




# à La Cooshti



## Starters & Sharing Plates

<b>Prawn &amp; Scallop Scotch Egg</b> Soft boiled egg wrapped in a mix of minced scallop and prawn, coated in breadcrumbs, then baked - topped with a spicy Sriracha 'slaw	\$170
<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>Malaysian 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	\$140
<b>Sliders - 3 pcs</b>	
<ul style="list-style-type: none"><li>• Teriyaki Wagyu Beef - Japanese tomato, jalapeño and sriracha 'slaw</li><li>• Cracklin' Pork Belly - with apple 'slaw</li><li>• Crispy Katsu Chicken - jalapeño 'slaw, avocado, tonkatsu sauce and sriracha mayo</li><li>• <b>Additional Slider - add \$50</b></li></ul>	\$180 \$170 \$170
<b>Mini Pitas - 4 pcs</b>	\$170
<ul style="list-style-type: none"><li>• Crispy Falafel - Balsamic beetroot tomato salsa, fresh mint, hummus and lemon garlic tahini </li><li>• Hoisin Mushroom - with spring onion, carrot cucumber, crispy shallots and peanuts </li></ul>	

## 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><li>• Salmon Sashimi</li><li>• Falafel </li><li>• Chili Tofu </li></ul>	\$215 \$215 \$195 \$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><li>• Flame Grilled NZ Rib-Eye Steak</li><li>• Hibachi Grilled Salmon</li><li>• Chili Tofu </li></ul>	\$200 \$225 \$215 \$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 roll, topped with torched salmon and parmesan mayo	\$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 pilau 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

**Tokyo Smash** HH / RH \$98

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** \$80

Fresh Apple, Pineapple, Passionfruit,  
Fresh Lime & Cucumber

**Sweet & Sour Spritz** \$80

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

**Fresh Lemonade** \$65

It's all in the name !

**Classic Cocktails** \$75 / \$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 Beers

Stella Artois	\$60 / \$75
Goose Island IPA	\$65 / \$85
Suntory	\$60 all day

**Bottled Beers** \$55 / \$75

Peroni | Peroni 0% | Asahi | Corona

## Juices & Soft Drinks

Cranberry | Tomato | Pineapple \$50

**Fresh Juices** \$70

Orange | Grapefruit | Mango | Apple

**Soft Drinks** \$50

Gunner | Lemon Lime Bitters  
Ginger Ale | Fresh Lime Soda

**Mineral Water 750ml** \$70

Aqua Panna | San Pellegrino

## Wines & Bubbles

### Champagne & Prosecco

Chiaro Prosecco D.O.C	Veneto, Italy	\$55 / \$75 / \$325
Ayala Brut Majeur N.V	Champagne, France	\$125 / \$650
Bollinger Special Cuvée N.V.	Champagne, France	\$1190

### Rosé

Berne 'Romance' Rosé	IGP Méditerranée, France	\$65 / \$85 / \$375
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### White

Chiaro Pinot Grigio	Veneto, Italy	\$60 / \$75 / \$325
Twinwoods Estate Chardonnay	Margaret River, Aus	\$70 / \$85 / \$400
Shearwater Sauvignon Blanc	Marlborough, New Zealand	\$75 / \$95 / \$450
Astrolabe Sauvignon Blanc	Marlborough, New Zealand	\$520
Robert Mondavi Sauvignon Blanc	Napa Valley, California	\$750
Pascal Jolivet Sancerre	Loire Valley, France	\$790
Pio Cesare Gavi DOCG	Piedmont, Italy	\$520
Attems Pinot Grigio	Friuli-Venezia Giulia, Italy	\$490
Chanson Mâcon-Villages	Burgundy, France	\$550
Rupert & Rothschild 'Baroness Nadine' Chardonnay	Cape Coast, South Africa	\$750
Leon Beyer Riesling	Alsace, France	\$650
E. Guigal Côtes du Rhône Blanc	Rhône Valley, France	\$500
Domaine Chanson Chablis	Burgundy, France	\$690
Robert Mondavi 'Oakville' Fume Blanc	Napa Valley, California	\$990

### Red

Twin Oaks Mondavi Cab. Sav.	California, USA	\$60 / \$80 / \$350
St Hallett Gamekeepers Shiraz	Barossa, Australia	\$70 / \$90 / \$400
Flechas de Los Andes Aguaribay Malbec	Mendoza, Argentina	\$65 / \$85 / \$375
Shearwater Pinot Noir	Marlborough, New Zealand	\$80 / \$100 / \$490
Dominique Piron Beaujolais	Burgundy, France	\$550
Sidewood Pinot Noir	Yarra Valley, Australia	\$520
Astrolabe Pinot Noir	Adelaide Hills, Australia	\$550
Maison Chanson 'Mercurey' Pinot Noir	Côte Chalonnaise, Burgundy, France	\$750
Frescobaldi Nipozzano Chianti Reserva	Tuscany, Italy	\$650
Wakefield Taylor's Jaraman Shiraz	South Australia, Australia	\$500
Twinwoods Estate Cabernet Sauvignon	Margaret River, Australia	\$490
Eric Guigal Chateauneuf du Pape	Rhône Valley, France	\$1190
Clos de los Siete Malbec Blend	Mendoza, Argentina	\$590
Marqués de Riscal Reserva Rioja	Rioja, Spain	\$680
Chateau des Laurets Merlot Cabernet Franc	Puisseguin St. Emillion, Bordeaux, France	\$690
Pio Cesare Barbera d'Alba DOCG	Piedmont, Italy	\$790
Penfolds Bin 389 Cabernet Shiraz	Multi-Regional, South Australia	\$1500

## Coffees, Teas & Chocolates

### illy® COFFEE

Espresso   Black   Americano	Reg / Lge	\$35 / \$45
Piccolo   Macchiato		\$45 / \$50
Latte   Flat White		\$50 / \$55
Mocha   Cappuccino		

illy Iced Coffee	\$45
Iced: Latte   Cappuccino   Mocha	\$55

Milk: Almond   Oat	+\$5
Extra Shot of Coffee	+\$10

### Dilmah Teas \$40

English Breakfast  
Earl Grey | Green  
Honey, Lemon & Ginger  
Peppermint

### Iced Teas \$40

Lemon Tea | Milk Tea

### Chocolate

Hot Chocolate	\$40 / \$50
Iced Chocolate	\$50