

# 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

## 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.*





Le  
Coucou

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 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

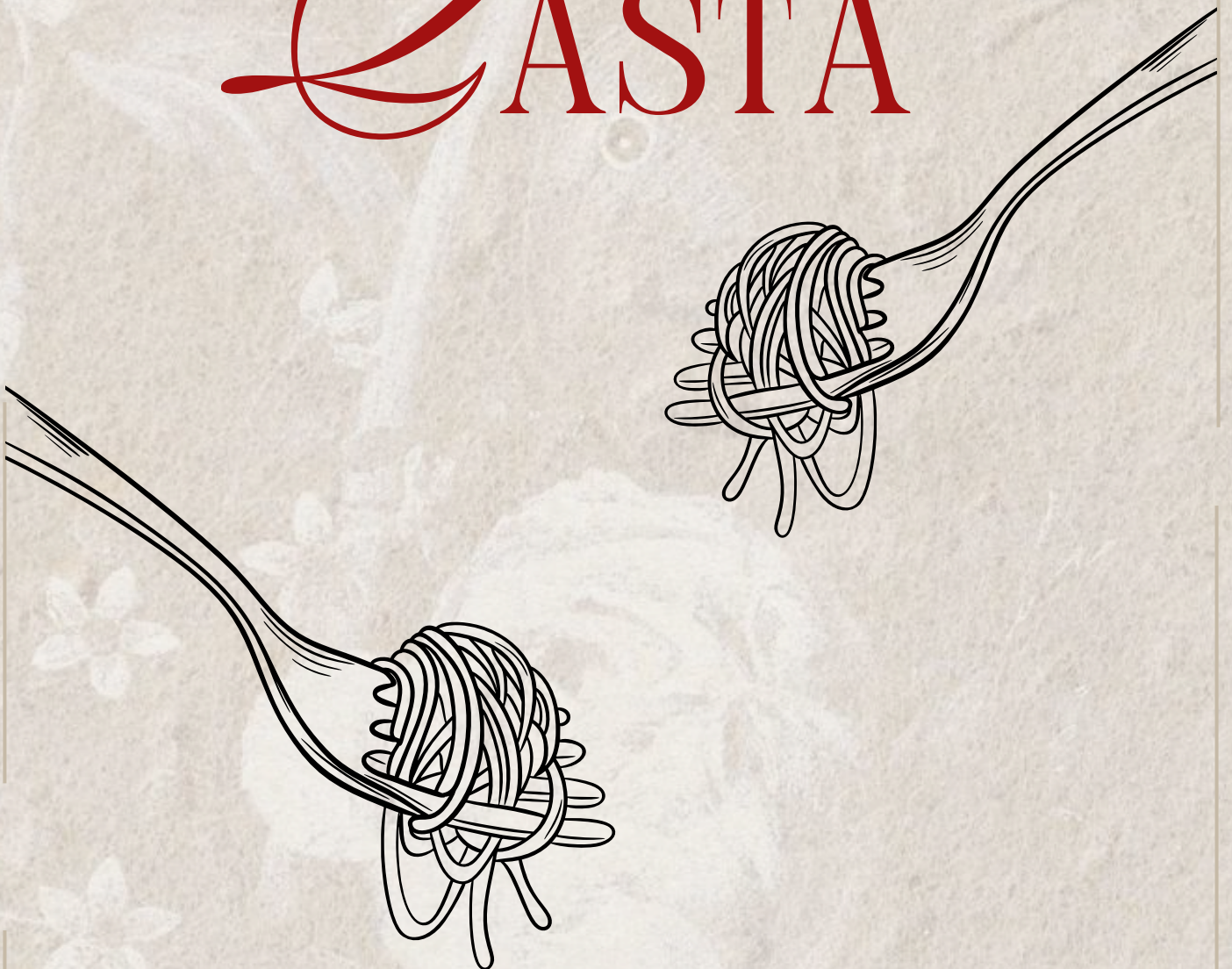
GLAZED EEL ON STEAMED RICE, BATHED IN LIGHT TEA BROTH AND ACCENTED WITH SEAWEED.





Le  
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



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 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.



# EXTRAS

**FRENCH FRIES** 22

**CHEESY WEDGES** 24

**CALAMARI RING** 28

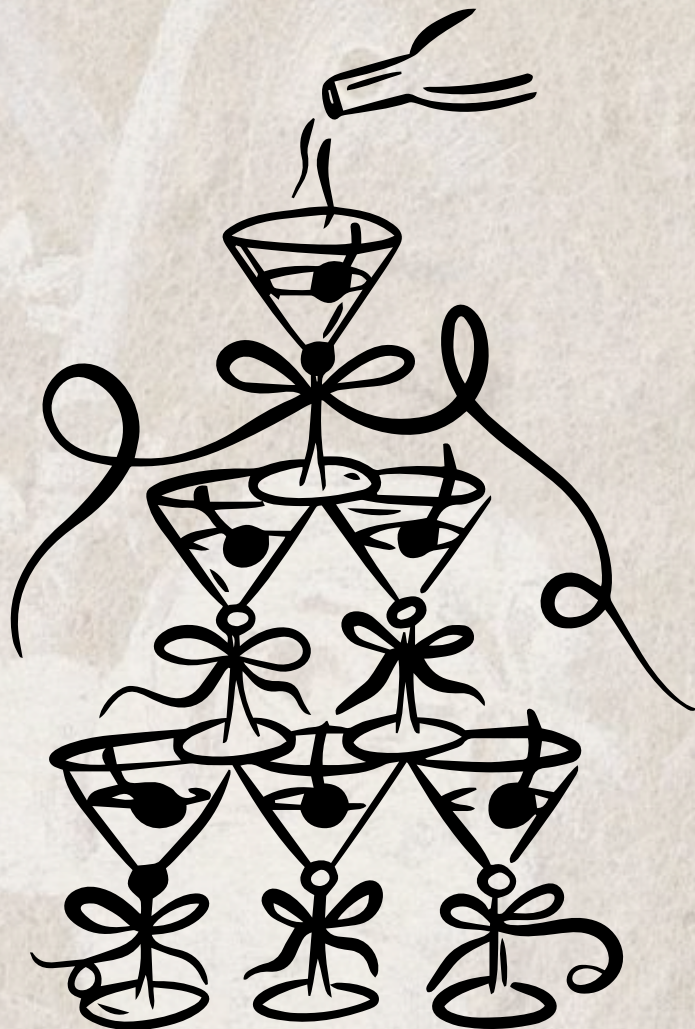
**TWISTER FRIED** 24





Le  
Coucou

# 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 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 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  
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 Served 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)

