

EXCLUSIVELY FOR LUNCH

Black Truffle Shrimp Salad*

송로버섯 새우 샐러드

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

30

Waldorf Salad

월도프 샐러드

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

24



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*

꾸꾸미 곱돌 비빔밥

Spicy baby 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

Korean Crudo Salad*

신선한 회 덮밥

Hwe Dup Bap Collage of fresh crudo—sea bream, yellow tail, bluefin tuna and poached lobster—on a bed of refreshingly crisp julienne of red leaf & romaine lettuce, seasoned rice and chojang.

38

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

*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.