

Le Coucou



Le
Cocou

BRUNCH

AVAILABLE DAILY FROM 12PM-5PM



Le
Cocou



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*

SMOKE SALMON WITH SCRAMBLE WITH AVOCADO

42

*SMOKE SALMON WITH SCRAMBLE EGG,
AVOCADO, TOAST*



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 MENTAICO MAYO - AN
ELEGANT OCEAN BITE*



FOREST & FIELD

38

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



APPETIZER



CRISPY PORK BELLY TORTILLAS



40

CRACKLING PORK BELLY ON TOASTED CHEESE TORTILLAS, FINISHED WITH FRESH SLAW AND SWEET MASH.

FLAME-KISSED PORK RIB



56

FIRE-GRILLED PORK RIB WITH OUR SIGNATURE GLAZE, PAIRED WITH SILKY SWEET POTATO MASH.



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.



4 MEAT FUSION ROAST

258

GRILLED STRIPLOIN, LAMB RACK, PORK RIB, SMOKE
DUCK BREAST WITH SAUTE VEGETABLES AND CORN
SLAW SWEET MASH.

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.



Le
Coucou

MAIN



MAIN

POULTRY



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 SWEET MASH, CORN &
SLAW LETTUCE.*



MAIN

PORK

PORK CHEESE STACKER



58

A JUICY PORK PATTY LAYERED WITH MELTED CHEESE, SMOKY BACON AND SWEET CARAMELIZED ONIONS, PORK BURGER SERVED WITH CHIPS.

BELLY & SLAW



66

SLOW-BRAISED PORK BELLY PAIRED WITH SWEET POTATO MASH, CORN KERNELS, AND SLAW LETTUCE.



MAIN

FISH

SEAFOOD PLATTER 98

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

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, TARTE SAUCE WITH SWEET MASH, CORN & SLAW LETTUCE.

SALSA DANCE

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

58



MAIN



A5 SHIN SHIN

~~198~~ 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
SWEET MASH, CORN & SLAW
LETTUCE - 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
SWEET MASH, CORN &
SLAW LETTUCE.*



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

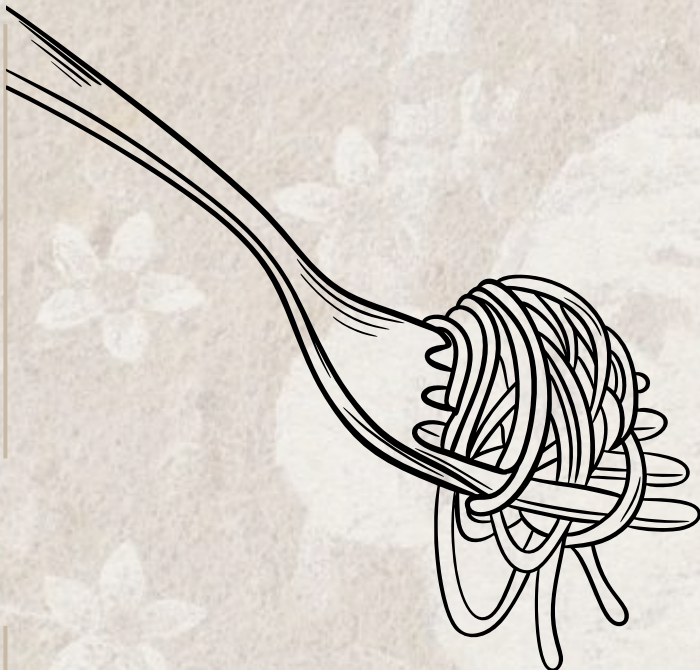
GLAZED EEL ON STEAMED RICE, BATHED IN LIGHT TEA BROTH AND ACCENTED WITH SEAWEED.



Le
Cocou



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 INFERNO



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.

OCEAN TIGER AGLIO-OLIO



52

SPAGHETTI TOSSED WITH GARLIC, CHILI FLAKES AND OLIVE OIL, TOPPED WITH OCEAN TIGER PRAWNS.

SMOKY BACON CARBONARA



46

CREAMY CARBONARA WITH SMOKY PORK BACON AND PARMESAN.

SMOKY DUCK WITH AROMATIC CREAMY FETTUCCINI

44

SMOKY DUCK BREAST TOSSED WITH HERB-INFUSED CREAMY FETTUCCINE A RICH, AROMATIC FINISH.

EXTRAS

FRENCH FRIES 22

CHEESY WEDGES 24

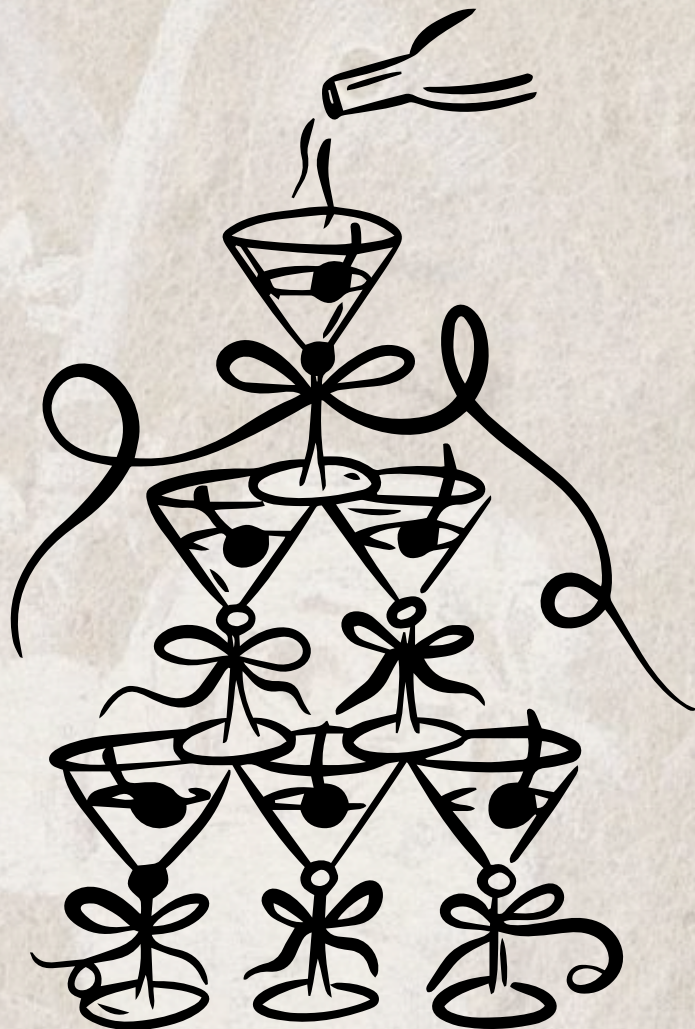
CALAMARI RING 28

TWISTER FRIED 24



Le
Coucou

BEVERAGE



Wine Of The Month

San Telmo

(White / Red)

RM128 / bottle

RM228 / 2 bottles



RED WINES



**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



BUTTERBALL CHARDONNAY 2022
AUSTRALIA

RM 208

LALA LAND VERMENTIONO 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 EPRESSO		18	
STRAWBERRY MATCHA			24
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)		
SANGRIA (RED WINE) 	38	138



WINE

GLASS

HOUSE WINE

36

OPTIONAL: RED WINE / 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
Cocou*

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

DESSERT

Matcha Chill Cheese
or
Tiramisu

BEVERAGE

Two Signature Cocktail or Soft Drinks.
(Wine Pairing +RM50 2 GLASSES OF WINE)





menu

LUXE INDULGENCE SET -RMS60++ FOR TWO

AMUSE-BOUCHE

STARTER

Foie Gras With Furikake Rice and Prawn
Caramelized 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 Chill Cheese / Tiramisu

BEVERAGE

Welcome Mocktail + Coffee/ Tea after Meal
(Wine Pairing +RMS0 2 GLASSES OF WINE)

