

# COU COU Signatures

*This menu is a celebration of ingredients and chefs' interpretation to create dishes which are unique to Cou Cou*

## Bon Appetit !

■ Carrot   Cocoa   Cilantro	🌾	350
■ Watermelon   Seaweed   Purple Cabbage	🥚🥚🌱	450
■ Tomato   Twice Cooked Mozzarella   Basil (V)	🍷🥚🥚	500
■ Gnoccho   Parmesan   Shimeji (V)	🌾🥚	550
▲ Eggs   Sweet Onion   Pecorino	🌾🥚	450
▲ Crab   Egg   Chilli	🦀	750
▲ Seabass   Quinoa   Galangal	🌾	600
▲ Prawn   Hummus   Pepperoncino	🦀	650
▲ Chicken   Soy   Leek	🌾🥚	550
▲ Parma Ham   Brioche   Balsamico	🌾🥚🥚🥚	750

🌾 Contains gluten 🥚 Contains soy 🥚 Contains pork 🦀 Contains shellfish 🥚 Contains nuts 🥚 Contains Dairy 🌱 Vegan 🥚 Contains gelatin

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## SOUPS & SALADS

- **Broccoli & Kale Soup** VEGAN 🐣

*Toasted pine nuts*

350
- **Shallot & Saffron Soup** 🥛

*Crème fraiche, melba toast*

400
- Country Style Broth** 🌾 🐣

*Vermicelli & bird's eye chilly*

350 | 400 | 450
- *Provençal vegetables* | ▲ *Chicken* | ▲ *Prawns* 🦐
- ▲ **French Onion Soup** 🌾 🥛

*chicken bouillon, sourdough cheese croute*

450
- **Cou Cou Salad** 🥛 🐣

*mesclun, steamed vegetables flavored with pesto*

500
- **Leafy Greens, Avocado & Seaweed Salad** 🐣 VEGAN

*soy & ginger dressing*

400
- **Fresh Palm Heart & Cranberry Salad** 🥛

*citrus vinaigrette, basil salt, feta*

500
- ▲ **Californian Chicken Salad** 🐣 🥛

*avocado, grape, pecan nuts, honey – yogurt dressing*

550
- **Brie & Caramelized Onion** 🐣 🥛 🌾

*salad of mixed greens, balsamic figs, toasted walnuts*

450

## PETIT PLATES

- **Mushrooms on Toast** VEGAN 🌾

*pumpkin & chia sourdough, porcini, shitake, vegan truffle cheese*

550
- **Sourdough Sampler** 🌾 🥛

*signature sourdough slices, flavored butter, olive oil, balsamic*

400
- ▲ **Burrata Mushroom Brioche** 🌾 🥛

*mini brioche buns, mushroom truffle pate*

500
- ▲ **Spiced Lamb Sausage** 🥛

*red quinoa mash, charred onion*

650

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 VEGAN Vegan 
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▲ Turkey Benedict with asparagus 🌾 🥛 750  
*smoked turkey, brioche toast, truffle hollandaise*

## GRANDÉ PLATES

■ Cumin Rubbed Cottage Cheese & Picked Beetroot Wrap 🌾 🥛 700

■ Vegetarian Brochette 🌾 🥛 700  
*plant based protein, zucchini & broccoli, cous cous & pearl barley*

▲ Tetrizzini 🌾 🥛 900  
*mélange of porcini, shitake, shimeji & morels with baked chicken*

▲ Lobster Americaine 🦞 🥛 1050  
*lobster simmered with wine, tomatoes, garlic & herbs (Contains alcohol)*

▲ Cheddar Croissant Frittata 🌾 🥛 650 | 750  
*with egg | with egg & smoked chicken*

Flat Breads 🌾 🥛 600 | 700  
■ Cacio e Pepe | ▲ Smoked Chicken & Jalapenos

## SANDWICHES

■ Tomato & Avocado Croissant 🌾 🥛 500

■ Balsamic Roasted Vegetables & Mozzarella on Sourdough 🌾 🥛 450

▲ Currimbhoy Egg Salad Sandwich 🌾 🥛 400

▲ Tuna Salad Sandwich 🌾 🥛 550

▲ Classic Chicken & Mayo Sandwich in Brioche 🌾 🥛 500

▲ Turkey, Cranberry & Guacamole Croissant 🌾 🥛 600

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## FRESH BAKES

■	Croissant	Ⓜ Ⓛ	225
■	Pain au Chocolat	Ⓜ Ⓛ	225
■	Cinnamon Brioche	Ⓜ Ⓛ	225
▲	Triple Chocolate Brioche	Ⓜ Ⓛ	225
■	Kouign Amann	Ⓜ Ⓛ	275
▲	Almond Croissant	Ⓜ Ⓛ Ⓟ	275
■	Ratatouille Puff	Ⓜ Ⓛ	400
▲	Curried Chicken Puff	Ⓜ Ⓛ	500
▲	Lamb Puff Pithiviers	Ⓜ Ⓛ	650




## PASTRIES

▲	Ispahan	Ⓛ Ⓟ	500	
	<i>Rose cream cheese mousse, raspberry jelly, lychee compote, almond sponge</i>			
■	Chocoalte & Candied Kumquat	Ⓛ Ⓟ	450	
	<i>Dark chocolate pave, citrus marmalade, dark chocolate ganache</i>			
▲	Pick Me Up	Ⓜ Ⓛ	400	
	<i>Coffee &amp; mascarpone mousse, espresso sponge in a waffle cup</i>			
▲	Basque Cheesecake	Ⓛ	550	
	<i>Burnt basque cheesecake originating from Spain</i>			
▲	Black Forest Tart	Ⓜ Ⓛ Ⓟ	500	
	<i>layered tart with dark chocolate sponge, sour cherry compote, vanilla chantilly and a dark chocolate &amp; mascarpone ganache. (Eggless. Contains gelatin )</i>			
▲	Opera	Ⓜ Ⓛ Ⓟ	600	
	<i>Layered pastry of almond sponge, dark chocolate ganache, coffee buttercream</i>			

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- |   |   |            |
|---|---|------------|
|           | <b>Tropical Pastry</b>    | <b>375</b> |
| <i>Coconut semolina cake soaked in syrup, pineapple, mango and passion jelly</i>          |   |            |
|           | <b>Peach &amp; Vanilla</b>    | <b>375</b> |
| <i>Homemade peach and apricot jam, vanilla chantilly on puff pastry</i>                   |   |            |
|           | <b>Saffron &amp; Pistachio Baba au Rhum</b>    | <b>400</b> |
| <i>Classic baba dough soaked with saffron syrup, pista mousseline ( Contains alcohol)</i> |   |            |

## FRESH BREWS – Made with Illy, 100 % Arabica beans

- |   |            |
|---|------------|
| <b>Espresso</b>   | <b>220</b> |
| <i>30ml pour of freshly brewed 100% Arabica beans</i>             |            |
| <b>Espresso Double</b>  | <b>250</b> |
| <i>60ml pour of freshly brewed 100% Arabica beans</i>             |            |
| <b>Café Macchiato</b>   | <b>250</b> |
| <i>60ml espresso, topped with a dash of milk foam</i>             |            |
| <b>Americano   Long Black</b>                                     | <b>300</b> |
| <b>Cortado</b>  | <b>300</b> |
| <i>60ml espresso with 60ml steamed milk</i>                       |            |
| <b>Cappuccino</b>   | <b>350</b> |
| <i>Made with Almond or milk</i>                                   |            |
| <b>Café Latte   Flat White</b>                                    | <b>350</b> |
| <i>Made with Almond or oat milk</i>                               |            |
| <b>Spanish Latte</b>  | <b>350</b> |
| <i>Contains sweetened condensed milk</i>                          |            |
| <b>Café Mocha</b>   | <b>350</b> |
| <i>With dark chocolate ganache   Made with Almond or Oat milk</i> |            |
|   | <b>400</b> |

## TEA SELECTION

Earl Grey   Assam Black   Darjeeling Black   English Breakfast	220
Chamomile   Peppermint   Geisha Green Tea	220
Kadak Masala	220
Kashmiri Kahwa	250
<i>Green tea potlum with saffron, aromatic spices, rose petals &amp; almonds</i>	
Classic Hot Chocolate	350

## GOLD DELIGHTS

ILLY tonic	350
Classic Iced Tea	220
Peppermint Iced Tea	220
Iced Americano	300
Iced Latte	350
Classic cold coffee	350
Plum Lemonade	300
Spiced Blueberry & Plum	300

## FRESH JUICES & SHAKES

Verte	300
<i>Mint, cucumber and green apple</i>	
Seasonal Fresh Juices	200
<i>Watermelon   Pineapple   Orange</i>	
Dark Chocolate Shake	350
Peach, Chia & Cherry Shake	350
Watermelon, Lychee and Coconut Smoothie	300
Breakfast on the Go	350
<i>Dates, rolled oats, blueberries in your choice of milk (Oat milk, Almond and soy milk)</i>	
Peach & Chia Cinnamon smoothie	350
<i>With vanilla extracts</i>	

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## COCKTAILS

### Watermelon Sparkle

*Chandon Rosé, fresh watermelon, mint*

900

### Sparkling Sweet Tea

*Chandon Rosé, freshly brewed iced tea, raspberries*

900

### Tropical Bubble

*Chandon Brut, pineapple, lychee*

900

### Bloody Mimosa

*Chandon Brut, sour cherries, honey, vanilla*

900

### Tropical Sangrias

*Red / White / Coffee*

750

## WINE SELECTION SPARKLING

By Glass By Bottle

### Chandon Brut

750

3750

### Chandon Rosé

750

3750

## WHITE

### Dr. Loosen - Riesling

*Germany*

700

3500

### Castillo Banfi Le Rime Toscana - Pinot Grigio & Chardonnay

*Italy*

900

4500

### D'Arenberg The Broken Fishplate - Sauvignon Blanc

*Australia*

1200

6000

### Rawsons Retreat, Chardonnay

*Australia*

800

4000

### Penfolds Konunga Hill – Chardonnay

*First Vintage 1991 Australia*

900

4500

### Lamelle Il Borro, Chardonnay

*Italy*

1100

5500

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## WINE SELECTION SPARKLING

By Glass By Bottle

### RED

**Frescobaldi Pater - Sangiovese**

*Toscana, Italy*

800

4000

**Cosecha De Naltahua - Cabernet Sauvignon**

*Chile*

750

3500

**Castello Banfi Col di Sasso - Sangiovese & Cabernet Sauvignon**

*Italy*

900

4500

**Vina Tarapaca Reserva - Carmenere**

*Chile*

800

4000

**Vina Tarapaca Reserva - Cabernet Sauvignon**

*Chile*

800

4000

### BEERS

**Budweiser**

400

**Kingfisher Ultra**

400

**Kati Patang, Snappy Wheat**

400

**Kati Patang, Zesty Amber**

400

**Hoegaarden**

600

**Corona**

600

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