

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
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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 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

~~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



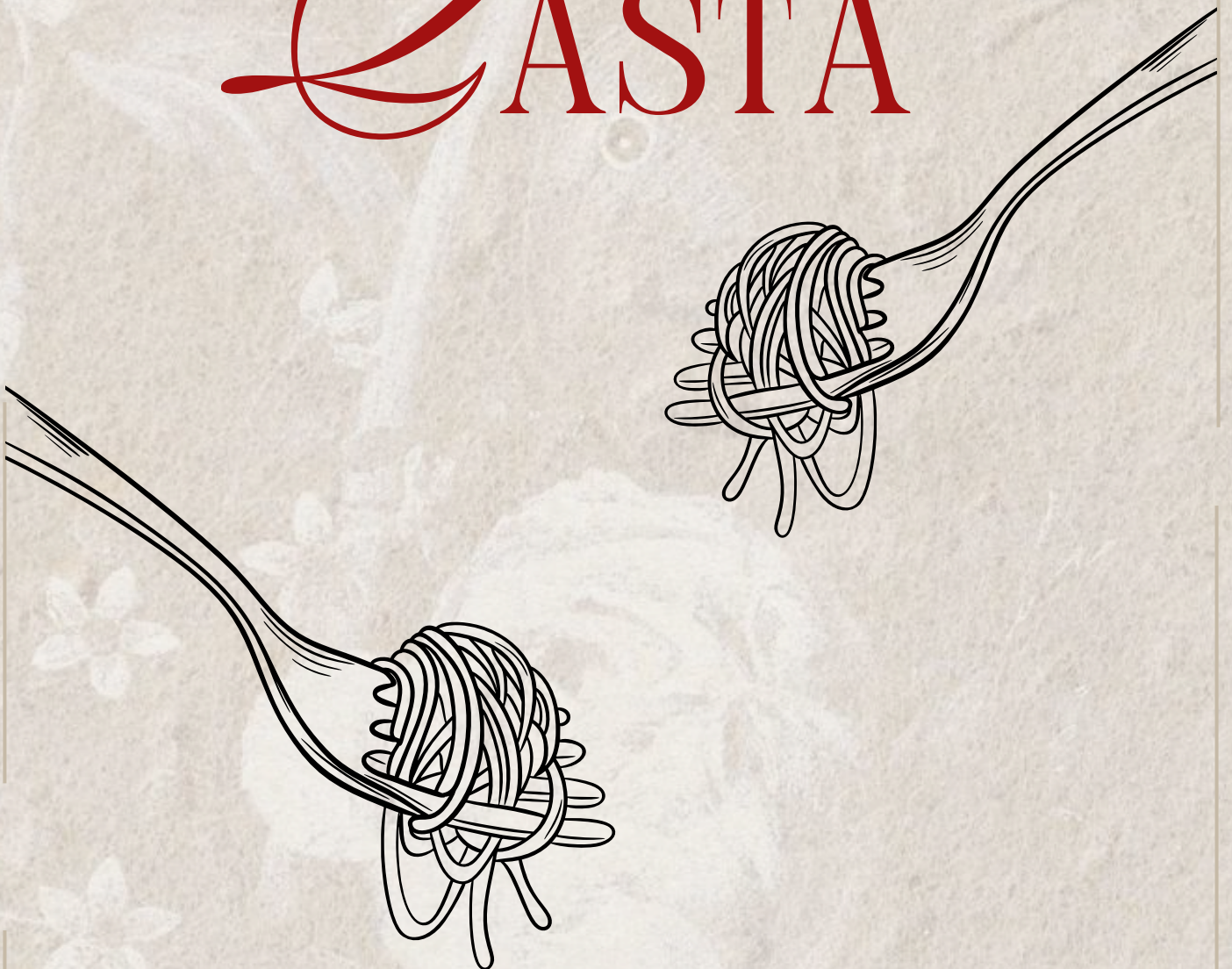
48

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



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



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.

EXTRAS

FRENCH FRIES 22

CHEESY WEDGES 24

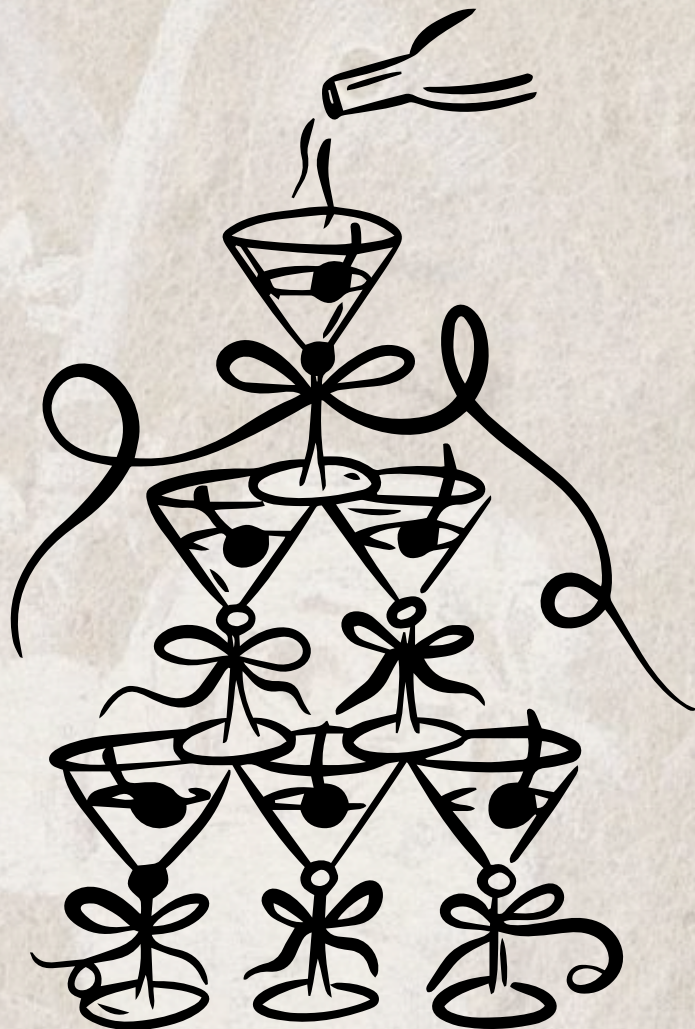
CALAMARI RING 28

TWISTER FRIED 24



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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)

