

COU COU

SOUPS

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|--|---|
| <p>■ Miso mushroom 375
shimeji mushrooms, truffle oil / 320 cal / 210 ml
🍷 🍴 🍴</p> | <p>▲ Country style chicken noodle soup 400
rice noodles, leeks, lemon grass / 182 cal / 320 ml
🍴 🍴</p> |
| <p>■ Chilled avocado and jalapeño 400
raspberry sorbet, walnut crumble / 341 cal / 210 ml
🍴 🍴 🍴</p> | <p>▲ Potato and leek 400
bacon crumble, chilli oil / 445 cal / 210 ml
🍷 🍴 🍴 🍴</p> |

COU COU SMALL PLATES

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| <p>■ Zucchini fries 300
garlic and chilli mayonnaise, parmesan / 618 cal / 180 gms
🍷 🍴 🍴</p> | <p>■ Wild mushroom bao 400
scallions and garlic sauce / 540 cal / 160 gms
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| <p>■ Baked potato 350
ranch dressing, jalapeño, truffle oil / 322 cal / 160 gms
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home-made tomato chutney / 368 cal / 180 gms
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| <p>■ Koliwada onion rings 300
garlic yoghurt, homemade spice blend / 295 cal / 140 gms
🍴 🍷</p> | <p>▲ Chilli chicken bao 450
scallions and garlic sauce, waterchestnut / 589 cal / 160 gms
🍷 🍴 🍴</p> |
| <p>■ Paneer papadum 400
spicy avocado and coriander chutney, olives / 707 cal / 200 gms
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sweet chilli sauce / 650 cal / 160 gms
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SALADS

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| <p>■ Beetroot tartare 400
goat cheese, orange and ginger reduction / 334 cal / 130 gms
🍷 🍴</p> | <p>▲ Traditional Caesar salad 500
bacon, anchovies, garlic croutons, parmesan / 749 cal / 150 gms
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| <p>■ COU COU green salad 450
avocado, asparagus, broccoli, artichoke, truffle vinaigrette
265 cal / 150 gms
🍴</p> | <p>▲ Californian chicken salad 550
Greek yoghurt, avocado, amaranth seeds, walnuts / 427 cal / 150 gms
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| <p>■ Caesar salad 400
garlic croutons, parmesan, olives / 479 cal / 130 gms
🍷 🍴 🍴</p> | |

- Vegetarian
▲ Contains egg, meat or seafood
🍴 Vegan
🍴 Contains shellfish
🍴 Contains egg
🍴 Contains pork
🍴 Contains fish & fish products
🍴 Contains alcohol
🍴 Contains gluten
🍴 Contains nuts
🍴 Contains sulphites
🍴 Contains milk & milk products
🍴 Contains soybean & their products

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary. The above mentioned calorific values are based on standard recipes and often vary basis customisation. Should you be allergic to any ingredient, please bring it to the attention of the server. All food is cooked in refined sunflower oil, olive oil or butter. All prices are exclusive of applicable government taxes.

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TOASTS

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|--|-----|---|-----|
|  Guacamole
sourdough toast, candied cherry tomato / 621 cal / 160 gms
   | 575 |  Honey glazed ham and cheddar cheese
focaccia, rucola, grain mustard / 661 cal / 180 gms
    | 600 |
|  Wild mushroom
vegan truffle spread, garlic, red chillies / 619 cal / 160 gms
  | 575 |  Chipotle chicken
brioche toast, jalapeño, scallions / 625 cal / 160 gms
   | 575 |

FLAT BREADS

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|---|-----|--|-----|
|  Avocado and burrata
red chilli, rucola, sundried tomatoes / 632 cal / 240 gms
  | 750 |  Cajun spiced chicken
jalapeño, parmesan / 491 cal / 240 gms
   | 800 |
|  Bianco
wild mushroom, cream cheese, truffle oil, artichokes / 535 cal / 240 gms
  | 700 |  Charcuterie
pepperoni, honey glazed ham, chicken sausage, cornichons / 597 cal / 260 gms
    | 850 |

SANDWICHES

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

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PASTA AND RISOTTO

- COU COU green risotto** 575
aglio e olio vegetables, super seeds / 789 cal / 200 gms
Ⓜ Ⓝ Ⓞ
- Mac and cheese** 500
baked macaroni with creamy cheddar cheese and dijon mustard sauce / 748 cal / 180 gms
Ⓜ Ⓝ Ⓞ
- Spaghetti in wild rocket pesto** 575
bell pepper, broccoli, parmesan / 714 cal / 160 gms
Ⓜ Ⓝ Ⓞ
- Spinach ricotta agnolotti** 575
bell pepper coulis, leek crisp, butter thyme emulsion / 880 cal / 160 gms
Ⓜ Ⓝ
- Truffle carbonara risotto** 750
crumb fried poached egg, bacon, wild mushroom / 893 cal / 220 gms
Ⓜ Ⓝ Ⓞ Ⓟ Ⓠ
- Spicy chicken mezzelune** 675
scapecce sauce, zucchini chips, basil / 800 cal / 180 gms
Ⓜ Ⓝ Ⓞ Ⓟ Ⓠ

SOUL FOOD

- Wild mushroom and sundried tomato au gratin** 675
garlic crostini, pickled shimeji mushrooms / 624 cal / 200 gms
Ⓜ Ⓝ Ⓞ
- Quesadillas** 675
guacamole, tomato salsa, sour cream / 831 cal / 210 gms
Ⓜ Ⓝ Ⓞ
- Thai steamed fish** 900
lemon grass, seafood crisp, Asian greens / 592 cal / 210 gms
Ⓜ Ⓝ Ⓞ
- Creamed spinach filled slow cooked chicken** 800
brussel sprouts, caramelized onion, melba toast / 548 cal / 210 gms
Ⓜ Ⓝ
- Braised lamb shanks** 900
creamy polenta, root vegetables, gremolata / 775 cal / 260 gms
Ⓜ Ⓝ Ⓞ

PASTRIES

- Chocolate & candied kumquat** 375
dark chocolate pave, citrus marmalade, dark chocolate ganache
697 cal / 125 gms
Ⓜ Ⓝ
- Chocolate decadence** 375
dark chocolate mousse, chocolate crunch / 553 cal / 180 gms
Ⓜ Ⓝ
- Peach & vanilla** 375
homemade peach and apricot jam, vanilla chantilly on puff pastry
742 cal / 175 gms
Ⓜ Ⓝ
- Black forest tart** 400
ayered tart with dark chocolate sponge, sour cherry compote,
vanilla chantilly and a dark chocolate and mascarpone ganache
519 cal / 165 gms
Ⓜ Ⓝ Ⓞ

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| <p>▲ Ispahan 450
rose cream cheese mousse, raspberry jelly, lychee compote, almond sponge / 805 cal / 100 gms
Ⓢ Ⓜ Ⓟ Ⓞ</p> | <p>▲ Opera 400
layered pastry of almond sponge, dark chocolate ganache, coffee buttercream / 824 cal / 140 gms
Ⓢ Ⓜ Ⓟ Ⓞ</p> |
| <p>▲ Basque cheesecake 375
burnt basque cheesecake originating from Spain / 490 cal / 175 gms
Ⓢ Ⓞ</p> | |

FRESH BAKES

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|---|---|
| <p>■ Croissant 250
rich, buttery and flaky French pastry / 501 cal / 110 gms
Ⓢ Ⓜ</p> | <p>▲ Triple chocolate brioche 300
chocolate brulee, chocolate crumble and chocolate ganache / 738 cal / 330 gms
Ⓢ Ⓜ Ⓞ</p> |
| <p>■ Pain au chocolat 250
light and flaky pastry filled with chocolate / 584 cal / 100 gms
Ⓢ Ⓜ</p> | <p>▲ Almond croissant 300
flaky pastry filled with almond praline / 796 cal / 160 gms
Ⓢ Ⓜ Ⓞ Ⓟ</p> |
| <p>■ Kouign amann 300
sugar laminated flaky pastry / 563 cal / 80 gms
Ⓢ Ⓜ</p> | <p>▲ Cajun spiced chicken puff 525
savory flaky pastry filled with spicy chicken mixture / 797 cal / 250 gms
Ⓢ Ⓜ</p> |
| <p>■ Corn, asparagus & jalapeño puff 425
savory flaky pastry filled with creamy corn, asparagus and jalapeño / 573 cal / 165 gms
Ⓢ Ⓜ Ⓝ</p> | <p>▲ Lamb puff pithiviers 725
savory flaky pastry filled with lamb ragu / 920 cal / 225 gms
Ⓢ Ⓜ</p> |
| <p>▲ Cinnamon brioche 300
light and flaky pastry flavoured with cinnamon / 726 cal / 80 gms
Ⓢ Ⓜ Ⓞ</p> | <p>▲ Baklava croissant 300
light and flaky french pastry with nut filling (apricot, pistachio, prunes) / 655 cal / 150 gms
Ⓢ Ⓜ Ⓞ Ⓟ</p> |

DESSERTS

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| <p>■ French toast 500
blue berry, strawberry, smoked honey, vanilla ice cream / 793 cal / 180 gms
Ⓢ Ⓜ</p> | <p>▲ Double fromage cheesecake 500
berry soil, raspberry sorbet / 745 cal / 160 gms
Ⓢ Ⓜ Ⓞ</p> |
| <p>▲ Warm chocolate cake 500
chocolate ice cream / 928 cal / 160 gms
Ⓢ Ⓜ Ⓞ Ⓟ</p> | <p>▲ COU COU signature soufflé 650
vanilla chocolate hazelnut candied orange / 566 cal / 120 gms
Ⓢ Ⓜ Ⓞ Ⓟ
Serving time for soufflé is 30 minutes</p> |
| <p>▲ Lemon curd tart 500
berry compote / 678 cal / 160 gms
Ⓢ Ⓜ Ⓞ Ⓟ</p> | |

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