

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 왓지 샐러드
Iceberg lettuce, bacon,
tomato, sesame dressing

Korean Oyster "Omelette" ❶

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

Yu Sheng ❷
128++
새해 복 많이
받으세요

Bluefin Tuna
Yu Sheng
with Plum & Yuja
Vinaigrette

"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

Feast of the Fire Stallion



병오년의 고기한상

Feast of USDA Prime,
Australian & Jeju Hanwoo Beef

• 178 per person •

Five selected cuts including Jeju Hanwoo
Beef Ribeye (1++, BMS 9) with Korean Accompaniments

Red Leaf Lettuce with Ssam-jang

상추와 쌈장

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

Scallion Salad

파무침
Mixed greens,
gochugaru vinaigrette

We kindly ask that everyone
at the table participate.

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

Meat, Meat & More Meat | 단품고기

• USDA Prime •

Only the top 5% of American cattle make the cut

Dry Aged Ribeye ❸ 숙성 등심 168

Filet Mignon 부드러운 안심 88/148

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

Hanger Steak 토시살 72

Skirt Steak 안창살 74

❸ = Aged 45 days in our dry aging room

Market Fish 제철 생선 58

Simply prepared with seasonal vegetables

• Jeju Hanwoo 1++ (BMS 9) •

Hanwoo 34/30g
Ribeye..... 162/180g

Hanwoo 32/30g
Striploin..... 158/180g

• A5 Selection •

Miyazaki Prefecture.....미야자키현 A5 와규

Ribeye 48/30g

Tenderloin 52/30g

Kagoshima Prefecture.....가고시마현 A5 와

Ribeye 48/30g

Flatiron..... 48/30g

Sendai (Miyagi Prefecture).....센다이 A5 와규

Ribeye 68/30g

Kobe (Hyogo Prefecture).....고베 A5 와규

Ribeye 102/30g

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

Steak Omakase™ | 295 per person

The Grand Tour

Wine Pairing | 140 per person

• Australian Wagyu •

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

Ribeye 호주산 와규 등심 132

NY Strip 호주산 와규 채끝 78/128

COTE Steak . 호주산 와규 살치살 62/102

"The Flatiron"호주산 와규 부채살 88

Grand Cru Galbi

(Of exceptional quality & limited quantity).....그랑-크루 갈비.....118

Savory Accompaniments | 식사

Savory Doenjang Stew | 24

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

Kimchi Wagyu "Paella" | 34

와규 각두기 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

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 Beef "Bakkuteh" | 62 ❹

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



COTE Naengmyun | 34

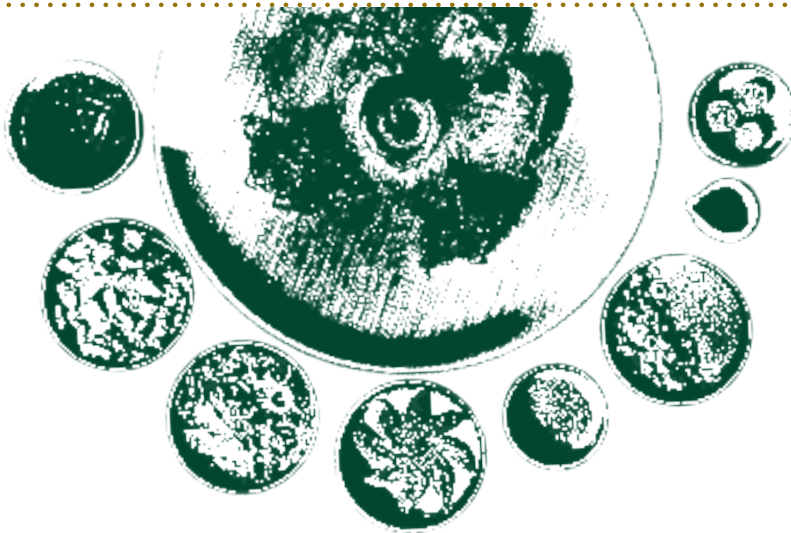
꽃 냉면
Cold consommé of beef, house extruded
buckwheat noodle, topped with slow cooked
beef shank, pickled daikon, sliced pear

*All prices subject to 10% service charge and prevailing government taxes.
❹ = Our interpretation on a local favorite. Only available in COTE Singapore.

Bluefin Tuna Yu Sheng

A quintessential Lunar New Year dish, each ingredient holds a symbolic meaning.

128++



- Bluefin Tuna*** | 蓝鳍金枪鱼 (참치)
年年有余
“Enjoy abundance year after year”
- Calamansi** | 酸柑 (칼라만시)
青春永驻
“Embrace everlasting youth”
- Sesame Oil** | 芝麻油 (참기름)
财源广进
“Welcome wealth from all directions”
- Sesame Seed & Hazelnut** | 芝麻和榛果
(참깨 & 헤이즐넛)
生意兴隆
“Prosperity in businesss”
- Five Spice Powder** | 五香粉 (오향 파우더)
五福临门
“May blessings descend upon your home”
- Orange & Orange Zest** | 橙子及橙皮屑
(오렌지와 오렌지 제스트)
大吉大利
“Revel in luck and prosperity”
- Fried Shallots** | 炸葱酥 (크리스피 샬롯)
鸿运当头
“Invite good luck”
- Golden Crackers** | 香酥薄脆饼 (황금 크래커)
满地黄金
“Delight in abundant wealth”
- Yuja & Plum Vinaigrette** | 柚子梅子油醋汁
(유자 & 매실 드레싱)
甜甜蜜蜜
“Bask in sweet love”

Beverage Pairing

Jinro Green Grape Soju

complimentary shot glass with Yu Sheng order,
a la carte at 12++/glass

Billecart-Salmon, Brut NV

20++/glass with Yu Sheng order,
a la carte at 25++ glass



Extra Luck

Abalone*

전복

Slow cooked live abalone from Australia

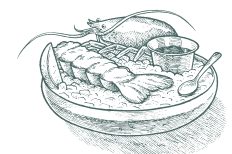
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Caviar*

캐비아

Petrossian Tsar	180/30g
Imperial Daurenki.....	750/125g



Lobster Tail*

랍스터 테일

Steamed live lobster from Maine

68