

COZE+

Christmas MENU


STARTER

Tomato Bruschetta 
red onion, tomato, garlic, basil

Smoked Salmon Caviar
smoked salmon, avocado, caviar, red radish

MAIN COURSE

choice of one

Classic Portobello Aglio Olio 
classic aglio olio fresh linguine with roasted portobello mushroom

Crisp Chicken
chicken steak, roasted potato, mixed vegetables, yuzu ponzu sauce

Grilled Salmon +\$6
salmon fillet (140g), spinach, tobiko, chunky mashed potatoes

Black Pearl Rib Eye +8
200g NZ ribeye, caviar, roasted potato, asparagus, baby corn, tomato, cucumber, chimichurri

DESSERT

choice of one

Dark Magic Brownie
brownie, homemade berry compote, marshmallow.

Matcha Croffle with Ice cream
a hybrid of a croissant and waffle, matcha cheese cream, ice-cream (vanilla or chocolate)

DRINK

choice of one

Signature Coffee
A Merry Good Thyme, yuzu, fresh lemon juice, herb infused syrup
Booberry Fizz, homemade berry compote, yakult, lime, simple syrup
Red Tango, fresh strawberry, strawberry sauce, lychee, sparkling water
House Red Wine / House White Wine / Prosecco +\$8

2 courses \$42 net
3 courses \$48 net

Reservation is required
message us 8388 6500

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
BOOBERRY FIZZ homemade berry compote, yakult, lime, simple syrup.	----	7.50
RED TANGO  fresh strawberry, strawberry sauce, lychee, sparkling water.	----	8.00
SUNSHINE FLORAL jasmine tea, lemon, simple syrup, sparkling water.	----	7.00

FRUIT JUICE

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

TODAY'S CAKE CHOICES 4.00-12.00

- Banana Cake \$9
- Basque Aloha \$12
- Basque Classic with Berry Compote \$12
- Cheese Cake \$7
- Carrot Cake \$7
- Key Lime Tart with Chia Seeds \$7.6
- Valrhona Brownie \$4

 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 broth, 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**
slow cooked tomatoey 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  **14.00**
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

CROFFLE  **11.00**
a hybrid of a croissant and waffle.

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

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

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

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

DARK MAGIC BROWNIE **7.00**
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.