

A La Cooshti Menu



Sharing Plates

| | |
|---|-------|
| Sesame Prawn Toasts With sweet lime chili dipping sauce and a pickled cucumber salad | \$170 |
| Korean Chicken Wings 8 pcs - in hot sauce, with blue cheese sauce | \$160 |
| Pan-fried Veggie Dumplings 8 pcs - with fresh ginger, chili & garlic soy sauce | \$160 |
| Tempura Prawn Lettuce Tacos 4 pcs - with jalapeño, avocado and mango salsa | \$195 |
| Peking Duck Quesadilla With spring onion, cucumber and hoisin plum sauce | \$175 |
| Avocado & Beetroot Rice Paper Rolls With a Vietnamese sweet chili coriander dipping sauce | \$145 |
| Wok-Flashed Garlic & Chili Calamari With sweet chili aioli | \$180 |
| Crispy Falafel Bites 6 pcs - with hummus and pomegranate raita | \$180 |
| Malaysian Roti Bread With a butter curry dipping sauce | \$90 |
| Sticky BBQ Pork Belly & Cucumber 'Lollipops' 6 pcs - with an Asian 5-spice sauce | \$170 |
| Chop Chop Chicken Satay 6 pcs - with pickled papaya and peanut sauce | \$170 |
| Hibachi Miso Eggplant Yakitori Skewers 6 pcs - with a spicy kimchi sesame sauce | \$165 |
| Baos, 3 pcs <u>*not available weekday lunchtime*</u> | |
| • Cracklin' Pork Belly with apple 'slaw | \$165 |
| • Miso Black Cod with Asian 'slaw and a smoked roast vegetable coulis | \$180 |
| • Hoisin Mushroom with spring onion, carrot and cucumber, topped with crispy shallots and peanuts | \$155 |
| • Additional bao | \$50 |

Twisted Sushi, Sashimi & Tataki

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|---|-------|
| Jalapeño Kingfish Sashimi Carpaccio Topped with ginger, coriander, jalapeños and citrus soy dressing | \$235 |
| Spicy Ahi Tuna Tartare & Avo Stack Topped with mango salsa, served with wonton 'crisps' | \$225 |
| Seared Beef Tataki Drizzled with a truffle soy yuzu sauce | \$190 |
| Seared Ahi Tuna Tataki On a sliced apple & avocado salad, in a sesame ponzu sauce | \$235 |
| Torched Salmon Nigiri 6 pcs - with jalapeño cream and crispy garlic | \$180 |
| Cooshti Dragon Roll Tempura prawn avocado roll, topped with torched salmon and parmesan cream | \$175 |
| Chicken Karaage & Avocado Roll Crispy chicken, avocado, sweet chili mayo | \$160 |
| Cooshti Cali Roll Snow crab, crispy omelette, avocado, cucumber and tobiko - with an Asian 'slaw | \$175 |
| Spicy Salmon Dynamite Roll Cucumber, red onion and tobiko | \$165 |
| Prawn Tempura Roll Avocado & cucumber, topped with chili mango salsa | \$170 |
| Rainbow Veggie Roll Beetroot, carrot, asparagus and cabbage, topped with avocado and crispy garlic | \$150 |

Super Salads & Poke Bowls

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|---|-------|
| Chili Prawn, Mango & Avocado Salad Mixed leaves, red cabbage, red onion, cherry tomatoes and coriander, in a chili lime dressing | \$175 |
| Spicy Ahi Tuna <u>or</u> Salmon Sashimi Poke Bowl Brown rice, avocado, carrot, cucumber, radish, red cabbage, wakame and edamame, with a sesame soy mirin dressing | \$215 |
| Chili Tofu <u>or</u> Falafel Poke Bowl Brown rice, avocado, cucumber, red cabbage, carrot, radish, edamame, with soy mirin dressing | \$175 |
| Sesame Soba Noodle Salad In a soy mirin dressing with edamame, red cabbage, carrots and asparagus | \$160 |
| Vietnamese Chicken & Glass Noodle Salad In a sweet & spicy dressing, topped with peanuts, shallots, fresh mint, coriander <u>Vegan option available</u> | \$170 |
| Thai Beef Salad Flame grilled NZ Rib-Eye, served sliced a salad of green papaya, beans, cucumber, celery leaf and tomatoes in a sweet & spicy dressing | \$195 |
| Char Grilled Pork Neck - Thai Style With Nam Jim Jaew - served with green papaya mango salad | \$160 |

Wok Pop Classics

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|---|----------------|
| #38 Cooshti Special Fried Rice With pork belly, chicken, prawns... <u>Vegetarian option available</u> | \$195 |
| Singapore Noodles Curried rice noodles with prawns, pork belly egg and julienne vegetables | \$185 |
| Veggie Lo Mein Noodles Egg noodles in a spiced sauce with mixed seasonal vegetables <u>Add a 6oz Hibachi Grilled Salmon</u> | \$165 \$240 |
| Wok-Fried Beef & Vegetables In a black bean sesame sauce with steamed rice | \$195 |
| Impossible Mapo Tofu Steamed rice, kulcha bread and tomato chili chutney | \$175 |
| Butter Chicken Curry With basmati rice, garlic coriander naan, raita and mango chutney | \$185 |
| Pad Kra Pao - Thai Basil Pork Belly With steamed rice | \$190 |
| Massaman Red Curry with Prawns With steamed rice and roti bread <u>Vegetarian Option available</u> | \$190 |

Burgers & Fries

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|--|----------------|
| Char-Grilled Teriyaki Wagyu Beef Burger In a toasted brioche bun, with Japanese tomato, Asian 'slaw and sriracha mayo - add mature cheddar <u>*Impossible™ Meat-free Burger available*</u> | \$185 \$185 |
| Crispy Katsu Chicken Burger Topped with wasabi 'slaw, avocado and tonkatsu sauce - served with sriracha mayo | \$175 |
| Bread-Crumbed Beetroot & Lentil Burger Topped with sliced avocado, rocket and pomegranate onion 'jam' | \$170 |
| <i>Fries with 3 dippin' sauces</i> | |
| French Fries | \$70 |
| Sweet Potato Fries | \$80 |
| Chili & Garlic Fries | \$75 |

No Service Charge



Drinks Menu

Wines by the Glass

| | HH / RH |
|-------------------|---------------|
| Pinot Grigio | \$55 / \$75 |
| Chardonnay Rosé | \$60 / \$80 |
| Sauvignon Blanc | \$70 / \$90 |
| Merlot | \$55 / \$75 |
| Shiraz Cab Sav | \$60 / \$80 |
| Chianti | \$65 / \$85 |
| Pinot Noir | \$80 / \$100 |
| Chiaro Prosecco | \$55 / \$75 |
| Ayala Champagne | \$110 / \$125 |

Signature Cocktails

| | \$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 Blanco, Fresh Mango, Fresh Lime & Crème de Banana | |
| Lychee Saketini Sake, Lime Juice & Lychee Syrup | |
| Fu Pen Zi Hibiscus infused Vodka, Framboise, Campari, Pineapple, Fresh Lemon | |
| Fuji Fragrant Gin, Sakura Infused Bianco, Fresh Lime & Salted Apple | |

Classic Cocktails

| | \$70 / \$90 |
|-----------------------------------|-------------|
| Espresso Martini Lychee Martini | |
| Aperol Spritz Negroni | |
| Mojito Old Fashioned | |
| Sex On the Beach Cosmopolitan | |
| Margarita, on the rocks | |

Beers

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|-------------------------------------|--------------|
| DRAFT BEER | |
| Stella Artois | \$55 / \$75 |
| BrewDog IPA | \$60 / \$80 |
| Suntory | \$60 all day |
| BOTTLED BEER | \$55 / \$75 |
| Corona Peroni Asahi Tsing Tao | |

House Spirits

| | HH / RH |
|---------------------|-------------|
| Stoli Vodka | \$55 / \$75 |
| Greenall's Dry Gin | |
| Flor de Caña Rum | |
| Jim Beam Bourbon | \$55 / \$75 |
| Teacher's Whiskey | |
| Jose Cuervo Tequila | |

Cooshti Mocktails

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|--|------|
| Tropical Cooler Fresh Apple, Pineapple, Passionfruit, Fresh Lime & Salted Cucumber | \$80 |
| Earl Tonic Earl Grey & Tonic Water | \$60 |
| Asian Fizz Fresh Sugar Cane, Ginger, Lemon & Soda Water | \$70 |

Juices

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|-------------------------------------|------|
| Cranberry Tomato | \$50 |
| FRESH JUICES | \$65 |
| Grapefruit Apple Mango Orange | |

Soft Drinks

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|------------------------------|------|
| Gunner Lemon Lime Bitters | \$45 |
| Ginger Ale Fresh Lime Soda | |
| MINERAL WATER 750ml | \$70 |
| Aqua Panna San Pellegrino | |

Coffee, Tea & Chocolate

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|---|-------------|
| illy® COFFEE | Reg / Lge |
| Espresso Americano | \$35 / \$45 |
| Latte Macchiato Piccolo | \$40 / \$50 |
| Mocha Cappuccino Flat White | |
| illy Iced Coffee | \$45 |
| Iced: Latte Cappuccino Mocha | \$55 |
| Hot Chocolate | \$40 / \$50 |
| Iced Chocolate | \$55 |
| <u>Milk:</u> Almond Oat | +\$5 |
| <u>Flavours:</u> Hazelnut Caramel | +\$8 |
| Vanilla | |
| Extra Shot of Coffee | +\$10 |
| DILMAH TEAS | \$40 |
| English Breakfast Earl Grey Green Honey, Lemon & Ginger Peppermint | |
| ICED TEAS | \$40 |
| Iced Lemon Tea Iced Milk Tea | |

A La Cooshti

餐牌



Sharing Plates 齊齊分享

| | | | |
|---|-------|---|-------|
| Sesame Prawn Toasts 芝麻蝦多士 配青檸甜辣椒蘸醬及腌青瓜沙律 | \$170 | Wok-flashed Garlic & Chili Calamari 蒜香辣椒酥炸魷魚 配新鮮青檸及甜辣蒜油 | \$180 |
| Korean Chicken Wings 韓式雞翼 辣汁雞翼配藍芝士蘸醬 | \$160 | Crispy Falafel Bites 香脆一口鷹嘴豆餅 配鷹嘴豆蓉及石榴乳酪 | \$180 |
| Pan-fried Veggie Dumplings 香煎素餃子 8件配生薑、蒜蓉辣椒豉油 | \$160 | Malaysian Roti Bread 馬來西亞煎酥餅 配濃滑咖喱蘸醬 | \$90 |
| Tempura Prawn Lettuce Tacos 天婦羅大蝦生菜墨西哥粟米餅 4件配墨西哥辣椒、牛油果及芒果莎莎 | \$195 | Sticky Pork Belly & Cucumber 'Lollipops' 慢煮醬汁豬腩肉及青瓜串 佐亞洲風味五香醬 | \$170 |
| Char Grilled Pork Neck - Thai Style 泰式碳燒豬頸肉 羅望子燒烤醬 - 配青木瓜芒果沙律 | \$160 | Chop Chop Chicken Satay 雞肉沙嗲串 配腌木瓜及花生沙嗲醬 | \$170 |
| Peking Duck Quesadilla 北京烤鴨墨西哥夾餅 配香蔥、青瓜及海鮮甜麵醬 | \$175 | Hibachi Miso Eggplant Yakitori Skewers 碳烤味噌茄子串 伴香辣泡菜芝麻醬 | \$165 |
| Avocado & Beetroot Rice Paper Rolls 牛油果紅菜頭米紙卷 配越式甜辣芫茜蘸醬 | \$145 | Baos, 3 pcs *not available weekday lunchtime* 特色刈包 3件 *平日午餐時段暫停供應* | \$165 |
| | | • 配香脆燒腩仔伴蘋果絲沙律 | \$180 |
| | | • 配味噌鱈魚伴菜絲沙律及煙燻辣味烤蔬菜醬 | \$155 |
| | | • 配海鮮醬香蔥蘑菇、蘿蔔青瓜伴香脆花生紅蔥酥 額外每件 \$50 | |

Twisted Sushi, Sashimi & Tataki 創意壽司、魚生及輕熟料理

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|--|-------|--|-------|
| Jalapeño Kingfish Sashimi Carpaccio 墨西哥辣椒油甘魚魚生 配鮮薑、芫茜、墨西哥辣椒及柚子豉油 | \$235 | Chicken Karaage & Avocado Roll 唐揚雞塊牛油果卷 香脆炸雞、牛油果、甜辣蛋黃醬 | \$160 |
| Spicy Ahi Tuna Tartare & Avo Stack 香辣黃鰭吞拿魚他他及牛油果層層疊 配芒果莎莎伴雲吞「脆脆」 | \$225 | Cooshti Cali Roll Cooshti 加州卷 鱈場蟹、香脆奄列、牛油果、青瓜及飛魚子 配亞洲菜絲沙律 | \$175 |
| Seared Beef Tataki 炙燒牛肉刺身他他 伴松露豉油柚子汁 | \$190 | Spicy Salmon Dynamite Roll 香辣三文魚爆炸卷 青瓜、紫洋蔥及飛魚子 | \$165 |
| Seared Ahi Tuna Tataki 炙燒黃鰭吞拿魚刺身他他 配蘋果片及牛油果沙律伴日式芝麻柚子醋汁 | \$235 | Prawn Tempura Roll 天婦羅大蝦卷 牛油果及青瓜，配辣椒芒果莎莎 | \$170 |
| Torched Seared Salmon Nigiri 炙燒三文魚握壽司 配墨西哥辣椒忌廉醬及香脆炸蒜 | \$180 | Rainbow Veggie Roll 彩虹素菜卷 紅菜頭、紅蘿蔔、蘆筍及椰菜配牛油果香脆炸蒜 | \$150 |
| Cooshti Dragon Roll Cooshti 招牌龍王卷 天婦羅大蝦牛油果卷，配炙燒三文魚及巴瑪芝士醬 | \$175 | | |

No Service Charge 不設加一服務費





A La Cooshti

餐牌

Super Salads & Poke Bowls

沙律及夏威夷魚生飯

Chili Prawn, Mango & Avocado Salad \$175
 香辣大蝦、芒果及牛油果沙律
 紫椰菜、紫洋蔥、車厘茄及芫茜，配辣椒青檸沙律汁

Spicy Ahi Tuna or Salmon Sashimi Poke Bowl \$215
 香辣黃鰭吞拿 或 三文魚生飯
 糙米、牛油果、紅蘿蔔、青瓜、白蘿蔔、
 紫椰菜、中華沙律及枝豆伴芝麻味醃醬油

Chili Tofu or Falafel Poke Bowl \$175
 辣椒豆腐 或 鷹嘴豆餅蓋飯
 糙米、牛油果、青瓜、紫椰菜、紅蘿蔔、
 白蘿蔔、枝豆伴味醃醬油

Sesame Soba Noodles \$160
 芝麻蕎麥麵
 配味醃醬油及枝豆、紅蘿蔔和蘆筍

Vietnamese Chicken & Glass Noodle Salad \$170
 越式雞絲檬粉沙律
 甜辣醬汁配花生、紅蔥頭、鮮薄荷及芫茜 *可要求純素*

Thai Beef Salad \$195
 泰式紐西蘭肉眼扒沙律
 配青木瓜、青豆、青瓜、香芹葉及蕃茄伴泰式甜辣醬

Burgers with French Fries

漢堡包配香脆薯條

Char-grilled Teriyaki Wagyu Beef Burger \$185
 碳燒和牛漢堡
 烘烤法式軟麵包，配日本蕃茄、亞洲菜絲沙律
 及是拉差香辣蛋黃醬 - 加熱成車打芝士

另提供無肉漢堡 \$185

Crispy Katsu Chicken Burger \$175
 日式脆炸雞扒漢堡
 配芥辣椰菜絲沙律、牛油果及日式炸豬扒汁
 伴是拉差香辣蛋黃醬

Bread-Crumbed Beetroot & Lentil Burger \$170
 酥炸紅菜頭扁豆漢堡
 配牛油果片、火箭菜及石榴洋蔥醬

Wok Pop Classics

經典快炒

#38 Cooshti Special Fried Rice \$195
 #38 Cooshti 招牌炒飯
 配豬腩肉、雞肉、大蝦 ...

可選素食版本

Singapore Noodles \$185
 星洲街頭炒米粉
 咖喱米粉配大蝦、豬腩肉、雞蛋及蔬菜絲

Veggie Lo Mein Noodles \$165
 素菜炒麵
 特調醬汁時蔬炒蛋麵
 加配6安士碳烤三文魚 \$240

Wok-fried Beef & Vegetables \$195
 牛肉炒時蔬
 豆豉芝麻醬炒牛肉時蔬配白飯

Impossible Mapo Tofu \$175
 素麻婆豆腐
 配白飯、煎酥餅及蕃茄辣椒醬

Butter Chicken Curry \$185
 牛油咖喱雞
 配印度香米、蒜香芫茜烤餅、乳酪及芒果甜酸醬

Pad Kra Pao - Thai Basil Pork Belly \$190
 泰式羅勒炒豬肉碎
 配白飯及蝦片

Massaman Red Curry with Prawns \$190
 瑪莎曼紅咖哩蝦
 配白飯及印度麵餅

可選素食版本

Fries with 3 dippin' sauces

香脆薯條三角戀

French Fries \$70
 薯條

Sweet Potato Fries \$80
 蕃薯條

Chili & Garlic Fries \$75
 蒜蓉辣椒薯條

No Service Charge 不設加一服務費

