

SOUPS

Miso mushroom
shimeji mushrooms, truffle oil / 320 cal / 210 ml

Chilled avocado and ialapeño

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shimeji mushrooms, truffle oil / 320 cal / 210 ml

Chilled avocado and ialapeño

400

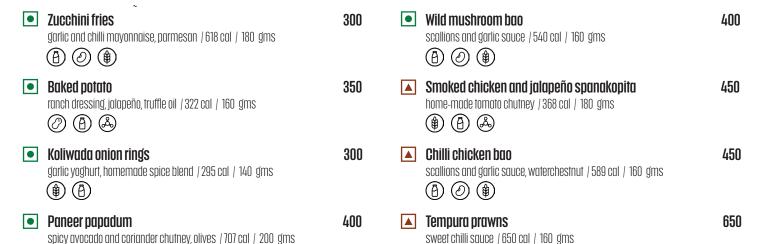
Potato and leek

400

Chilled avocado and jalapeño
raspberry sorbet, walnut crumble | 341 cal | 210 ml

(2) (3) (2) (3) (2) (3) (2) (3) (3) (445 cal | 210 ml)

COU COU SMALL PLATES



(a) (a)

SALADS

Caesar salad

(A) (D) (B)

garlic croutons, parmesan, olives | 479 cal | 130 gms



400





TOASTS

Guacamole 575 Honey glazed ham and cheddar cheese 600 focaccia, rucola, grain mustard / 661 cal / 180 gms sourdough toast, candied cherry tomato / 621 cal / 160 gms (a) (A) V Wild mushroom 575 ▲ Chipotle chicken 575 vegan truffle spread, garlic, red chillies / 619 cal / 160 gms brioche toast, jalapeño, scallions / 625 cal / 160 gms (a) <u>V</u>

FLAT BREADS

Avocado and burrata 750 Caiun spiced chicken 800 jalapeño, parmesan / 491 cal / 240 gms red chilli, rucola, sundried tomatoes / 632 cal / 240 gms (1) (1) (1) (A) Bianco 700 Charcuterie 850 wild mushroom, cream cheese, truffle oil, artichokes | 535 cal | 240 gms pepperoni, honey glazed ham, chicken sausage, cornichons | 597 cal | 260 gms (a) (b) (c) (d)

SANDWICHES

Tomato & avocado croissant 500 Tuna salad sandwich 550 English cheddar, kasundi mustard / 664 cal / 210 gms spicy mayonnaise, panini bread | 535 cal | 210 gms (A) (B) (A) (A) (A) (A) (A)Balsamic roasted vegetables & mozzarella on sourdough 450 Classic chicken & mayo sandwich in brioche 500 mozzarella, barley | 575 cal | 165 gms jalapeño / 568 cal / 210 gms (A) (B) (A) (A) (B) (A) (O) Currimbhoy egg salad sandwich 400 Ham and cheese 600 chilli, pumpkin and chia seed sourdough / 893 cal / 210 gms guacamole, aragula, croissant / 618 cal / 250 gms (1)(A) (B) (A) (B)





PASTA AND RISOTTO

•	COU COU green risotto aglio e olio vegetables, super seeds 789 cal 200 gms (B) (D)	575	•	Spinach ricotta agnolotti bell pepper coulis, leek crisp, butter thyme emulsion / 880 cal / 160 gms	575				
•	Mac and cheese baked macaroni with creamy cheddar cheese and dijon mustard sauce / 748 cal / 180 gms	500	A	Truffle carbonara risotto crumb fried poached egg, bacon, wild mushroom / 893 cal / 220 gms (A) (B) (B) (C) (P)	750				
•	Spaghetti in wild rocket pesto bell pepper, broccoli, parmesan / 714 cal / 160 gms (a) (a)	575		Spicy chicken mezzelune scapece sauce, zucchini chips, basil / 800 cal / 180 gms (A) (P) (A) (O)	675				
SOUL FOOD									
•	Wild mushroom and sundried tomato augratin garlic crostini, pickled shimeji mushrooms / 624 cal / 200 gms	675		Creamed spinach filled slow cooked chicken brussel sprouts, caramelized onion, melba toast / 548 cal / 210 gms (A)	800				
•	Quesadillas guacamole, tomato salsa, sour cream 831 cal 210 gms (A) (B) (A)	675	A	Braised lamb shanks creamy polenta, root vegetables, gremolata 775 cal 260 gms (B) (P)	900				
	Thai steamed fish lemon grass, seafood crisp, Asian greens / 592 cal / 210 gms (4) (3) (4)	900							
PASTRIES									
•	Chocolate & candied kumquat dark chocolate pave, citrus marmalade, dark chocolate ganache 697 cal / 125 gms (A)	375	•	Chocolate decandence dark chocolate mousse, chocolate crunch / 553 cal / 180 gms	375				
•	Peach & vanilla homemade peach and apricot jam, vanilla chantilly on puff pastry 742 cal / 175 gms	375	•	Black forest tart ayered tart with dark chocolate sponge, sour cherry compote, vanilla chantilly and a dark chocolate and mascarpone ganache 519 cal / 165 gms (A) (B) (D)	400				

(?) Contains nuts (&) Contains sulphites (A) Contains milk & milk products (2) Contains soybean & their products

Contains egg Contains pork Contains fish & fish products

▲ Contains egg, meat or seafood

¥ Vegan

(Contains alcohol

(B) Contains gluten

Vegetarian

(III) Contains shellfish



	Ispahan rose cream cheese mousse, raspberry jelly, lychee compote, almond sponge / 805 cal / 100 gms (A) (B) (O)	450		Opera layered pastry of almond sponge, dark chocolate ganache, coffee buttercream /824 cal / 140 gms (A) (B) (O)	400					
	Basque cheesecake burnt basque cheesecake originating from Spain / 490 cal / 175 gms (A) (O)	375								
FRESH BAKES										
•	Croissant rich, buttery and flaky French pastry / 501 cal / 110 gms	250		Triple chocolate brioche chocolate brulee, chocolate crumble and chocolate ganache 738 cal / 330 gms (**) (**)	300					
•	Pain au chocolat light and flaky pastry filled with chocolate 584 cal 100 gms	250		Almond croissant flaky pastry filled with almond praline 796 cal 160 gms Property 160 0 0	300					
•	Kouign amann sugar laminated flaky pastry 563 cal 80 gms	300		Cajun spiced chicken puff savoury flaky pastry filled with spicy chicken mixture 797 cal 250 gms (**)	525					
•	Corn, asparagus & jalapeño puff savoury flaky pastry filled with creamy corn, asparagus and jalapeño 573 cal / 165 gms (**) (**) (**)	425		Lamb puff pithiviers savoury flaky pastry filled with lamb ragu / 920 cal / 225 gms (**)	725					
	Cinnamon brioche light and flaky pastry flavoured with cinnamon / 726 cal / 80 gms (**) (**)	300		Baklava croissant light and flaky french pastry with nut filling (apricot, pistachio, prunes) 655 cal / 150 gms (**) (**)	300					
DESSERTS										
•	French toast blue berry, strawberry, smoked honey, vanilla ice cream / 793 cal / 180 gms	500		Double fromage cheesecake berry soil, raspberry sorbet 745 cal 160 gms (**) (**)	500					
	Warm chocolate cake chocolate ice cream / 928 cal / 160 gms (**) (**)	500		COU COU signature soufflé vanilla chocolate hazelnut candied orange 566 cal / 120 gms (*) (*) (*) (*)	650					
	Lemon curd tart berry compote 678 cal 160 gms (**) (**)	500		Serving time for soufflé is 30 minutes						
	Vegetarian Contains egg, meat or seafood Vegan Contains shellfish Contains egg Contains pork Contains fish & fish products Contains alcohol Contains alcohol Contains nuts Contains sulphites Contains milk & milk products Contains soybean & their products									