** \$40

Lemon Tea | Milk Tea

Milk: Almond | Oat

+\$5

### Chocolate

Extra Shot of Coffee

+\$10

Hot Chocolate \$40 / \$50

Iced Chocolate \$50

No Service Charge