

Le  
Coucou

# BRUNCH

AVAILABLE DAILY FROM 12PM-5PM



*Le  
Coucou*



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

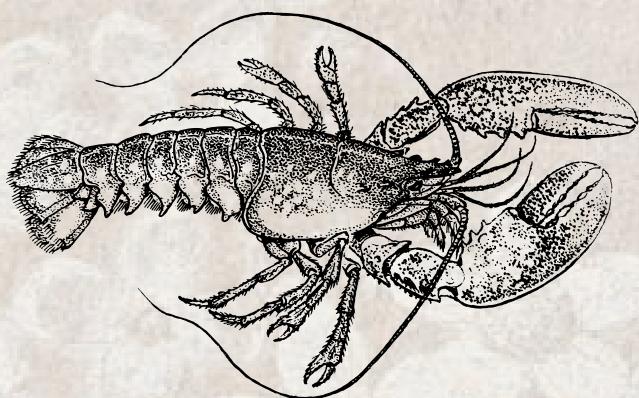
CHICKEN AND BROWN MUSHROOMS COOK  
WITH OUR SIGNATURE CREAMY SAUCE,  
SERVED WITH TOAST FOR DIPPING.

## 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

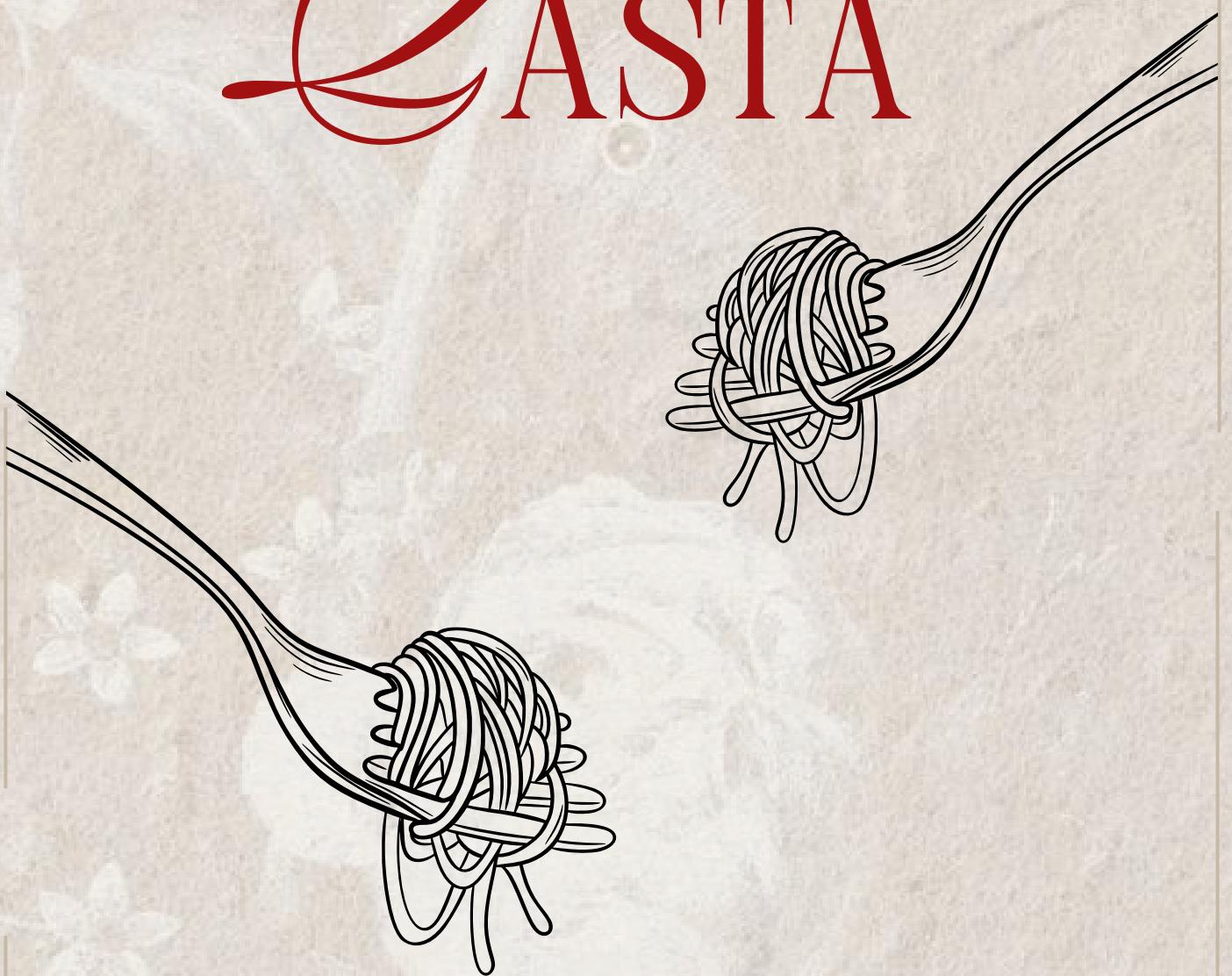
168

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



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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



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 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.



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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.

### DRUM & BASS 48

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

### BIG BOY BURGER 46

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



# 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  
RAGOUP AND SAUTEED  
VEGETABLES.*

### HEAVY DUTY

148

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



# MAIN

## LAMB

### SIGNATURE LAMB RACK



148

*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.



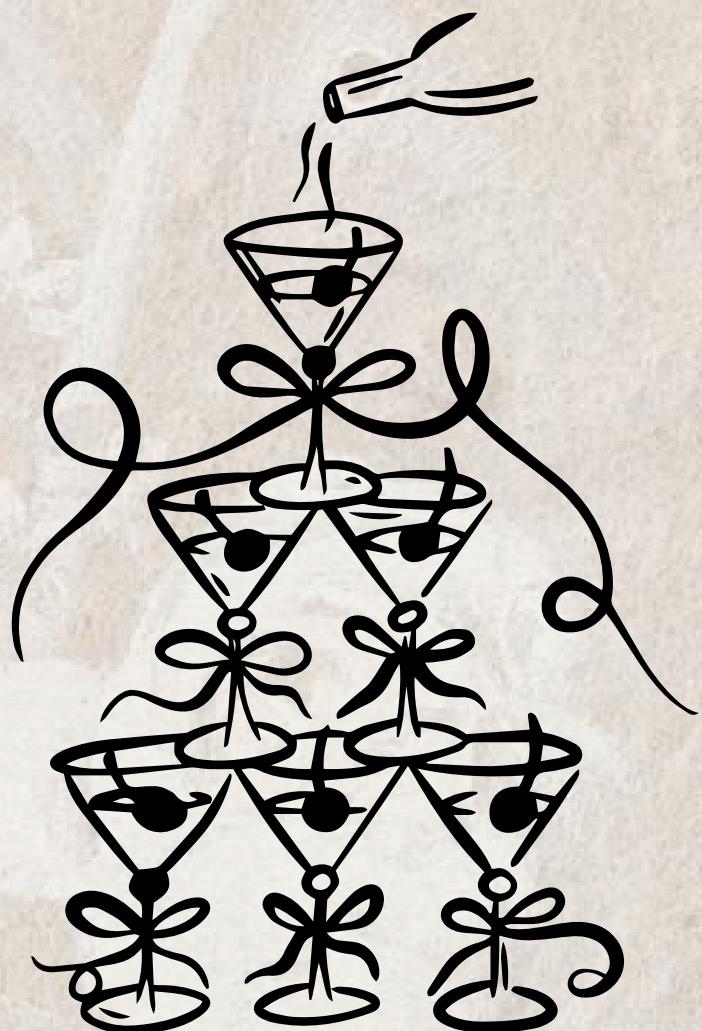
# EXTRAS

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



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# BÉVARAGE





## 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



<b>COFFEE</b>	<b>H</b>	<b>C</b>
ESPRESSO	12	
DOUBLE ESPRESSO	18	
AMERICANO	14	1
LATTE	16	6
MOCHA	16	18
CAPPUCCINO	16	18
		18
<b>NON-COFFEE</b>	<b>H</b>	<b>C</b>
CHOCOLATE	16	18
ORANGE JUICE		14
APPLE JUICE		14
COKE		10
Sprite		10
ACQUA PANNA/S.PELLEGRINO (750ML)		20
<b>TEA</b>	<b>H</b>	<b>C</b>
HONEY LEMON	14	16
CHAMOMILE TEA	14	
ENGLISH BREAKFAST	14	
EARL GREY	16	
<b>DESSERT</b>		
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	
SANGRIA (RED WINE)			138



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



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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 Chiffon Cake

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)

