

# Set Lunch Menu

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

## Starters - choose one

### Tuscan Mixed Bean Salad

With mixed leaves, bell peppers, sundried tomato, artichoke, red onion and Kalamata olives, in an lemony Italian herb dressing

### Chef's Soup of the Day

Ask your server for today's option

### Spicy Salmon Dynamite Roll

Cucumber, red onion, spicy mayo and fried shallots

## Main Courses - choose one

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

Truffle mashed potatoes, asparagus, vine tomatoes - topped with a rich miso mushroom sauce

### Pan-Fried Sea Bass **add \$10**

On a Provençal stew, of tomatoes, olives, kifpler potatoes, onions and fennel - drizzled with basil oil

### Chicken Teriyaki Poke Bowl

Brown rice, avocado, carrot, cucumber, radish, red cabbage, edamame and mango salsa with a sesame and a ponzu sauce

### Lamb Rogan Josh

Mildly spiced aromatic Indian curry - with pilau rice, garlic coriander naan, mango chutney and cucumber mint raita

### Kimchi Tofu Scramble Bowl

Sweet potato, bell peppers, onion, mushrooms, baby spinach and turmeric - topped with sliced avocado

## 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

Cabernet Sauvignon btl.

Shiraz | Pinot Grigio

Chardonnay | Prosecco

Ayala Champagne \$100

from the house of Bollinger glass

Year of the Horse special

10% Staff Gratuity applied to dine-in bill



# à La Cooshti - Lunch Time

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

## Starters & Sharing Plates

**Chicken Karaage Bites** \$170  
With chilli yuzu mayo and kimchi sauce

**Chicken Satay Skewers** \$175  
6 pcs - with pickled papaya and peanut sauce

**Peking Duck Quesadilla** \$180  
With spring onion, cucumber, hoisin plum sauce

**Pan-Fried Dumplings** \$175  
8 pcs - with fresh ginger, chili & garlic soy sauce



- Veggie 
- Pork

**Wok-Flashed Garlic & Chili Calamari** \$190  
With sweet chili aioli


**Malaysian Roti Bread** \$90  
With a butter curry dipping sauce

## 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

## Twisted Sushi Rolls

**Cooshti Dragon Roll** \$190  
Tempura prawn roll and avocado topped with torched salmon and parmesan mayo

**Chicken Karaage & Avocado Roll** \$180  
Crispy chicken, avocado, sweet chili mayo

**Rainbow Veggie Roll**  \$175  
Beetroot, carrot, asparagus and cabbage, topped with avocado and crispy shallots

**Spicy Salmon Dynamite Roll** \$190  
Cucumber, red onion, spicy mayo and fried shallots

10% Staff Gratuity applied to dine-in bill

