

Le  
Cocou

# BRUNCH

AVAILABLE DAILY FROM 12PM-5PM



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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 CHICKEN 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 MENTAICO 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

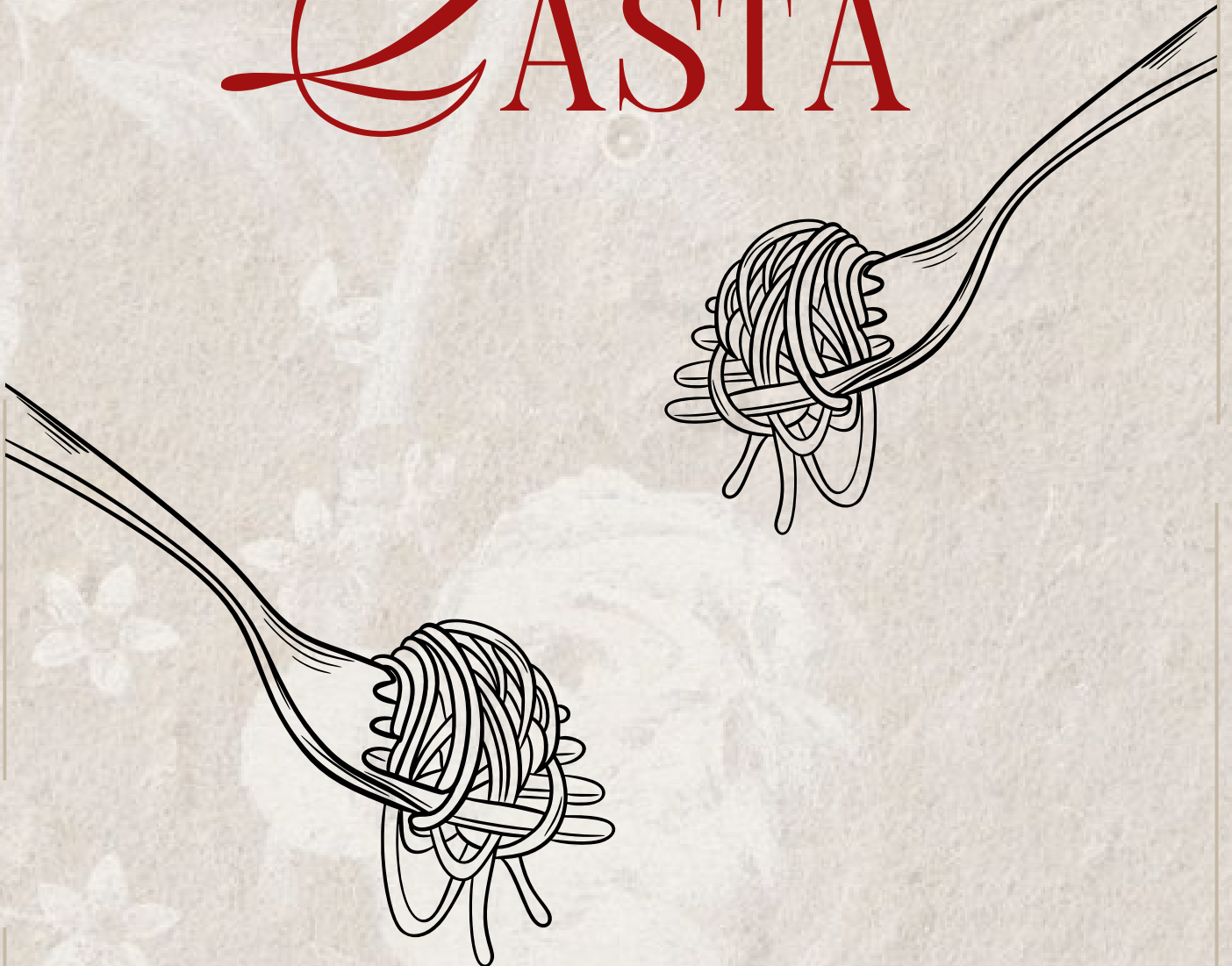
*A GENEROUS SHARING BOARD WITH JUICY CHICKEN SKEWERS, GOLDEN FISH FILLET, MELTIQUE BEEF, SAUTEED VEGGIES, BABY POTATOES, CHEESY TORTILLAS & SALAD.*





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Coucou

# 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



60

*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 FETUCHINI

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.*



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MAIN





# MAIN

## POULTRY



### SLAB OF GOLD 50

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

### SHISH TAOUK 46

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

### 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 CRIPSY 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

~~168~~ **138**

*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.*





# EXTRAS

FRENCH FRIES 22

CHEESY WEDGES 24

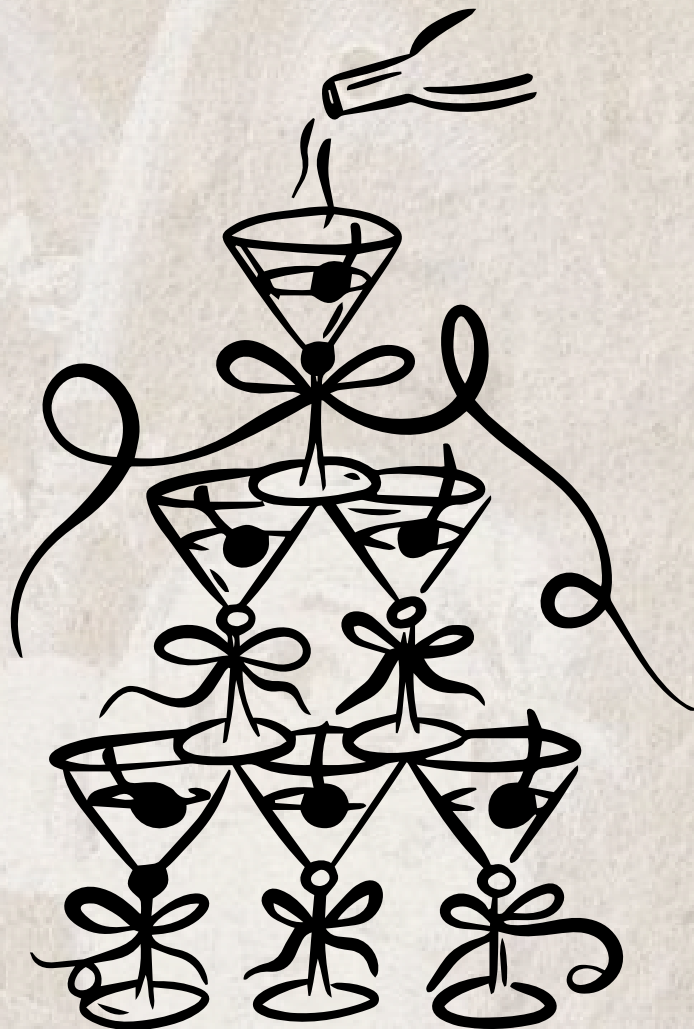
CALAMARI RING 28

TWISTER FRIED 24





# BEVERAGE





## 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 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	
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  
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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

### 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)

