































# COU COU

BY OBEROI




















## SOUPS

- |   |            |  |            |
|---|------------|--|------------|
| <p> <b>Miso mushroom</b><br/>shimeji mushrooms, truffle oil / 320 cal / 210 ml</p> <p>  </p> | <p>400</p> | <p> <b>Country style chicken noodle soup</b><br/>rice noodles, leeks, lemon grass / 182 cal / 320 ml</p> <p> </p> | <p>425</p> |
|---|------------|--|------------|

## COU COU SMALL PLATES

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|--|------------|---|------------|
| <p> <b>Zucchini fries</b><br/>garlic and chilli mayonnaise, parmesan / 618 cal / 180 gms</p> <p>  </p>              | <p>350</p> | <p> <b>Wild mushroom bao</b><br/>scallions and garlic sauce / 540 cal / 160 gms</p> <p>  </p>                     | <p>425</p> |
| <p> <b>Baked potato</b><br/>ranch dressing, jalapeño, truffle oil / 322 cal / 160 gms</p> <p>  </p>                 | <p>375</p> | <p> <b>Smoked chicken and jalapeño spanakopita</b><br/>home-made tomato chutney / 368 cal / 180 gms</p> <p>  </p> | <p>450</p> |
| <p> <b>Koliwada onion rings</b><br/>garlic yoghurt, homemade spice blend / 295 cal / 140 gms</p> <p> </p>  | <p>350</p> | <p> <b>Chilli chicken bao</b><br/>scallions and garlic sauce, waterchestnut / 589 cal / 160 gms</p> <p>  </p>  | <p>450</p> |
| <p> <b>Paneer papadum</b><br/>spicy avocado and coriander chutney, olives / 707 cal / 200 gms</p> <p>  </p> | <p>425</p> | <p> <b>Tempura prawns</b><br/>sweet chilli sauce / 650 cal / 160 gms</p> <p> </p>  | <p>650</p> |

## SALADS

- |  |            |   |            |
|--|------------|---|------------|
| <p> <b>Beetroot tartare</b><br/>goat cheese, orange and ginger reduction / 334 cal / 130 gms</p> <p> </p>  | <p>425</p> | <p> <b>Traditional Caesar salad</b><br/>bacon, anchovies, garlic croutons, parmesan / 749 cal / 150 gms</p> <p>    </p> | <p>525</p> |
| <p> <b>COU COU green salad</b><br/>avocado, asparagus, broccoli, artichoke, truffle vinaigrette<br/>265 cal / 150 gms</p> <p></p>   | <p>475</p> | <p> <b>Californian chicken salad</b><br/>Greek yoghurt, avocado, amaranth seeds, walnuts<br/>427 cal / 150 gms</p> <p>  </p>  | <p>575</p> |
| <p> <b>Caesar salad</b><br/>garlic croutons, parmesan, olives / 479 cal / 130 gms</p> <p>  </p> | <p>425</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.













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



## TOASTS

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

## SANDWICHES

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

## PASTA AND RISOTTO

- |   |     |   |     |
|---|-----|---|-----|
| <p><b>■ COU COU green risotto</b><br/>aglio e olio vegetables, super seeds / 789 cal / 200 gms</p> <p>  </p>                       | 625 | <p><b>■ Spaghetti in wild rocket pesto</b><br/>bell pepper, broccoli, parmesan / 714 cal / 160 gms</p> <p>  </p>  | 625 |
| <p><b>■ Mac and cheese</b><br/>baked macaroni with creamy cheddar cheese and dijon mustard sauce / 748 cal / 180 gms</p> <p>  </p> | 575 | <p><b>▲ Truffle carbonara risotto</b><br/>crumb fried poached egg, bacon, wild mushroom / 893 cal / 220 gms</p> <p>    </p> | 750 |

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## SOUL FOOD

- |   |                                  |   |                       |
|---|----------------------------------|---|-----------------------|
| <p><b>■ Wild mushroom and sundried tomato au gratin</b><br/>garlic crostini, pickled shimeji mushrooms / 624 cal / 200 gms</p> <p><b>■ Quesadillas</b><br/>guacamole, tomato salsa, sour cream / 831 cal / 210 gms</p> <p><b>▲ Thai steamed fish</b><br/>lemon grass, seafood crisp, Asian greens / 592 cal / 210 gms</p> | <p>675</p> <p>700</p> <p>925</p> | <p><b>▲ Creamed spinach filled slow cooked chicken</b><br/>brussel sprouts, caramelized onion, melba toast<br/>548 cal / 210 gms</p> <p><b>▲ Braised lamb shanks</b><br/>creamy polenta, root vegetables, gremolata / 775 cal / 260 gms</p> | <p>800</p> <p>900</p> |
|---|----------------------------------|---|-----------------------|

## FRESH BAKES

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|---|--|--|--|
| <p><b>■ Croissant</b><br/>rich, buttery and flaky French pastry / 501 cal / 110 gms</p> <p><b>■ Pain au chocolat</b><br/>light and flaky pastry filled with chocolate / 584 cal / 100 gms</p> <p><b>■ Kouign amann</b><br/>sugar laminated flaky pastry / 563 cal / 80 gms</p> <p><b>■ Corn, asparagus &amp; jalapeño puff</b><br/>savory flaky pastry filled with creamy corn, asparagus and jalapeño / 573 cal / 165 gms</p> <p><b>▲ Cinnamon brioche</b><br/>light and flaky pastry flavoured with cinnamon / 726 cal / 80 gms</p> | <p>275</p> <p>275</p> <p>300</p> <p>425</p> <p>300</p> | <p><b>▲ Triple chocolate brioche</b><br/>chocolate brulee, chocolate crumble and chocolate ganache<br/>738 cal / 330 gms</p> <p><b>▲ Almond croissant</b><br/>flaky pastry filled with almond praline / 796 cal / 160 gms</p> <p><b>▲ Cajun spiced chicken puff</b><br/>savory flaky pastry filled with spicy chicken mixture / 797 cal / 250 gms</p> <p><b>▲ Lamb puff pithiviers</b><br/>savory flaky pastry filled with lamb ragù / 920 cal / 225 gms</p> <p><b>▲ Baklava croissant</b><br/>light and flaky french pastry with nut filling (apricot, pistachia, prunes)<br/>655 cal / 150 gms</p> | <p>300</p> <p>300</p> <p>525</p> <p>675</p> <p>300</p> |
|---|--|--|--|

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## FLAT BREADS

- |   |  |
|---|--|
| <p><b>Avocado and burrata</b> 775<br/>red chilli, rucola, sundried tomatoes / 632 cal / 240 gms<br/>🌿 🥚</p>     | <p><b>Cajun spiced chicken</b> 825<br/>jalapeño, parmesan / 491 cal / 240 gms<br/>🌿 🥚 🥚</p>                                  |
| <p><b>Bianco</b> 725<br/>wild mushroom, cream cheese, truffle oil, artichokes<br/>535 cal / 240 gms<br/>🌿 🥚</p> | <p><b>Charcuterie</b> 850<br/>pepperoni, honey glazed ham, chicken sausage, cornichons<br/>597 cal / 260 gms<br/>🌿 🥚 🥚 🥚</p> |

## PASTRIES

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|---|--|
| <p><b>PABANA</b> 275<br/>passion, banana &amp; mango compote, almond praline / 301 cal / 115 gms<br/>🌿 🌱</p>                                  | <p><b>Lemon blueberry</b> 375<br/>lemon curd &amp; blueberry mousse layered in a classic vanilla &amp; almond sponge / 506.4 cal / 113 gms<br/>🥚 🌿 🥚</p> |
| <p><b>Decadence</b> 375<br/>classic chocolate mousse pastry / 386.36 cal / 85 gms<br/>🥚 🌿 🥚</p>   | <p><b>Ispahan</b> 450<br/>raspberry &amp; lychee jelly layered in almond sponge, rose mousse / 805 cal / 100 gms<br/>🥚 🌿 🥚</p>                           |
| <p><b>Chocolate &amp; Raspberry</b> 325<br/>a sugarfree &amp; glutenfree slow baked chocolate cake, raspberry / 626 cal / 105 gms<br/>🥚 🥚</p> | <p><b>Mocha</b> 400<br/>'filter coffee, chocolate, coffee crunch / 509.54 cal / 131 gms<br/>🥚 🌿 🥚</p>  |
| <p><b>Black diamond</b> 375<br/>truffle scented tiramisu / 300.67 cal / 70 gms<br/>🌿 🥚 🥚 🥚</p>  | <p><b>Mille Feuille Sicily</b> 400<br/>chocolate, orange cream cheese, nuts / 633 cal / 107 gms<br/>🥚 🥚</p>  |
| <p><b>Basque</b> 375<br/>classic vanilla burnt cheesecake / 553 cal / 143 gms<br/>🥚 🥚</p>   |  |

## DESSERTS

- |  |  |
|--|--|
| <p><b>French toast</b> 500<br/>blue berry, strawberry, smoked honey, vanilla ice cream<br/>793 cal / 180 gms<br/>🌿 🥚</p> | <p><b>Warm chocolate cake</b> 500<br/>chocolate ice cream / 928 cal / 160 gms<br/>🌿 🥚 🥚</p>                  |
|  | <p><b>Double fromage cheesecake</b> 550<br/>berry soil, raspberry sorbet / 745 cal / 160 gms<br/>🌿 🥚 🥚 🥚</p> |

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