

à La Cooshti



Sharing Plates

Prawn & Scallop Scotch Egg \$180
Soft boiled egg wrapped in a mix of minced scallop and prawn, coated in breadcrumbs, then baked - topped with a spicy Sriracha 'slaw

Korean Chicken Wings \$170
8 pcs - in hot sauce, with blue cheese dip

Pan-fried Dumplings \$170
8 pcs - with fresh ginger, chili & garlic soy sauce
• Veggie
• Pork

Tempura Prawn Lettuce Tacos \$215
4 pcs - with jalapeño, avocado and mango salsa

Spicy Tuna & Crab Lettuce Tacos \$195
3 pcs - with mango, papaya, jalapeño mayo and crispy shallots

Char Grilled Pork Neck - Thai Style \$180
With Nam Jim Jaew and green papaya mango salad

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

Wok-Flashed Garlic & Chili Calamari \$185
With sweet chili aioli

K-Pop Crabcake \$175
Topped with a spicy asian 'slaw and fresh mango

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

Crispy Pork Belly Bites \$180
Tossed in a spicy chilli lime sauce

Chop Chop Chicken Satay Skewers \$180
6 pcs - with pickled papaya and peanut sauce

Hibachi Miso Eggplant Yakitori Skewers \$180
6 pcs - with a spicy kimchi sesame sauce

Shiitake Mushroom & Shishito Pepper Skewers \$180
6 pcs - Miso teriyaki and a spicy kimchi sesame sauce

Avocado & Beetroot Rice Paper Rolls \$160
With a Vietnamese sweet chili coriander dipping sauce

Crispy Falafel Mini Pitas \$180
4 pcs - Balsamic beetroot tomato salsa, fresh mint, hummus and lemon garlic tahini

Twisted Sushi, Sashimi & Tataki

Jalapeño Hamachi Sashimi Carpaccio \$235
Topped with ginger, coriander, jalapeños and citrus soy dressing

Seared Beef Tataki \$235
Drizzled with a truffle soy yuzu sauce

Seared Ahi Tuna Tataki \$235
On a sliced apple & avocado salad, in a sesame ponzu sauce

Kimchi Tuna Roll \$190
A spicy tuna belly Korean kimbap with avocado, cucumber, wakame and carrot

Torched Salmon Nigiri \$180
6 pcs - with jalapeño parmesan and crispy garlic

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

Cooshti Cali Roll \$190
Snow crab, crispy omelette, avocado, cucumber and tobiko - with an Asian 'slaw

Spicy Salmon Dynamite Roll \$185
Cucumber, red onion and tobiko

Prawn Tempura Roll \$190
Avocado & cucumber, topped with chili mango salsa

Rainbow Veggie Roll \$175
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 | Salmon Sashimi \$215
- Falafel | Chili Tofu \$185
- Chicken Teriyaki \$195

Chili Prawn, Mango & Avocado Salad \$225
Mixed leaves, red cabbage, red onion, cherry tomatoes and coriander, in a chili lime dressing

Sesame Soba Noodle Salad \$170
In a soy mirin dressing with edamame, red cabbage, carrots and asparagus

Vietnamese Chicken & Glass Noodle Salad \$190
In a sweet & spicy dressing, topped with peanuts, shallots, fresh mint, coriander
Vegan option available

Cooshti Thai Salads
A salad of green papaya, beans, cucumber, celery leaf and tomatoes in a sweet & spicy dressing
• Cracklin' Pork Belly | Chicken Teriyaki \$200
• Flame Grilled NZ Rib-Eye Steak \$225
• Hibachi Grilled Salmon \$215
• Chili Tofu \$180

Wok Pop Classics

#38 Cooshti Special Fried Rice \$195
With pork belly, chicken, prawns...
Vegetarian option available

Singapore Noodles \$195
Curried rice noodles with prawns, pork belly, egg and julienne vegetables
Tofu vegetarian option available

Veggie Lo Mein Noodles \$175
Egg noodles in a spiced sauce with mixed seasonal vegetables
Add a 6oz Hibachi Grilled Salmon \$255

Wok-Fried Beef & Vegetables \$215
In a black bean sesame sauce with steamed rice

Impossible Mapo Tofu \$175
Steamed rice, kulcha bread and tomato chili chutney

Butter Chicken Curry \$185
With basmati rice, garlic coriander naan, raita and mango chutney

Crispy Chicken Katsu Curry \$185
Strips of tender bread-crumbed chicken - served with pearl rice, an Asian leaf salad and an aromatic katsu curry sauce

Massaman Red Curry with Prawns \$190
With steamed rice and roti bread
Vegetarian Option available

Burgers, Fries

Char-Grilled Teriyaki Wagyu Beef Burger \$200
In a toasted brioche bun, with Japanese tomato, Asian 'slaw and sriracha mayo

Crispy Katsu Chicken Burger \$185
Topped with wasabi 'slaw, avocado and tonkatsu sauce - served with sriracha mayo

Bread-Crumbed Beetroot & Lentil Burger \$185
Topped with sliced avocado, rocket and pomegranate onion 'jam'

Fries with 3 dippin' sauces

French Fries \$70

Sweet Potato Fries \$80

Chili & Garlic Fries \$75

by *Oolaa*

Vegan
 Vegetarian

5% staff gratuity
applied to dine-in bill

Drinks Menu



Signature Cocktails

HH / RH

Tokyo Smash

\$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 | Asahi | Corona | Corona 0%

Juices & Soft Drinks

Cranberry | Tomato | Pineapple \$50

Fresh Juices

\$70

Orange | Grapefruit | Mango | Apple

Soft Drinks

\$45

Gunner | Lemon Lime Bitters
Ginger Ale | Fresh Lime Soda

Mineral Water 750ml

\$70

Aqua Panna | San Pellegrino

Wines & Bubbles

HH / RH / Btl

Champagne & Prosecco

Chiaro Prosecco D.O.C	Veneto, Italy	\$60 / \$75 / \$325
Ayala Brut Majeur N.V	Champagne, France	\$135 / \$650
Bollinger Special Cuvée N.V.	Champagne, France	\$990

Rosé

Berne 'Romance' Rosé	IGP Méditerranée, France	\$70 / \$85 / \$375
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White

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

Red

Twin Oaks Mondavi Cab. Sav.	California, USA	\$60 / \$80 / \$350
Twinwoods Estate Shiraz	Barossa, Australia	\$70 / \$85 / \$400
Flechas de Los Andes	Mendoza, Argentina	\$65 / \$85 / \$375
Aguaribay Malbec		
Shearwater Pinot Noir	Marlborough, New Zealand	\$80 / \$100 / \$490
Dominique Piron Beaujolais	Burgundy, France	\$550
Sidewood Pinot Noir	Adelaide Hills, Australia	\$520
Astrolabe Pinot Noir	Malrborough, New Zeland	\$590
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	\$550
E. Guigal Chateauneuf du Pape	Rhône Valley, France	\$1000
Clos de los Siete Malbec Blend	Mendoza, Argentina	\$590
Marqués de Riscal Reserva Rioja	Rioja, Spain	\$690
Chateau des Laurets Merlot	Puisseguin St. Emillion, Bordeaux, France	\$690
Cabernet Franc		
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 Coffee Americano	Reg / Lge	\$35 / \$45
Piccolo Macchiato		\$40 / \$50
Latte Flat White		\$45 / \$55
Mocha Cappuccino		

illy Iced Coffee	\$45
<u>Iced:</u> Latte Cappuccino Mocha	\$55

<u>Milk:</u> 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



à la Cooshti

餐牌

Sharing Plates

齊齊分享

Prawn & Scallop Scotch Egg 蝦肉帶子蘇格蘭蛋 溏心蛋裹上免治帶子蝦肉, 沾滿麵包糠後焗製 配香辣是拉差菜絲沙律	\$180	K-Pop Crabcake 韓風招牌蟹餅 配香辣亞洲菜絲沙律及芒果	\$175
Korean Chicken Wings 韓式雞翼 8隻辣汁雞翼配藍芝士蘸醬	\$170	Malaysian Roti Bread  馬來西亞煎酥餅 配濃滑咖喱蘸醬	\$90
Pan-fried Dumplings 香煎餃子 8隻配生薑、蒜蓉辣椒醬油 - 素菜餃子  - 豬肉餃子	\$170	Crispy Pork Belly Bites 香脆一口豬腩肉 佐青檸辣椒醬	\$180
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	\$215	Chop Chop Chicken Satay Skewers 雞肉沙嗲串 6串配腌木瓜及花生沙嗲醬	\$180
Spicy Tuna & Crab Lettuce Tacos 香辣吞拿魚蟹肉生菜包 3件配芒果、木瓜、墨西哥辣椒沙律醬及紅蔥酥	\$195	Hibachi Miso Eggplant Yakitori Skewers  碳烤味噌茄子串 6串伴香辣泡菜芝麻醬	\$180
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	\$180	Shiitake Mushroom & Shishito  Pepper Skewers 鮮冬菇及青尖椒串燒 6串伴味噌燒烤醬及香辣泡菜芝麻醬	\$180
Peking Duck Quesadilla 北京烤鴨墨西哥夾餅 配香蔥、青瓜及海鮮甜麵醬	\$180	Avocado & Beetroot Rice Paper Rolls  牛油果紅菜頭米紙卷 配越式甜辣芫茜蘸醬	\$160
Wok-flashed Garlic & Chili Calamari 蒜香辣椒酥炸魷魚 配新鮮青檸及甜辣蒜油	\$185	Crispy Falafel Mini Pitas  香脆鷹嘴豆餅迷你彼得包 4件配意大利黑醋紅菜頭蕃茄莎莎, 薄荷葉 蒜香檸檬鹽膚木芝麻醬	\$180

Twisted Sushi, Sashimi & Tataki

創意壽司、魚生及輕熟料理

Jalapeño Hamachi Sashimi Carpaccio 墨西哥辣椒油甘魚魚生 配鮮薑、芫茜、墨西哥辣椒及柚子醬油	\$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	\$180
Seared Beef Tataki 炙燒牛肉刺身他他 伴松露柚子醬油	\$235	Spicy Salmon Dynamite Roll 香辣三文魚爆炸卷 青瓜、紫洋蔥及飛魚子	\$185
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	\$190
Kimchi Tuna Roll 韓式泡菜吞拿魚卷 配香吞拿魚腩, 牛油果, 青瓜, 中華沙律及蘿蔔	\$190	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	\$175
Torched Salmon Nigiri 炙燒三文魚握壽司 6件配墨西哥辣椒忌廉醬及香脆炸蒜	\$180	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	\$190
Cooshti Dragon Roll Cooshti 招牌龍王卷 天婦羅大蝦卷, 配炙燒三文魚及巴瑪芝士沙律醬	\$190		

à la Cooshti

餐牌



Super Salads & Poke Bowls

沙律及夏威夷蓋飯

Cooshti Poke Bowls

Cooshti 招牌夏威夷蓋飯

糙米、牛油果、紅蘿蔔、青瓜、白蘿蔔、紫椰菜、枝豆伴芝麻味醃醬油

- Spicy Ahi Tuna 香辣黃鰭吞拿魚生 \$215
- Salmon Sashimi 三文魚魚生 \$215
- Falafel 鷹嘴豆餅 | Chili Tofu 香辣豆腐 \$185
- Chicken Teriyaki 照燒汁雞塊 \$195

Chili Prawn, Mango & Avocado Salad

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

Sesame Soba Noodles

芝麻蕎麥麵

配味醃醬油及枝豆、紅蘿蔔和蘆筍

Vietnamese Chicken & Glass Noodle Salad

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

Cooshti Thai Salads

Cooshti泰式風味沙律

配青木瓜、青豆、青瓜、香芹葉及蕃茄伴泰式甜辣醬

- Cracklin' Pork Belly 香脆豬腩肉 \$200
- Chicken Teriyaki 照燒汁雞塊 \$200
- Flame Grilled NZ Rib-Eye Steak 紐西蘭肉眼扒 \$225
- Hibachi Grilled Salmon 碳烤三文魚 \$215
- Chili Tofu 香辣豆腐 \$180

Burgers with French Fries

漢堡包配香脆薯條

Char-grilled Teriyaki Wagyu Beef Burger

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

Crispy Katsu Chicken Burger

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

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

#38 Cooshti 招牌炒飯

配豬腩肉、雞肉、大蝦 ...

可選素食版本

Singapore Noodles

星洲街頭炒米粉

咖喱米粉配大蝦、豬腩肉、雞蛋及蔬菜絲

可選素食(豆腐)版本

Veggie Lo Mein Noodles

素菜炒麵

特調醬汁時蔬炒蛋麵

加配6安士碳烤三文魚

Wok-fried Beef & Vegetables

牛肉炒時蔬

豆豉芝麻醬炒牛肉時蔬配白飯

Impossible Mapo Tofu

素麻婆豆腐

配白飯、煎酥餅及蕃茄辣椒醬

Butter Chicken Curry

牛油咖喱雞

配印度香米、蒜香芫茜烤餅、乳酪及芒果甜酸醬

Crispy Chicken Katsu Curry

日式咖喱脆炸雞柳飯

香脆炸雞柳伴濃香日式咖喱醬配珍珠米及雜菜沙律

Massaman Red Curry with Prawns

瑪莎曼紅咖喱蝦

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

薯條

Sweet Potato Fries

蕃薯條

Chili & Garlic Fries

蒜蓉辣椒薯條

堂食另收5%服務費

