

Set Lunch Menu

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

Starters - choose one

Kingfish Crunchy Sushi Roll

Topped with rice 'pops', in a jalapeño yuzu sauce

Chef's Soup of the Day

2 choices, including a vegan option 
served with crusty baguette

Sesame Soba Noodle Salad

In a soy mirin dressing with edamame, red cabbage, carrots and asparagus

Main Courses - choose one

Flame-Grilled NZ Rib-Eye Steak **add \$35**

Served sliced - topped with a creamy miso mushroom sauce - with charred asparagus and vine tomatoes

****Cooked Medium Only****

Pepper Seared Ahi Tuna Nicoise **add \$25**

On the classic French salad of mixed leaves, potato, green beans, tomatoes, olives and silver anchovies

Slow Cooked Harissa Lamb Pita

Tabbouleh couscous, lemon garlic yogurt, tahini hummus, harissa sauce, fresh mint, coriander, feta and pomegranate

1/2 Rosemary Garlic Roast Chicken

With French fries and a lemon herb butter sauce

Impossible Mapu Tofu

Famous Sichuan dish made with impossible mince and delicious umami flavour - with steamed rice, kulcha bread and tomato chili chutney

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

Desserts - choose one

Creamy Rice Pudding

With fresh mango and shaved coconut

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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