

Jewels of the Sea | 바다의 보배

Shrimp Cocktail | 6/pc



카테일 새우
Soft poached
and chilled prawn,
gochujang cocktail sauce



Fisherman's Welcome

어부의 소중한 환대
Ice-chilled French/Irish oysters.....10/pc
With sea urchin.....22/pc
With Kaviari Kristal caviar.....28/pc

Caviar Service



클래식 캐비아 차림
Petrossian Tsar.....180/30g
Imperial Daurenki.....750/125g

Shareable Appetizers | 함께하는 에피타이저

Wedge Salad | 24

아삭한 앳지 샐러드
Iceberg lettuce, bacon,
tomato, sesame dressing

Korean Oyster "Omelette" *

7/pc | 28
바삭한 굴전
Pan fried oysters from Korea served
with citrus yuja vinaigrette

Korean "Bacon" | 28

바삭한 통 삼겹살구이
House-smoked crispy heritage
pork belly, pickled jalapeño

COTE Gimbap* | 250

꽃 김밥
Make your own Gimbap!
Imperial Daurenki caviar, sea urchin,
and Bluefin tuna, served with gim and gamtae



"STEAK & EGGS™" | 88

캐비아를 얹은 부드러운 안심 타르타
Hand-cut filet mignon tartare with
Kaviari Kristal caviar, milk toast



Steak Tartare | 28

육회
Australian Wagyu top-round, pear,
crispy tendon puffs

Tuna Tartare | 32

참치 무침
Bluefin tuna, pickled moo,
crispy gim chips

COTE "Ceviche Moolhwe" | 38

신선한 흰살생선 "세비체"와 "초장"
Red sea bream, Bluefin tuna,
cuttlefish, sweet shrimp, in a chilled
radish vinaigrette consommé

A selection of our chef's
favorite cuts. Trust us!

Gogi Cha

따뜻한 사골 고기차
USDA Prime beef bone consommé

Ban-Chan

반찬
Pickled seasonal vegetables

"Steak & Eggs™" *

캐비아를 얹은 부드러운 안심 타르타
Hand-cut filet mignon tartare with
Imperial Daurenki caviar and milk toast

Scallion Salad

파무침
Mixed greens, gochugaru dressing

Christmas Feast

크리스마스 고기한상

Feast of the Seven Steaks

• 245 per person •

- ① USDA Prime Filet Mignon
- ② USDA Prime Skirt Steak
- ③ 45+ Days Dry Aged Ribeye
- ④ Lamb Chop
- ⑤ Australian Wagyu COTE Steak
- ⑥ Japanese A5 Ribeye from Kagoshima Prefecture
- ⑦ COTE Marinated Galbi



Vanilla Soft Serve

소프트 아이스크림
with soy sauce caramel

Seasonal Fruit

제철 과일

We kindly ask that everyone
at the table participate.

Red Leaf Lettuce with Ssam-jang

상추와 쌈장

Savory Egg Soufflé

계란찜

Organic egg, kelp yooksoo

Sweet Potatoes

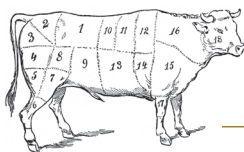
구운 고구마와 트러플 버터

Roasted sweet potatoes
with truffle butter

Jan-chi Somyun

뜨끈한 잔치국수

Korean angel hair with piping hot
clear anchovy consommé



Australian Wagyu

Japanese Wagyu meets Australian Black Angus
"The best of both worlds"

Meat, Meat & More Meat | 단품고기

• USDA Prime •

Only the top 5% of American cattle
make the cut

Dry Aged Ribeye * 숙성 등심 168

Filet Mignon 부드러운 안심 88/148

COTE Galbi
(Marinated Shortrib)..... 꽃양념갈비..... 108

Hanger Steak 토시살 72

Skirt Steak 안창살 74

⦿ = Aged 45 days in our dry aging room
✱ = Our interpretation on a local favorite.
Only available in COTE Singapore.

• A5 Selection •

Miyazaki Prefecture.....미야자키현 A5 와규
Ribeye 48/30g
Tenderloin.....52/30g

Kagoshima Prefecture...가고시마현 A5 와규
Ribeye 48/30g
Flatiron.....48/30g

Sendai (Miyagi Prefecture).....센다이 A5 와규
Ribeye 68/30g

Kobe (Hyogo Prefecture).....고베 A5 와규
Ribeye102/30g

Horizontal tasting of all three
A5 Ribeye.....112/person



Market Fish 제철 생선 58

Simply prepared with seasonal vegetables

Savory Accompaniments | 식사

Savory Doenjang Stew | 24

짭조름한 된장찌개
Deeply savory stew with anchovy broth,
zucchini, tofu, and potato

Kimchi Wagyu "Paella" | 34

와규 짝두기 볶음밥
Kkakdugi kimchi, Wagyu beef fried rice,
soft-poached egg

Jan-chi Somyun | 24

뜨끈한 잔치국수
Korean angel hair with piping hot
clear anchovy consommé
"A5 It".....Supp. 40

COTE Beef "Bakkuteh" | 62 *

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



Spicy Kimchi Stew | 24

얼큰한 김치찌개
Spicy and tart stew with kimchi,
pork belly, and gochugaru

Dol-sot Bibimbap | 28

돌솥 비빔밥
Mountain vegetables, soft-poached
egg, and gochujang in
sizzling earthenware

Bi-bim Somyun | 24

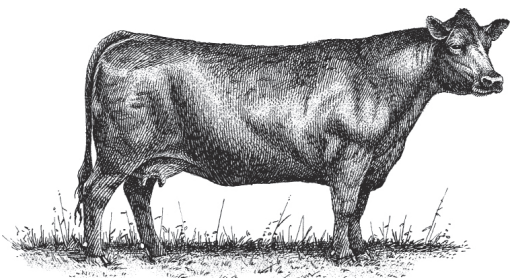
상큼한 비빔국수
Cold and refreshing Korean
angel hair, apples, gem lettuce,
gochujang vinaigrette

COTE Naengmyun | 34

꽃 냉면
Cold consommé of beef, house extruded
buckwheat noodle, topped with slow cooked
beef shank, pickled daikon, sliced pear

*All prices subject to 10% service charge and prevailing government taxes.

American Black Angus

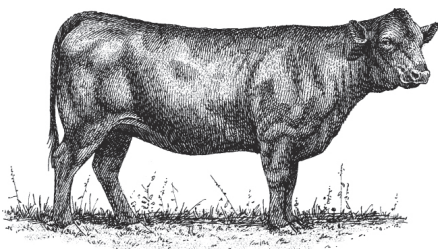


Weight: 850kg - 1000kg
Source: Specialty farms across the Midwest

“America’s Pride,” “The Steakhouse Classic”

Black Angus is the dominant beef breed in the US. It is known for producing large muscles with abundant marbling resulting in high quality meat. We dry age our Prime grade Black Angus beef in house to maximize its flavor by expelling water from the subprimals and, through enzymatic process, tenderizing the beef from within.

Australian Wagyu

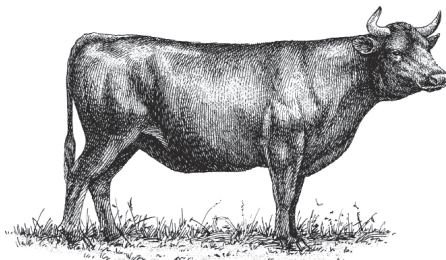


Weight: 750kg
Source: Specialty farms across eastern Australia

“The Best of Both Worlds”

Australian Wagyu cattle are descended from the famed Japanese Wagyu, and ranges from F1 – a crossbreed of Japanese Wagyu and Australian Black Angus – to Fullblood, carrying 100% pure Japanese Wagyu genetics. At best we feel that this can offer the best of both worlds - the bold, muscular meat of Black Angus cattle tempered by the rich yet delicate marbling of Japanese beef.

Japanese Wagyu

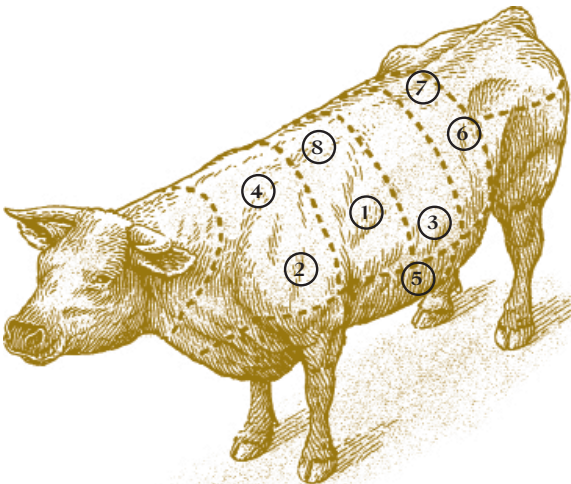


Weight: 500kg - 550kg
Source: Kagoshima & Miyazaki prefectures

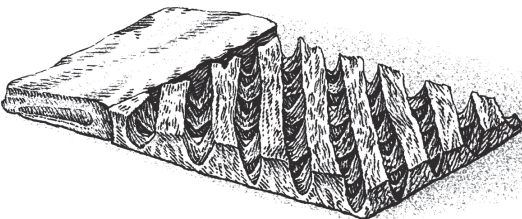
“The Sublime,” “The Butter Steak”

Wagyu translates into “Japanese cattle” and beef produced there is the rarest and most expensive on earth. Through dilligent breeding and farming practices the Japanese have developed beef with the most abundant marbling of any breed. The resulting meat is astonishingly tender and toothsome, truly a luxury experience.

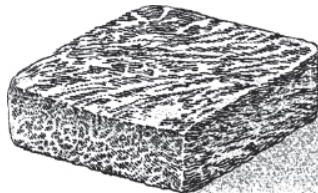
The Cuts



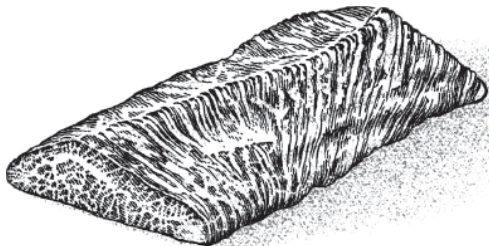
① COTE Galbi
꽃양념갈비



② COTE Steak
살치살



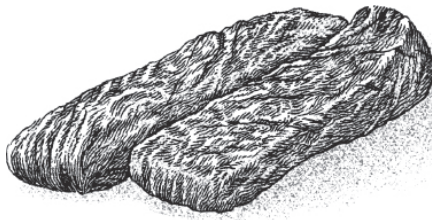
③ Skirt Steak
안창살



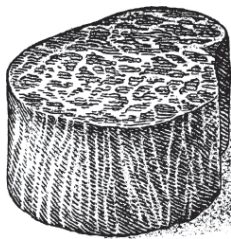
④ “The Flatiron”
부채살



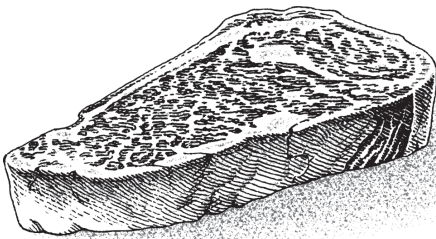
⑤ Hanger Steak
토시살



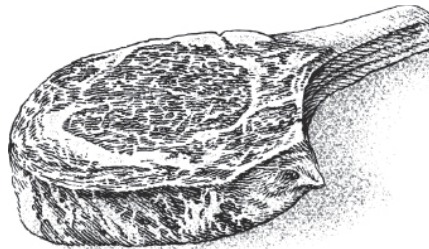
⑥ Tenderloin | Filet Mignon
부드러운 안심



⑦ NY Strip | Sirloin ^⓪
숙성 채끝



⑧ Ribsteak | Bone-in Ribeye ^⓪
숙성 등심

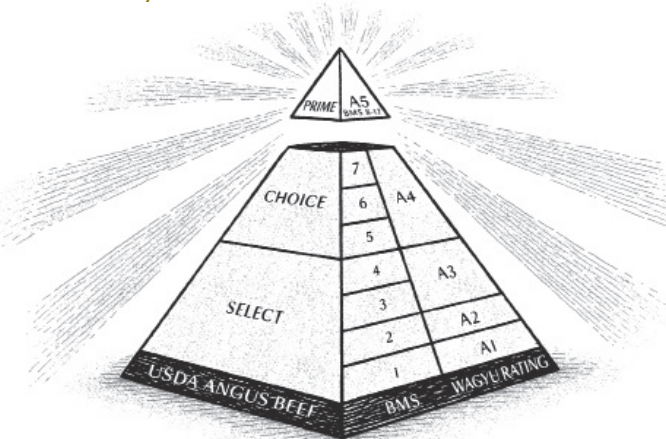


^⓪ = Aged 45 days in our dry aging room

Only the Pinnacle of Beef

At Cote we are proud to only serve the best of the best – the very pinnacle of beef. Whether we are talking about domestic, hybrid, or imported, we only serve the highest grade of that beef available.

Domestically that means Prime grade, which accounts for only 5% of American beef production. Our Black Angus beef has been certified by the US Department of Agriculture to be of the highest standard. Prime beef must be from young cattle and exhibit abundant marbling. We further enhance it by dry aging select cuts in-house, just like an old school steakhouse.



Our imported Japanese Wagyu is even more stringently graded, using the complex Japanese system that takes in to account such criteria as muscle conformity, the color of the meat, and the quality & luster of fat. In fact the Japanese use a separate grading system just to measure intramuscular fat (the fat within the muscle) called the Beef Marbling Score (BMS). Things get pretty complicated, but we saved you the trouble – we only source A5, the highest grade, with marbling scores of 8 - 12 (the highest grade).

Whether domestic or Japanese, or something in-between like our American Wagyu, you can be assured that you are getting the finest beef on earth.

Our Promise Of Quality.

If any of our cuts do not meet your expectations, our team is committed to making it right.

Branding & Menu Design by Pentagram
Illustrations by Yondr Studio