COTE

WEEKDAY LUNCH MENU

30 BIDEFORD RD, SINGAPORE 229922 | COTEKOREANSTEAKHOUSE.COM

COTE

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
모둠 고기점심

Ban-Chan
반찬
Pickled seasonal vegetables

Scallion Salad
파무침
Mixed greens, gochugaru vinaigrette

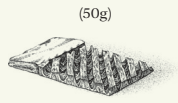
Red Leaf Lettuce with Ssam-jang
상추와 쌈장

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)



• Add 30g of Japanese A5 Wagyu to your feast! •
supplement +45 per person
• Add 30g of Jeju Hanwoo (1++, BMS.9) to your feast! •
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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"
박쿠테 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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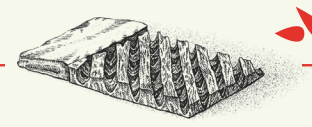

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