

CULINARY DELIGHTS . COMFORTABLE **COZE+** ART

BEVERAGES

**COFFEE AND CHOCOLATE**

|  | REG  | LRG OR ICED |
|--|------|-------------|
| BABYCCINO  | 3.50 | ----        |
| CAFE LATTE / FLAT WHITE  | 5.00 | 6.00        |
| CAPPUCCINO   | 5.00 | 6.00        |
| ESPRESSO   | 3.50 | 4.50        |
| ESPRESSO MACCHIATO   | 4.00 | ----        |
| LONG BLACK   | 4.00 | 5.00        |
| PICCOLO  | 4.50 | ----        |
| SOYA COFFEE             | ---- | 6.00        |
| MATCHA LATTE   | 6.00 | 7.00        |
| MATCHA RED BEAN LATTE  | 6.50 | 7.50        |
| MOCHA LATTE  | 6.00 | 7.00        |
| OAT BLACK SESAME LATTE  | 6.00 | 7.00        |
| ORGANIC CHOCOLATE  | 5.50 | 6.50        |

**TEA**

|                       |      |      |
|-----------------------|------|------|
| EARL GREY BLUE FLOWER | 4.00 | ---- |
| ENGLISH BREAKFAST     | 4.00 | ---- |
| FLOWERY ROSA TEA      | 4.00 | ---- |
| FRUIT BASKET          | 4.00 | ---- |
| JASMINE GREEN TEA     | 4.00 | ---- |
| PEPPERMINT            | 4.00 | ---- |
| ICE LEMON TEA         | ---- | 5.50 |

**OUR SIGNATURE MOCKTAIL**

|  | REG  | LRG OR ICED |
|--|------|-------------|
| <b>BOOBERRY FIZZ</b><br>homemade berry compote, yakult, lime, simple syrup.  | ---- | 7.50        |
| <b>GOLDEN GARDEN</b><br>yuzu, fresh lemon juice, thyme, herb infused syrup.  | ---- | 7.50        |
| <b>RED TANGO</b> <br>fresh strawberry, strawberry sauce, lychee, sparkling water. | ---- | 8.00        |
| <b>SUNSHINE FLORAL</b><br>jasmine tea, lemon, simple syrup, sparkling water.   | ---- | 7.00        |

**FRUIT JUICE**

|  |      |      |
|--|------|------|
| <b>BEETROOT</b><br>beetroot, apple, celery, carrot, lemon, ginger. | ---- | 6.00 |
| <b>LEMONADE</b><br>fresh lemon juice, simple syrup.                | ---- | 5.00 |
| <b>MANGO SMOOTHIE</b><br>mango, milk.                              | ---- | 6.00 |
| <b>SUPERFRUITS</b><br>mixed berries, carrot, apple, orange.        | ---- | 6.00 |

**TODAY'S CAKE CHOICES 2.50-12.00**

|                               |   |
|-------------------------------|---|
| Banana Cake \$8.7             | Apple Biscoff Tart \$6.6  |
| Carrot Cake \$7               | Basque Aloha \$12   |
| Earl Grey Lavender Cake \$7.2 | Basque Classic with Berry Compote \$12  |
| Lychee Rose Cake \$8          | Mini Brownie \$2.5  |
| Mango Strawberry Cake \$8     |  choice of Earl Grey, Matcha, Hazelnut, Salted Speculoos |

 Vegetarian

 Signature

ALL DAY BREAKFAST

**BEACH YOGURT**  18.00  
spirulina (superfood) yogurt, coconut flake, cereal, mixed fruits.

✔ Choice of Greek yogurt or low-fat yogurt

**BIG BEN** 23.00  
two eggs, maple glazed bacon, pork sausage, cherry tomatoes, sauteed mushrooms, salad, served with sourdough.

**EGG TOMATO RELISH**   20.00  
eggs, tomato sugo, mixed vegetables, potato bake, served with sourdough.

✔ Choice of runny eggs or scrambled eggs

**FILL YOUR CROISSANT** 4.00+  
Butter croissant with your choice of add-ons.

SANDWICH

**PULLED PORK BENEDICT** 22.00  
poached eggs, slow cooked pork shoulder, green apple shavings, lettuce, toast, citrus hollandaise.

**TORI KATSU SANDO**   18.00  
breaded chicken, sambal aioli, mashed egg, cheese, lettuce, fries.

✔ Choice of cajun fries or sweet potato fries (+\$1)

APPETISER AND SNACK

**CIOPPINO** 16.00  
a medley of fresh seafood in a rich tomato and wine stew, served with sourdough.

**GREEN HOUSE**  16.00  
beetroot, honey roasted pumpkin, bell pepper, pomelo, mesclun mix with homemade Asian-style dressing and French vinaigrette on the side.

**SIZZLE WINGS**  16.00  
crispy chicken winglets coated with favourable seasoning. Enjoy the authentic flavors of Korea with fresh chicken and genuine Korean ingredients.

✔ Choice of cheese or hot spicy seasoning

**POUTINE** 11.00  
fries topped with home-made beef brown sauce, melted cheese and smoked parmesan.

**FRY FRENZY**  8.50  
all-time favorite fries.

✔ Choice of shoestring or sweet potato (+\$3)

+ Add on: truffle and cheese (+\$3)

**CHOICE OF ADD-ONS** \$1.00-5.00  
sourdough (+\$2), bacon (\$2), cajun prawn (\$5), chicken ham (\$2), garlic butter broccoli (\$2), sesame chicken (\$3), sliced cheese (\$1.5), two eggs (\$1), flaky salmon (\$4), smoke salmon (+\$5)

FRESH MADE PASTA

**CARBONARA**  20.00  
eggs, guanciale/pancetta, parmesan, fresh spaghetti. authentic Italian recipe.


**CLASSIC AGLIO OLIO** 17.00  
classic aglio olio fresh linguine.

✔ Choice of shitake mushroom  or garlic prawn (+\$5) and spicy level (non-spicy, mild, medium or extra spicy)

**CONCHIGLIE AL RAGÙ** 22.00  
chopped meat simmered in a rich, slow-cooked tomato and meat-based sauce, served with fresh conchiglie.

**SEAFOOD MARINARA** 23.00  
mussel, prawn, squid, dory fish, fresh linguine tossed in homemade tomato sauce.

ASIA DELIGHTS

**BEEF DON**  16.00  
ribeye beef cube with homemade scallion sauce, soft boiled egg, served with Japanese rice.

**CHICKEN CURRY DON** 14.00  
chicken cutlet, scrambled egg, mixed vegetables, spicy curry sauce, served with Japanese rice.

✔ Choice of grilled chicken or chicken katsu

**SALMON DON** 18.00  
salmon fillet with homemade teriyaki sauce, tobiko, soft boiled egg, served with Japanese rice.

**HANS' COOL CHICKEN RICE** 12.00  
chicken, natural gelatine, served with Japanese rice and homemade garlic chili soy sauce.

**HONEY GARLIC PRAWN** 16.00  
Japanese garlic fried rice with prawns sauteed in our home-made honey garlic sauce.

**GRILLED SALMON MASH**  20.00  
salmon fillet (140g), spinach, chunky mashed potatoes, homemade tobiko mayo sauce.

**LAVA CHIKIN** 22.00  
Korean-style crispy chicken tossed with melted lava sauce, served with salads. Enjoy the authentic flavors of Korea with fresh chicken and genuine Korean ingredients.

✔ Choice of lemon orange sauce or spicy sauce

DESSERT

**BINGSU BABY** 15.00  
authentic Korean shaved ice.

✔ Choice of mango sago, matcha red bean or soybean rice cake

**CROFFLE**  12.00  
a hybrid of a croissant and waffle.

✔ Choice of mixed fruits, red bean with matcha sauce, or ice-cream (vanilla or chocolate)

**MANGO SAGO** 7.50  
tapioca, mango, pomelo, fresh milk, sweetened condensed milk, coconut milk.

**DARK MAGIC BROWNIE** 7.50  
brownie, homemade berry compote, marshmallow.

**THE TRIO** 9.00  
Affogato! Served with a scoop of vanilla ice cream, a single shot of espresso to top it off.





# COZE+ Dinner Menu

## DINNER SPECIALS

- Beef Tataki
- Tomato Bruschetta
- House Cold Cuts

- Black Pearl Rib Eye
- Crisp Chicken

## WINE AND DINE

- Bottled Essence of Italy

**"MUST TRY"**

AVAILABLE FROM 17 JAN, 25  EVERY FRI/SAT FROM 6PM

SCAN TO  
NOW  
RESERVE A TABLE





## STARTERS



tomato bruschetta

|  |       |
|--|-------|
| <b>CIOPPINO</b>  | 16.00 |
| a medley of fresh seafood in a rich tomato and wine stew, served with sourdough.   |       |
| <b>BEEF TATAKI</b>   | 14.00 |
| lightly seared, tender beef slices paired with onion and cabbage, served with a zesty homemade citrus-soy sauce.                         |       |
| <b>GREEN HOUSE</b>   | 16.00 |
| beetroot, honey roasted pumpkin, bell pepper, pomelo, mesclun mix with homemade Asian-style dressing and French vinaigrette on the side. |       |
| <b>HOUSE COLD CUTS (4 PAX)</b>   | 35.20 |
| serrano ham, Ibérico salchichon, Ibérico chorizo, Ibérico mortadella, antipasto mix, mixed fresh fruits.                                 |       |
| <b>TOMATO BRUSCHETTA (3 PCS)</b>   | 6.00  |
| red onion, tomato, garlic, basil   |       |

## MAINS

|  |       |
|--|-------|
| <b>BLACK PEARL RIB EYE</b>   | 32.00 |
| 200g NZ 100% grass-fed ribeye, caviar, cheesy baked potato, asparagus, baby corn, tomato, cucumber, chimichurri. |       |
| ⊕ Add on: topped with a delicate layer of caviar (+\$8)  |       |
| <b>CRISP CHICKEN</b>   | 20.00 |
| chicken steak, cheesy baked potato, mixed vegetables, yuzu ponzu sauce.  |       |
| <b>GRILLED SALMON</b>  | 24.00 |
| salmon fillet (140g), spinach, tobiko, chunky mashed potatoes.   |       |



Black Pearl Rib Eye topped with a delicatated layer of caviar

## FRESH PASTA



classic aglio olio, mushroom

|  |       |
|--|-------|
| <b>CARBONARA</b>   | 20.00 |
| eggs, guanciale/pancetta, parmesan, fresh spaghetti. authentic Italian recipe.   |       |
| <b>CLASSIC AGLIO OLIO</b>  | 17.00 |
| classic aglio olio fresh linguine.   |       |
| ✔ Choice of shitake mushroom  or garlic prawn (+\$5) and spicy level (non-spicy, mild, medium or extra spicy)                              |       |
| <b>CONCHIGLIE AL RAGÙ</b>  | 22.00 |
| chopped meat simmered in a rich, slow-cooked tomato and meat-based sauce, served with fresh conchiglie.                                    |       |
| <b>SEAFOOD MARINARA</b>  | 23.00 |
| mussel, prawn, squid, dory fish, fresh linguine tossed in homemade tomato sauce.   |       |
| <b>SEAFOOD MALA LINGUINE</b>   | 28.80 |
| braised abalone, mussel, prawn, squid, dory fish, broccoli, parsley, fresh green peppercorn, fresh linguine tossed in homemade mala sauce. |       |

## DESSERT

|  |       |
|--|-------|
| <b>BINGSU BABY</b>   | 15.00 |
| authentic Korean shaved ice.   |       |
| ✔ Choice of mango sago, matcha red bean or soybean rice cake   |       |
| <b>CROFFLE WITH ICE CREAM</b>  | 12.00 |
| A hybrid of croissant and waffle, topped with cream cheese and mixed fruits, served with a choice of vanilla or chocolate ice cream. |       |
| <b>DARK MAGIC BROWNIE</b>  | 7.50  |
| brownie, homemade berry compote, marshmallow.  |       |
| <b>MANGO SAGO</b>  | 7.50  |
| tapioca, mango, pomelo, fresh milk, sweetened condensed milk, coconut milk.  |       |
| <b>THE TRIO</b>  | 9.00  |
| Affogato! Served with a scoop of vanilla ice cream, a single shot of espresso to top it off.   |       |





## COZE+

## WINE

## Bottled Essence of Italy

|   | GLASS | BOTTLE |
|---|-------|--------|
| <b>BORTOLOTTI (ITALY) VALDOBBIADENE BRUT DOCG</b><br>Clean and balanced with floral notes, fruity aromas, and a full body.  | 14.00 | 50.40  |
| <b>TENUTA ULISSE (ITALY) PECORINO TERRE DI CHIETI IGP</b><br>Bright yellow with a fruity aroma of citrus, white peach, and tropical fruits. Fresh, lingering taste with a well-balanced structure.  | 13.00 | 48.00  |
| <b>VARVAGLIONE (ITALY) COLLIO SAUVIGNON DOC</b><br>Complex notes of tomato leaf, minerals, and tropical fruits, balanced on the palate with bright acidity and rich flavor.   | ----  | 50.40  |
| <b>VARVAGLIONE (ITALY) PARALUPI APPASSIMENTO PUGLIA IGP</b><br>Intense aromas of ripe red fruit, bitter cherry jam, vanilla, and chocolate. Full-bodied, crafted from grapes dried on the vine for 20 days (Appassimento) and aged 6 months in barriques. | 15.00 | 54.00  |

## BEER

|   |       |
|---|-------|
| <b>MONSTER GREEN LAGER</b><br>Spirulina infused lager, sparkling green. Citrus, malty aroma with clean, crisp, malty & champagne flavour profile. | 10.00 |
| <b>YUZU CRAZE PILSNER</b><br>A burst of Yuzu in this easy drinking pilsner. Fruity on the palate yet a crisp finish. A must for any citrus lover. | 10.00 |

## MOCKTAIL AND JUICE

## OUR SIGNATURE MOCKTAIL

|  |      |
|--|------|
| <b>BOOBERRY FIZZ</b><br>homemade berry compote, yakult, lime, simple syrup.      | 7.50 |
| <b>RED TANGO</b><br>fresh strawberry, strawberry sauce, lychee, sparkling water. | 8.00 |
| <b>GOLDEN GARDEN</b><br>yuzu, fresh lemon juice, thyme, herb infused syrup.      | 7.50 |
| <b>SUNSHINE FLORAL</b><br>jasmine tea, lemon, simple syrup, sparkling water.     | 7.00 |
| <b>FRUIT JUICE</b>   |      |
| <b>BEETROOT</b><br>beetroot, apple, celery, carrot, lemon, ginger.               | 6.00 |
| <b>LEMONADE</b><br>fresh lemon juice, simple syrup.                              | 5.00 |
| <b>MANGO SMOOTHIE</b><br>mango, milk.  | 6.00 |
| <b>SUPERFRUITS</b><br>mixed berries, carrot, apple, orange.                      | 6.00 |

## COFFEE AND TEA

## COFFEE AND CHOCOLATE

|                                | REG  | LRG OR ICED |
|--------------------------------|------|-------------|
| <b>BABYCCINO</b>               | 3.50 | ----        |
| <b>CAFE LATTE / FLAT WHITE</b> | 5.00 | 6.00        |
| <b>CAPPUCCINO</b>              | 5.00 | 6.00        |
| <b>ESPRESSO</b>                | 3.50 | 4.50        |
| <b>ESPRESSO MACCHIATO</b>      | 4.00 | ----        |
| <b>LONG BLACK</b>              | 4.00 | 5.00        |
| <b>PICCOLO</b>                 | 4.50 | ----        |
| <b>SOYA COFFEE</b>             | ---- | 6.00        |
| <b>MATCHA LATTE</b>            | 6.00 | 7.00        |
| <b>MATCHA RED BEAN LATTE</b>   | 6.50 | 7.50        |
| <b>MOCHA LATTE</b>             | 6.00 | 7.00        |
| <b>OAT BLACK SESAME LATTE</b>  | 6.00 | 7.00        |
| <b>ORGANIC CHOCOLATE</b>       | 5.50 | 6.50        |

## TEA

|                              |      |      |
|------------------------------|------|------|
| <b>EARL GREY BLUE FLOWER</b> | 4.00 | ---- |
| <b>ENGLISH BREAKFAST</b>     | 4.00 | ---- |
| <b>FLOWERY ROSA TEA</b>      | 4.00 | ---- |
| <b>FRUIT BASKET</b>          | 4.00 | ---- |
| <b>JASMINE GREEN TEA</b>     | 4.00 | ---- |
| <b>PEPPERMINT</b>            | 4.00 | ---- |
| <b>ICE LEMON TEA</b>         | ---- | 5.50 |

## CAKE

## TODAY'S CAKE CHOICES 2.50-12.00

|                               |   |
|-------------------------------|---|
| Banana Cake \$9               | Apple Biscoff Tart \$6                                  |
| Carrot Cake \$7               | Basque Aloha \$12                                       |
| Earl Grey Lavender Cake \$6.5 | Basque Classic with Berry Compote \$12                  |
| Lychee Rose Cake \$7          | Mini Brownie \$2.5                                      |
| Mango Strawberry Cake \$7     | choice of Earl Grey, Matcha, Hazelnut, Salted Speculoos |



COZE+

weekday Lunch menu

+ mixed veg

+ tea/coffee

NO GST!

Honey Garlic Prawn Fried Rice 16.-



Beef Doh 16.-

Han's chicken Rice 12.-



Curry chicken Doh 14.-



Salmon Doh 18.-







# CNY SPECIAL *Menu*



## FLAME OF FORTUNE SEAFOOD MALA LINGUINE


**\$28.80**


braised abalone, mussel, prawn, squid, dory fish, broccoli, parsley, fresh green peppercorn, fresh linguine tossed in homemade mala sauce.

## BLISSFUL HEALTH CHICKEN HERBAL SOUP

**\$18.80**

chicken leg, ginseng root, polygonatum odoratum (yu zhu), angelica sinensis (dang gui), wolfberry (qi zi), red dates, ciltrano, served with Japanese rice



AVAILABLE FROM 10 JAN, 25  PRICE ALL INCLUSIVE

SCAN TO  
NOW  
RESERVE A TABLE

