

Set Lunch Menu

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

Starters - choose one

Spicy Ahi Tuna Tartare

On a crispy rice cake, topped mango salsa and drizzled with a zesty ponzu sauce

Chef's Soup of the Day

2 choices, including a vegan option 
served with crusty baguette

Watermelon Fattoush Salad

Chopped vine tomatoes, mint, cucumber, radish and bell peppers, in a sumac lemon vinaigrette - topped with pomegranate and pita croutons

Main Courses - choose one

Wagyu Beef Bolognese add \$15

Deliciously rich beef sauce, tossed with spaghetti - served with garlic herb baguette

Chili Prawn Salad add \$25

Mixed leaves, avocado, fresh mango, red cabbage, red onion, cherry tomatoes, jalapeños and coriander, in a chili lime dressing

Char-Grilled Lamb Burger

Herbed lamb, feta and pine nut patty - in a toasted brioche bun, with beetroot salsa, mint yoghurt and rocket - served with French Fries

Pan Fried Crispy Chicken Picatta

Truffle mashed potatoes, haricot beans and a lemon butter sauce, with capers

Thai Green Vegetable Curry

With fragrant rice and roti bread

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

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 Btl.

Cabernet Sauvignon | Shiraz

Pinot Grigio | Chardonnay

Prosecco

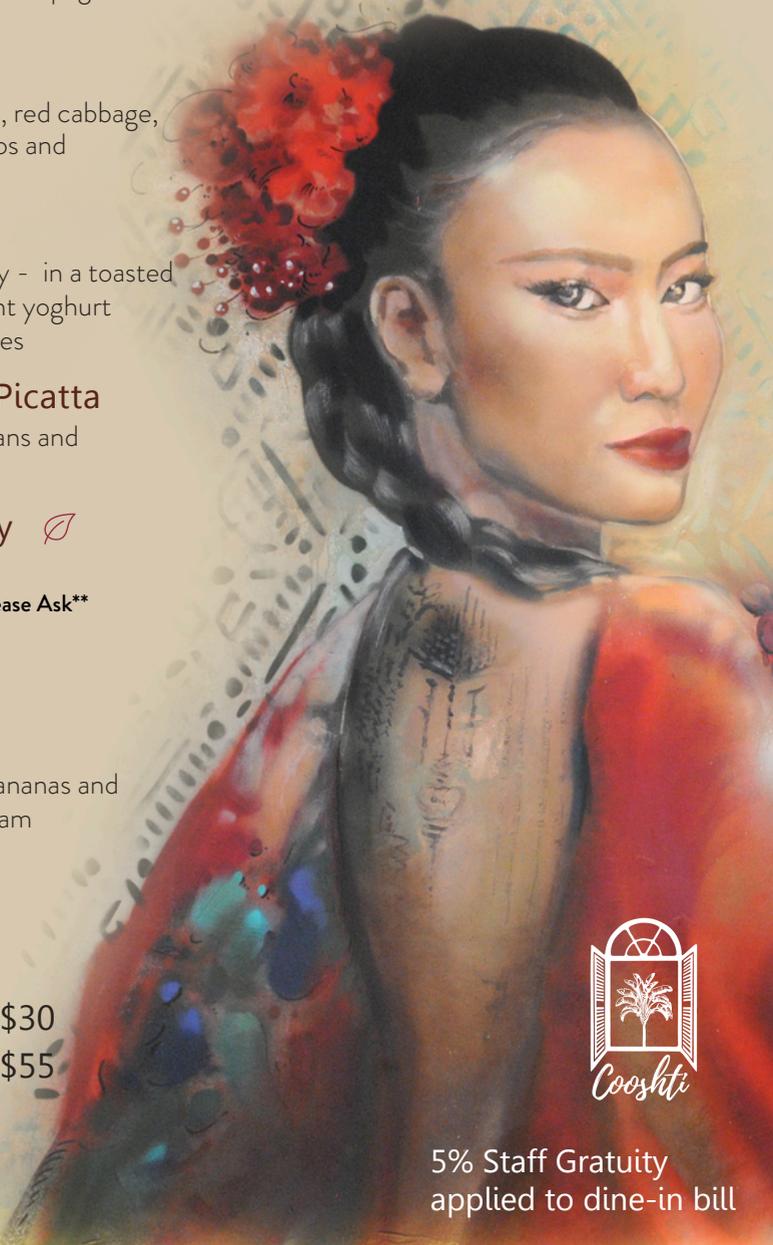
Ayala Champagne -

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

Chicken Karaage Bites	\$160
With chilli yuzu mayo and kimchi sauce	
Crispy Pork Belly Bites	\$180
Tossed in a spicy chilli lime sauce	
Peking Duck Quesadilla	\$180
With spring onion, cucumber, 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	

Twisted Sushi Rolls

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	

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
Sesame Soba Noodle Salad 	\$170
In a soy mirin dressing with edamame, red cabbage, carrots and asparagus	
Vietnamese Chicken & Glass Noodle Salad	\$180
In a sweet & spicy dressing, topped with peanuts, shallots, fresh mint, coriander	

Burger & Fries

Teriyaki Wagyu Beef Burger	\$190
In a toasted brioche bun, with Japanese tomato, Asian 'slaw and sriracha mayo	
Cooked Medium	



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