

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 햇지 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

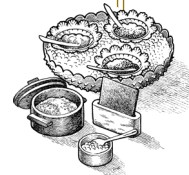
COTE Gimbap* | 250

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

Happy Mother's Day



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

Red Leaf Lettuce with Ssam-jang

상추와 쌈장

Feast of USDA Prime & Wagyu Beef

• 168 per person •

Five selected cuts including Tenderloin, Hokkaido Scallop, Australian Wagyu COTE Steak, Japanese A5 Wagyu Ribeye from Miyazaki Prefecture, and COTE Marinated Galbi.

We kindly ask that everyone at the table participate.

Savory Egg Soufflé

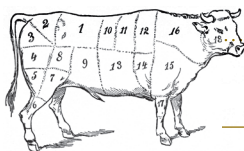
계란찜
Organic egg, kelp yooksoo

Two Stews w/ Rice

Spicy Kimchi Stew | 김치찌개
Savory Doenjang Stew | 된장찌개

Soft Serve

소프트 아이스크림
With swirl vanilla & strawberry



Meat, Meat & More Meat | 단품고기

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

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

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

Ribeye102/30g

Horizontal tasting of all three

A5 Ribeye.....112/person

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

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

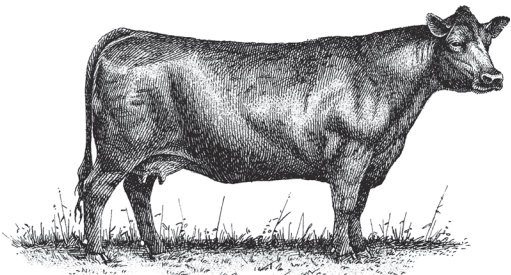


COTE Naengmyun | 34

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

American Black Angus

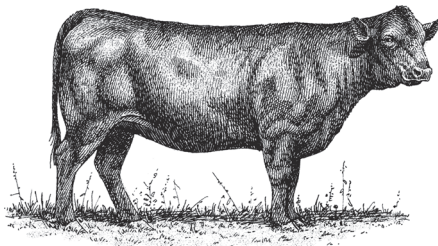


Weight: 850kg - 1000kg
Source: Specialty farms across the Midwest

“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

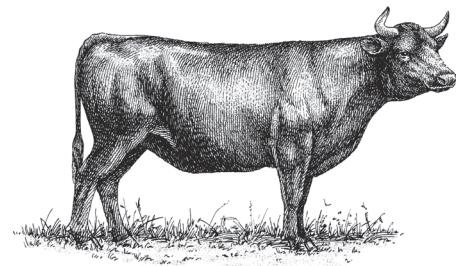


Weight: 750kg
Source: Specialty farms across eastern Australia

“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

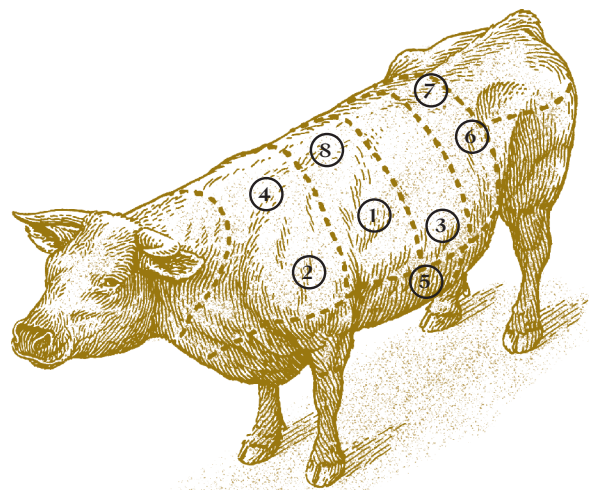


Weight: 500kg - 550kg
Source: Kagoshima & Miyazaki prefectures

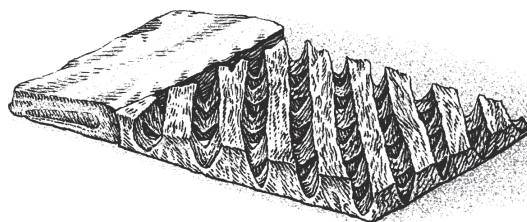
“The Sublime,” “The Butter Steak”

Wagyu translates into “Japanese cattle” and beef produced there is the rarest and most expensive on earth. Through diligent 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.

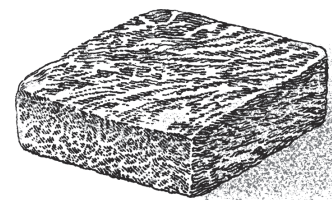
The Cuts



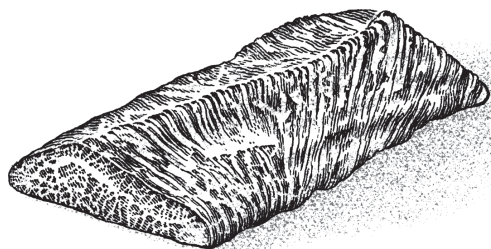
① COTE Galbi
꽃양념갈비



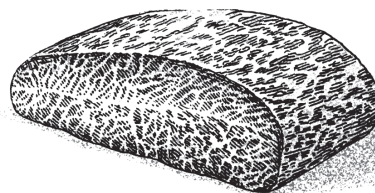
② COTE Steak
살치살



③ Skirt Steak
안창살



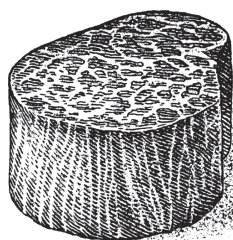
④ “The Flatiron”
부채살



⑤ Hanger Steak
토시살



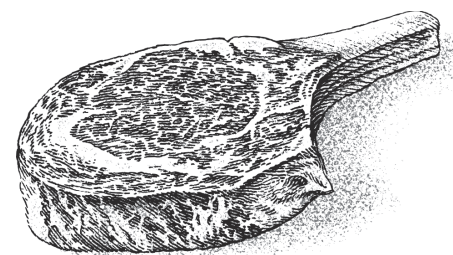
⑥ Tenderloin | Filet Mignon
부드러운 안심



⑦ NY Strip | Sirloin ^o
숙성 채끝



⑧ Ribsteak | Bone-in Ribeye ^o
숙성 등심

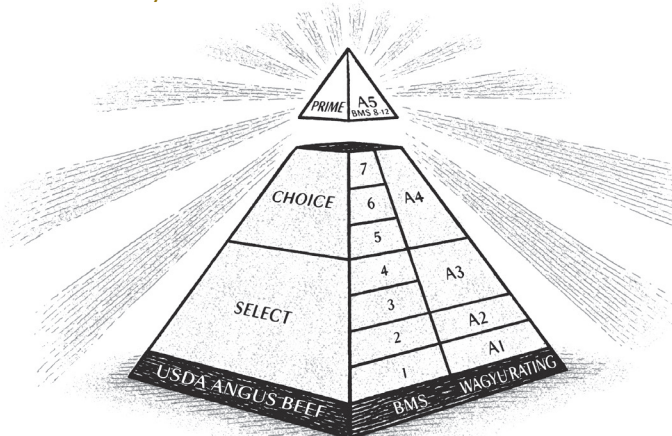


^o = Aged 45 days in our dry aging room

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