

Le Coucou



Le
Coucou

BRUNCH

AVAILABLE DAILY FROM 12PM-5PM



*Le
Coucou*

high-tea



2 PAX

RM 138

4 PAX

RM 258

MENU

(Set included)

- Egg mayo sandwich
- Chicken ham cheese sandwich
- Smoke salmon tartlet
- Granola caremal ice cream.
- Bicher muesli
- Fruits tartlet
- Tiramisu
- Cheese chicken Potato boat

CHOOSE 1

English breakfast / Earl grey / Chamomile

Upgrade to rose wine or white wine + Rm128
(actual price Rm168)

Brunch

LECOUCOU BIG BREAKFAST

44

*CHICKEN SAUSAGE, CHICKEN HAM,
ROASTED TOMATO, ROASTED MUSHROOM,
HASH BROWN, TOAST*

OPTIONAL: POACHED EGG/SCRAMBLED EGG/FRIED EGG

VEGETARIAN BREAKFAST

40

*ROASTED CARROT, ASPARAGUS, SAUTED
BROCCOLI, ROASTED TOMATO, BAKED
BEAN, HASH BROWN, ROASTED
MUSHROOM, TOAST*

OPTIONAL: POACHED EGG/SCRAMBLED EGG/FRIED EGG

SALMON SANDWICH

38

*CREAM CHEESE, DILL, LETTUCE,
TOMATO SLICE, GRILLED SALMON,
CAPES, WITH CHIPS*

OPEN SANDWICH HAM & HASH

34

*CHICKEN HAM, EGG, HASH BROWN,
LETTUCE, TOMATO WITH CHIPS*

BRUNCH

CHICKEN RUN

36

*GRILLED CHICKEN, SAUTE MUSHROOM,
CAREMELIZE ONION CHEESE, LETTUCE,
TOMATO WITH CHIPS*

SMASH AVOCADO WITH CHICKEN HAM AND SCRAMBLE

40

*AVOCADO, SCRAMBLE EGG, CHICKEN
HAM, HUMMUS, LETTUCE, TOMATO,
BRIOCHE*

JUMBO CHICKEN SAUSAGE BAGEL

34

*BAGEL, JUMBO CHICHEN SAUSAGE,
POTATO, SALAD, CHEESE, LETTUCE,
TOMATO, FRIES.*

SOFT SHELL CRAB BAGEL

38

*BAGEL, CRISPY SOFT SHELL CRAB, MAYO,
FURIKAKE, TOBIKO, FRIES.*



Soup

&

Appetizer

SOUP

HARVEST BOWL



32

A GOLDEN BLEND OF ROASTED
PUMPKIN, WARM LIKE THE
AUTUMN SUN.



WILD FUNGI SOUP WITH TRUFFLE OIL

32

HOMEMADE WILD MUSHROOM
SOUP INFUSED WITH TRUFFLE
AROMA.



APPETIZER

CRAB GALETTE

44

*CRAB MEAT FOLDED WITH
MOZZARELLA, YELLOW ONION AND
CHILI. WITH BECHAMEL AND TOBIKO,
SERVED WITH FRESH LETTUCE.*



OCEAN KISS

40

*CRISPY TIGER PRAWN MEETS PRAWN
PUREE WITH MENTAIKO MAYO - AN
ELEGANT OCEAN BITE*



FOREST & FIELD

38

*RED JUICE BRAISED WITH MOREL
MUSHROOM, STUFFED WITH PRAWN
MOUSSE, SERVED WITH ASPARAGUS .*



APPETIZER

FOIE GRAS BRUSHETTA



66

CARAMELIZED FOIE GRAS SERVED ON
TOASTED BRIOCHE, TOPPED WITH CAPSICUM
MARMALADE, GARLIC CONFIT, AND A
DELICATE CARROT GLAZE.

LECOUCOU OYSTER

3 FOR 46 / 6 FOR 88

WAY OF OYSTER
OPTIONAL: FRESH / BAKED / FRIED.

CHICKEN MUSHROOM DIPS



34

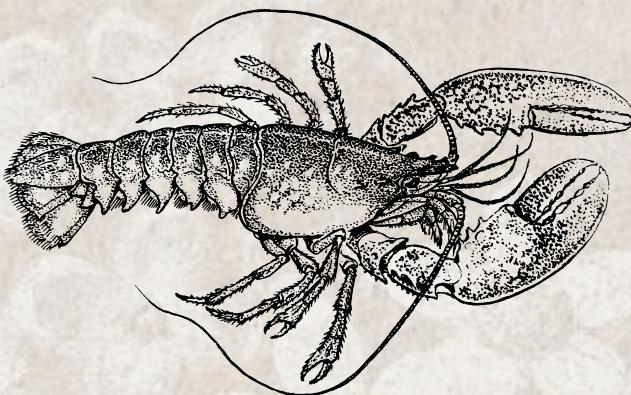
CHICKEN AND BROWN MUSHROOMS COOK
WITH OUR SIGNATURE CREAMY SAUCE,
SERVED WITH TOAST FOR DIPPING.

CHEESY POTATO BOAT CHICKEN MUSHROOM

42

POTATO BOATS FILLED WITH TENDER CHICKEN,
SAUTEED MUSHROOMS, AND CREAMY
MOZZARELLA, BAKED TO PERFECTION WITH A
RICH MAYO GLAZE.

SHARING



DENSE OF SEA
198



A GRAND OCEAN FEAST
FEATURING WHOLE
LOBSTER, HALIBUT,
BLACK MUSSELS, BABY
OCTOPUS, ASARI
CLAMS, AND TIGER
PRAWNS - SERVED
WITH SAUTEED
VEGETABLES AND
CRISPY TOAST.



SEAFOOD PLATTER

98

SALMON FILLET, GRILL BABY
OCTOPUS, MUSSEL, TIGER PRAWN,
SAUTE VEGETABLES, AND OUR
SIGNATURE SEAFOOD SAUCE.

SHARING



LA TABLE DE COUCOU

168

A GENEROUS SHARING BOARD WITH JUICY CHICKEN SKEWERS, GOLDEN FISH FILLET, MELTIQUE BEEF, SAUTEED VEGGIES, BABY POTATOES, CHEESY TORTILLAS & SALAD.



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MAIN



MAIN

POULTRY



SHISH TAOUK 46

JUMBO CHICKEN SKEWER
MARINATED IN MEDITERRANEAN
SPICES, PAIRED WITH CHEESE
TORTILLA, FRESH TOMATO SALSA,
WITH FRESH LETTUCE.

SLAB OF GOLD 50

GOLDEN-CRISP CHICKEN THIGH
PAIRED WITH SILKY CHICKEN
MOUSSE, DRAPED IN A RICH
FUNGI SAUCE.

BIG BOY BURGER 46

GRILLED CHICKEN THIGH
LAYERED WITH CHICKEN
HAM, MELTED CHEESE,
SAUTEED MUSHROOM,
GRILLED ONION, WITH CHIPS.

DRUM & BASS 48

BONELESS CHICKEN DRUMSTICK
SLOW-COOKED WITH CINNAMON,
SERVED WITH SAUTEED VEGETABLES.



MAIN

FISH

ROLLING IN THE DEEP

58

*PAN-SEARED SALMON FILLET GLAZED
WITH SEAFOOD SAUCE, SERVED WITH
SAUTEED VEGETABLES.*

THE CRISPY CATCH

42

*SODA-BATTERED PERCH, GOLDEN AND
CRISP, SERVE WITH CHIPS AND TARTE
SAUCE.*

SALSA DANCE



58

*SEARED HALIBUT CROWNED WITH
TROPICAL SALSA, WITH SAUTEED
VEGETABLES, AND TOBIKO.*



MAIN



A5 SHIN SHIN 158

*GRILLED A5 BEEF SHIN, SERVED WITH
MOREL-STUFFED PRAWN MOUSSE,
SAUTEED VEGETABLES, AND CRISPY ROSTI
POTATO -RICH, LAYERED, AND SIMPLY
LUXURIOUS.*



MAIN

BEEF

COWBOY DANCE

88

*TENDER MELTIQUE BEEF
COMPLEMENTED BY MUSHROOM
RAGOUT AND SAUTEED
VEGETABLES.*

HEAVY DUTY

148

*SEARED MELTIQUE STRIPLOIN
CROWNED WITH FOIE GRAS AND
CARAMELIZED ONION, SERVED
WITH MUSHROOM RAGOUT, AND
SAUTEED VEGETABLES - RUSTIC
CHARM MEETS SMOOTH RHYTHM.*



MAIN

LAMB

SIGNATURE LAMB RACK



108

*GRILLED LAMB RACK WITH
SAUTEED VEGETABLES,
ACCOMPANIED BY CHIMICHURRI
DIP AND LECOUCOU'S
SIGNATURE SAUCE.*



LAMB PRODUCT

88

*SLOW-BRAISED LAMB
SHANK SERVED WITH
SAUTEED VEGETABLES.*



MAIN

RISOTTO & RICE



THE VOGUE IN RED



148

WHOLE LOBSTER AND CLAM MEAT
FOLDED INTO CREAMY ARBORIO RICE,
ENRICHED WITH VIBRANT RED SAUCE
AND PARMESAN CHEESE.

CHICKEN MUSHROOM RISOTTO

46

TENDER CHICKEN SLICES, MOREL
AND MIX MUSHROOMS, AND FRESH
ASPARAGUS SIMMERED IN CREAMY
ARBORIO RICE.

SALMON OCHAZUKE

46

GRILLED SALMON OVER WARM RICE,
GENTLY STEEPED IN FRAGRANT TEA
BROTH AND TOPPED WITH SEAWEED
AND SESAME.

UNAGI OCHAZUKE



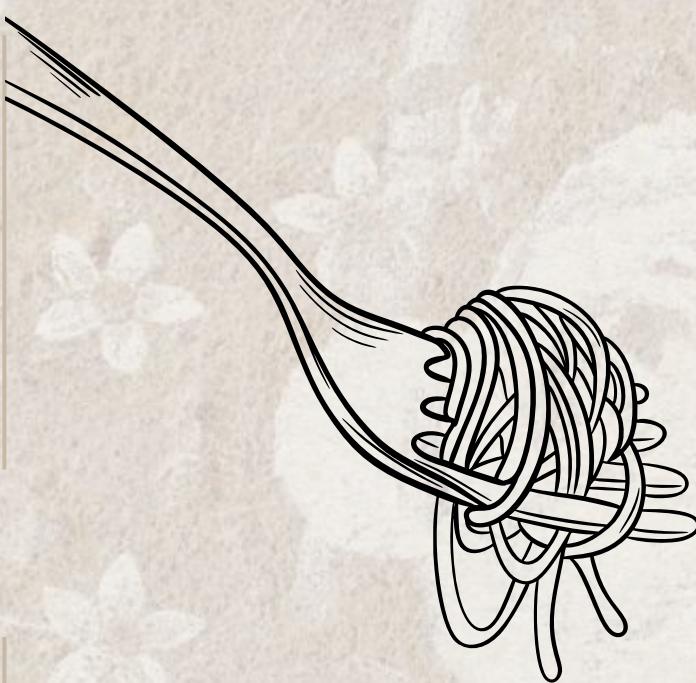
48

GLAZED EEL ON STEAMED RICE,
BATHED IN LIGHT TEA BROTH AND
ACCENTED WITH SEAWEED.



Le
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PASTA



PASTA

THE COUNTRY SIDE NOODLE



48

GRILLED CHICKEN SKEWER WITH ANCHOVY, DRIED SHRIMP. AND CHILI - A RUSTIC HARMONY OF SPICE AND SMOKE.

OYSTER MIRAGE



56

NIPPON FURIKAKE SPAGHETTI PAIRED WITH CRISPY FRIED OYSTER.



SOLEIL & SUN

54

SUN-DRIED TOMATO SPAGHETTI SERVED WITH SEARED SALMON STEAK.

SEAFOOD INFERO



68

SPICY CREAMY CRAB MEAT FETTUCCINE- A BOLD BLEND OF OCEAN SWEETNESS AND FIERY INDULGENCE.



PASTA

UNAGI SPAGHETTI



56



A JAPANESE-INSPIRED PASTA
WITH GRILLED UNAGI, TOBIKO,
KAZAMI NORI, TOSSED IN OUR
CHEF'S SIGNATURE SAUCE.



VONGOLE FETTUCHINI



46



CLASSIC WHITE WINE FETTUCCINI WITH
CALMS, GARLIC, AND PASLEY.



SMOKED DUCK CARBONARA FETTUCHINI

40

CREAMY CARBONARA WITH SMOKY
DUCK BREAST, SHIITAKE MUSHROOMS
AND HINT OF BASIL.

SEAFOOD AGLIO OLIO SPAGETTI



42

A LIGHT AND FLAVORFUL OLIVE OIL
WITH TIGER PRAWNS, MUSSELS, AND
BABY OCTOPIS.



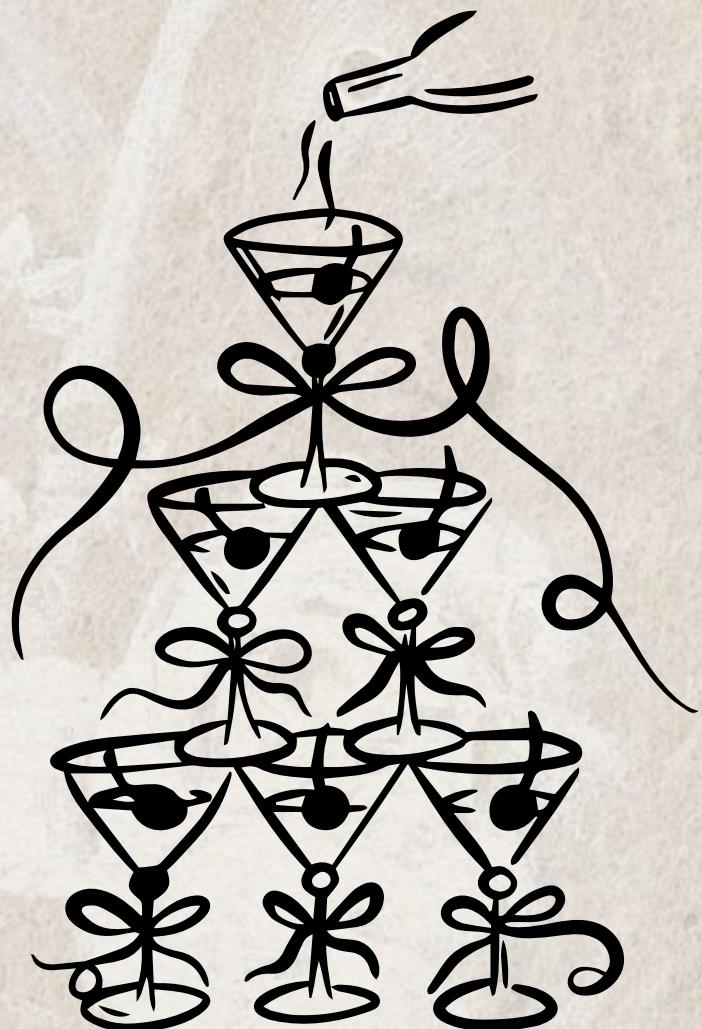
EXTRAS

FRENCH FRIES	22
CHEESY WEDGES	24
CALAMARI RING	28
TWISTER FRIED	24





BEVARAGE





RED WINES



SAN TELMO CAB SAUV 2023-
ARGENTINA

RM 168



FREAKY WINES TEMPRANILLO
2023-
SPAIN

RM 178



TRAPICHE RED MALBEC 2023
ARGENTINA

RM 178

THE WALL CAB SAUV 2022
AUSTRALIA

RM 178



RED WINES



**MARQUES DE CACERES RESERVA 2018 -
SPAIN**

RM 270



**TRAPICHE GRAN MEDALLA MALBEC
2019
ARGENTINA**

RM 290



**MARQUES DE MURRIETA RIOJA 2020
SPAIN**

RM 350



WHITE WINE



SAN TELMO TORRONTES 2023
ARGENTINA

RM 168

BUTTERBALL CHARDONNAY 2022
AUSTRALIA

RM 208

LALA LAND VERMENTINO 2021
AUSTRALIA

RM 208

ROSE WINE



TRAPICHE ROSE CABERNET 2022
ARGENTINA

RM 168

L'OSTAL ROSE 2022
FRANCE

RM 208

DEAKIN ESTATE MOSCATO
AUSTRALIA

RM 158



COFFEE	H	C
ESPRESSO	12	
DOUBLE ESPRESSO	18	
AMERICANO	14	16
LATTE	16	18
MOCHA	16	18
CAPPUCCINO	16	18
NON-COFFEE	H	C
CHOCOLATE	16	18
ORANGE JUICE		14
APPLE JUICE		14
COKE		10
Sprite		10
ACQUA PANNA/S.PELLEGRINO (750ML)		20
TEA	H	C
HONEY LEMON	14	16
CHAMOMILE TEA	14	
ENGLISH BREAKFAST	14	
EARL GREY	16	
DESSERT		
LECOUCOU'S AFFOGATO	34	
LECOUCOU'S BROWNIE	34	
TIRAMISU	36	



MOCKTAIL

LECOUCOU XOXO	26
CINDERELLA	24
SEASALT LEMON	24
PURPLE ANGEL	24
SPARKING MOJITO	28
PASSION WONDERLAND	26
PEACHYLICIOUS	26

COCKTAIL

ROSE OF THE HEART	45
FALLING IN LOVE	45
MISS ANNIE	45
MAGARITA	48
LONG ISLAND	48
JAY'S MOJITO	45

LECOUCOU'S SANGRIA

	GLASS	JUG
SANGRIA (WHITE WINE)	38	138
SANGRIA (RED WINE)		



WINE	GLASS	
HOUSE WINE	36	
OPTIONAL:REDWINE / WHITE WINE		
ROSE WINE	36	
TWO IS BETTER THAN ONE	2 GLASS	
ANY 2 ROSE WINE/ RED WINE/ WHITE WINE	68	
BEER O'CLOCK	1 BOTTLE	3 BOTTLE
LEFFE BLONDE	32	88
LEFFE BRUNE	32	88
HEINEKEN	28	78
GUINNESS	28	78

*Le
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Lover's Table



menu

CLASSIC ROMANCE SET -RM280++ FOR TWO

AMUSE-BOUCHE

STARTER

Oyster Rockefeller

or

smoke Duck Breast Bruchetta

MAIN

Grill Salmon Steak with Prawn and Baby Potato

OR

Grilled Striploin with Squid Ring and Baby Potato

DESSRT

matcha Chill Cheese

or

Tiramisu

BEVERAGE

Two Signature Cocktail or Soft Drinks.

(Wine Pairing +RM50 2 GLASSES OF WINE)



menu

LUXE INDULGENCE SET -RM560++ FOR TWO

AMUSE-BOUCHE

STARTER

Foie Gras with Furikake Rice and Prawn
Caramelize Onion Tobiko

SOUP

Roasted Pumpkin Soup Serve with Toast

MAIN

Grilled Chicken Skewer with Bake Mayo
and

Whole Green Lobster with Kampung Style Spaghetti

DESSERT

Matcha Chilli Cheese / Tiramisu

BEVERAGE

Welcome Mocktail + Coffee/ Tea after Meal
(Wine Pairing +RM50 2 GLASSES OF WINE)

