

# Set Lunch Menu

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

## Starters - choose one

### Spicy Ahi Tuna Tartare

On a crispy rice cake, topped mango salsa and drizzled with a zesty ponzu sauce

### Chef's Soup of the Day

2 choices, including a vegan option   
served with crusty baguette

### 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

### Wagyu Beef Bolognese add \$15

Deliciously rich beef sauce, tossed with spaghetti - served with garlic herb baguette

### Chili Prawn Salad add \$25

Mixed leaves, avocado, fresh mango, red cabbage, red onion, cherry tomatoes, jalapeños and coriander, in a chili lime dressing

### 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

### Pan Fried Crispy Chicken Picatta

Truffle mashed potatoes, haricot beans and a lemon butter sauce, with capers

### Thai Green Vegetable Curry

With fragrant rice and roti bread

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

## Desserts - choose one

### Banoffee Pie

Buttery biscuit base, toffee, fresh bananas and whipped cream - 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



**5% Staff Gratuity applied to dine-in bill**