

# Set Lunch Menu

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

## Starters - choose one

### Greek Orzo Salad

Orzo pasta, cherry tomatoes, cucumber, red onion, Kalamata olives, bell peppers and fresh mint, in a white wine oregano vinaigrette - topped with crumbled feta cheese

**\*\*Vegan Option Available\*\***

### Chef's Soup of the Day

Ask your server for today's option

### Kingfish Sashimi Nigiri

With jalapeno, mango salsa and tempura 'crisps'

## Main Courses - choose one

### Flame Grilled Australian Rib-Eye **add \$30**

Served sliced - with French fries and a spicy Asian salad, with mango and jalapeno **\*\*cooked medium\*\***

### Slow Roasted Pork Belly

With saffron sweet potato and garlic chili broccolini - served with a spiced tonkatsu sauce

### Teriyaki Salmon Poke Bowl **add \$20**

Red quinoa, avocado, carrot, cucumber, radish, red cabbage, edamame and wakame - with a sesame ponzu sauce

### Char-Grilled Chicken Breast

Topped with a tomato concasse & parmesan basil 'crumbs', served on a provencale sauce, with roast potatoes, baby asparagus and a drizzle of basil oil

### Tofu Singapore Noodles

Wok fried rice noodles, tossed with crispy tofu and a colourful medley of vegetables julienne - with an aromatic hit of curry spice

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

## Desserts - choose one

### Blackberry & Apple Crumble

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**