



WEEKDAY LUNCH MENU

30 BIDEFORD RD, SINGAPORE 229922 | COTEKOREANSTEAKHOUSE.COM

EXCLUSIVELY
FOR LUNCH

Black Truffle Shrimp Salad*

송로버섯 새우 샐러드

Fresh mesclun mix, poached tiger prawn,
avocado, cherry tomatoes,
black truffle vinaigrette

28

Waldorf Salad

월도프 샐러드

Radicchio & celery, Asian pear, kabocha squash,
candied hazelnuts and parmesan cheese with
honey doenjang dressing

22

Butcher's Luncheon

모듬 고기점심

Ban-Chan

반찬

Pickled seasonal vegetables

Scallion Salad

파무침

Mixed greens,
gochugaru vinaigrette

Red Leaf Lettuce
with Ssam-jang

상추와 쌈장

Feast of USDA Prime

• 68 per person •

*Chef's selection of two selected USDA Prime cuts
with array of banchan and Korean Accompaniments*

USDA Prime
Hanger Steak
(50g)



USDA Prime
Marinated Short Rib
(50g)



Savory Egg Soufflé

계란찜

Organic egg, kelp yooksoo

Two Stews w/ Rice

Spicy Kimchi Stew | 김치찌개

Savory Doenjang Stew | 된장찌개

Vanilla Soft Serve

소프트 아이스크림

with soy sauce caramel

COTE Beef "Bakkuteh"✳

박कु테 갈비탕

Black Angus beef rib, white pepper and vermicelli
noodles with Bird's eye chili dark soy sauce

36

COTE Naengmyun & Galbi✳

꽃 냉면 & 갈비

Cold consommé of beef, house extruded buckwheat
noodle, topped with slow-cooked beef shank, pickled
daikon, sliced pear. Served with COTE galbi.

70

Galbitang✳

꽃 갈비탕

Beef Short Rib, egg ribbons and vermicelli noodles
with Bird's eye chili, and dark soy sauce.

36

Steak Dupbap

스테이크 덮밥

Australian Wagyu steak rice bowl, cured egg yolk,
COTE steak soy sauce.

84

Gopdol Bibimbap*✳

낙지 곱돌 비빔밥

Spicy nakji octopus, bean sprout and seasoned rice
in sizzling earthenware.

36

Sanche Bibimbap

산채 비빔밥

Five kinds of mountain vegetables, red leaf & romaine
lettuce served with warm rice and gochujang vinaigrette.

A monk's delight!

28

COTE "Ceviche Moolhwe"

새콤매콤한 물회

Red sea bream, Bluefin tuna, cuttlefish, sweet shrimp, in
a chilled radish vinaigrette consommé.

38

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs or unpasteurized milk may increase your risk of foodborne illness.

✳Our interpretation on a local favorite.
Only available in COTE Singapore.



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