

# COU COU Signatures

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

## SOUPS

■ **Miso mushroom**  
shimeji mushrooms, truffle oil  
○ ○

■ **Chilled avocado and jalapeno**  
raspberry sorbet, walnut crumble  
○ ○

## TOASTS

■ **Guacamole**  
sour dough toast, mozzarella, candied cherry tomato  
○ ○

■ **Wild mushroom**  
vegan truffle spread, garlic, red chillies  
○ ○

## COU COU SMALL PLATES

■ **Zucchini fries**  
garlic and chilli mayonnaise, scallions, parmesan  
○ ○

■ **Baked potato**  
ranch dressing, jalapeño, truffle oil  
○ ○

■ **Koliwada onion rings**  
garlic yoghurt, homemade spice blend  
○ ○

■ **Paneer papadum**  
spicy avocado and coriander chutney, olive  
○ ○

## SALADS

■ **Beetroot tartare**  
goat cheese, orange and ginger reduction  
○ ○

■ **COU COU green salad**  
avocado, asparagus, broccoli, artichoke, truffle vinaigrette  
○ ○

■ **Caesar salad**  
garlic croutons, parmesan, olives  
○ ○

## FLAT BREADS

■ **Avocado and burrata**  
red chilli, rucola, sundried tomatoes  
○ ○

■ **Bianco**  
wild mushroom, cream cheese, truffle oil, artichokes  
○ ○

## PASTA AND RISOTTO

■ **COU COU green risotto**  
aglio e olio vegetables, super seeds  
○ ○

■ **Mac and cheese**  
○ ○

■ **Spaghetti in wild rocket pesto**  
bell pepper, broccoli, parmesan  
○ ○

350 ▲ **Country style chicken noodle soup**  
egg noodles, leeks, lemon grass  
○ ○

400 ▲ **Potato and leek**  
bacon crumble, chili oil  
○ ○

500 ▲ **Honey glazed ham and cheddar cheese**  
focaccia, rucola, grain mustard  
○ ○

500 ▲ **Chipotle chicken**  
brioche toast, jalapeño, scallions  
○ ○

350 ■ **Wild mushroom bao**  
scallion and garlic sauce  
○ ○

350 ▲ **Smoked chicken and jalapeno spanakopita**  
home-made tomato chutney  
○ ○

350 ▲ **Chilli chicken bao**  
scallion and garlic sauce, waterchestnut  
○ ○

400 ▲ **Tempura prawns**  
sweet chilli sauce, scallions  
○ ○

450 ▲ **Traditional saesar salad**  
bacon, anchovies, garlic croutons, parmesan  
○ ○

500 ▲ **Californian chicken salad**  
Greek yoghurt, avocado, amaranth seeds, walnuts  
○ ○

450

600 ▲ **Cajun spiced chicken**  
jalapeño, parmesan  
○ ○

600 ▲ **Charcuterie**  
pepperoni, honey glazed ham, chicken sausage, cornichons  
○ ○

--- ■ **Spinach ricotta agnolotti**  
bell pepper coulis, leek crisp, butter thyme emulsion  
○ ○

--- ▲ **Truffle carbonara risotto**  
crumb fried poached egg, bacon, wild mushroom  
○ ○

--- ▲ **Spicy chicken mezzelune**  
scapecce sauce, zucchini chips, basil  
○ ○

400

450

550

550

450

500

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650

550

550

700

800

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☯ Contains gluten ☯ Contains soy ☯ Contains pork ☯ Contains shellfish ☯ Contains nuts ☯ Contains Dairy ☯ Vegan ☯ Contains gelatin

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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## SANDWICHES

### Tomato & avocado croissant

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### Balsamic roasted vegetables & mozzarella on sourdough

○○

### Currybhoy egg salad sandwich

○○

500

### Tuna salad sandwich

○○

450

### Classic chicken & mayo sandwich in brioche

○○

400

### Turkey, cranberry & guacamole croissant

○○

550

500

600

## SOUL FOOD

### Wild mushroom and sundried tomato augratin

garlic crostini, pickled shimeji mushrooms  
○○

### Quesadillas

guacamole, tomato salsa, sour cream  
○○

### Thai steamed fish

lemon grass, seafood crisp, Asian greens  
○○

550

### Creamed spinach filled slow cooked chicken

brussel sprouts, caramelized onion, melba toast  
○○

600

### Braised lamb shanks

creamy polenta, root vegetables, gremolata  
○○

700

700

900

## FRESH BAKES

### Croissant

○○

### Pain au chocolat

○○

### Kouign amann

multi-layered caramelised puff pastry  
○○

### Corn, asparagus & jalapeno puff

○○

### Cinnamon brioche

layered brioche with butter and cinnamon  
○○

225

### Triple chocolate brioche

○○

225

### Almond croissant

○○

275

### Baklava croissant

○○

400

### Cajun spiced chicken puff

○○

225

### Lamb puff pithiviers

shredded lamb cooked to perfection, filled in a puff pastry  
○○

225

275

275

500

650

## PASTRIES

### Chocolate & candied kumquat

dark chocolate pave, citrus marmalade, dark chocolate ganache  
○○

### Peach & vanilla

homemade peach and apricot jam, vanilla chantilly on puff pastry  
○○

### Ispahan

rose cream cheese mousse, raspberry jelly, lychee compote, almond sponge  
○○

### Basque cheesecake

burnt basque cheesecake originating from Spain  
○○

350

### Black forest tart

ayered tart with dark chocolate sponge, sour cherry compote, vanilla chantilly and a dark chocolate and mascarpone ganache.  
○○

375

### Opera

layered pastry of almond sponge, dark chocolate ganache, coffee buttercream  
○○

450

### Saffron & pistachio baba au rhum

classic baba dough soaked with saffron syrup, pistachio mousseline  
○○

375

400

400

400

400

## DESSERTS

### French toast

red currants, strawberry, smoked honey, burnt butter ice cream  
○○

### Warm chocolate cake

chocolate ice cream  
○○

### Lemon curd tart

blue berry compote  
○○

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### Double fromage cheesecake

berry soil, raspberry and ginger sorbet  
○○

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### COU COU signature souffles

vanilla | chocolate | hazelnut | candied orange  
○○

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## FRESH BREWS-Made with Ily,100 % Arabica beans

<b>Espresso</b> 30ml pour of freshly brewed 100% Arabica beans	220	<b>cappuccino</b> Made with Almond or milk	350 375
<b>Espresso Double</b> 60ml pour of freshly brewed 100% Arabica beans	250	<b>cafe Latte/ Flat white</b> Made with Almond or oat milk	350 375
<b>cafe Macchiato</b> 60 ml espresso topped with a dash of milk foam	250	<b>Spanish latte</b> contained sweetened condensed milk	350
<b>Americano/Long black</b>	300	<b>cafe Mocha</b> with dark chocolate ganache/ made with almond or oat milk	350 400
<b>Cortado</b> 60ml espresso with 60ml steamed milk	300		

## TEA SELECTION

<b>Earl Grey/Assam Black/Darjeeling Black/English breakfast</b>	220	<b>Chamomile/Peppermint/Geisha Green Tea</b> Made with Almond or milk	220
<b>kadak Masala</b>	220	<b>Kashmiri Kahwa</b> Green tea potium with saffron, aromatic spices ,rose petals & almonds	250
<b>Classic Hot Chocolate</b>	350		

## GOLD DELIGHTS

<b>ILly tonic</b>	350	<b>Iced latte</b>	350
<b>Classic Iced Tea</b>	220	<b>Classic Cold coffee</b>	350
<b>Peppermint Iced Tea</b>	220	<b>Plum Lemonade</b>	300
<b>Iced Americano</b>	220	<b>Spiced Blueberry &amp; Plum</b>	300

## FRESH JUICES & SHAKES

<b>Verte</b> Mint,cucumber and green apple	300	<b>Water melon, Lychee and Coconut Smoothie</b> Made with Almond or milk	300
<b>Seasonal Fresh Juices</b> watermelon/Pineapple/orange	200	<b>Breakfast on the Go</b> Dates,Rolled oats,Blueberries in your choice of milk (oatt milk,almond and Soy milk)	350
<b>Dark chocolate Shake</b>	350	<b>Peach &amp; Chia Cinnamon smoothie</b> with vanilla extracts	350
<b>Peach,chia &amp; Cherry shake</b>	350		

## COCKTAILS

<b>watermelon Sparkle</b> chandon Rose, fresh watermelon ,mint	900	<b>Bloody Mimosa</b> chandon brut ,Sour cherries,honey,vanila	900
<b>Sparkling sweet Tea</b> chandon rose freshly brewed iced tea raspberries	900	<b>Tropical Sangrias</b> Red/white/coffe	750
<b>Tropical Bubble</b> Chandon brut, Sour Cherries, Honey,vanila	900		

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## WINE SELECTION SPARKING

	By Glass	By Bottle
<b>Chandon Brut</b>	750	3750
<b>Chandon Rosé</b> 30ml pour of freshly brewed 100% Arabica beans	750	3750

## WINE SELECTION SPARKING

	By Glass	By Bottle		By Glass	By Bottle
<b>Dr. Loosen - Riesling</b> Germany	700	3500	<b>Raowsons Retreat, Chardonnay</b> Australia	800	4000
<b>Eqsill Banfi Le Rime Toscana - PinotGrigio&amp; Chardonnay</b> italy	900	4500	<b>Penfolds Konunga Hill - Chardonnay</b> First Vintage 1991 Australia	900	4500
<b>Darenherg The Broken Fishplate - Sauvignon Blanc</b> Australia	1200	6000	<b>Lamelle Il Borro, Chardonnay</b> italy	1100	5500

## WINE SELECTION SPARKLING RED

	By Glass	By Bottle		By Glass	By Bottle
<b>Frescobaldi Pater - Sangiovese</b> Toscana, italy	800	4000	<b>Ving Tarapaca Reserva - Carmenere</b> chile	800	4000
<b>Cosecha De Naliahua - Cabernet Sauvignon</b> chile	750	3500	<b>Ving Tarapaca Reserva - Cabernet Sauvignon</b> chile	800	4000
<b>Castello Banfi Col di Sasso - Sangiovese &amp; CabernetSauvignon</b> italy	900	4500			

## BEERS

<b>Budweiser</b>	400	<b>Kati Patang, Zesty Amber</b>	400
<b>Kingfisher Ulira</b>	400	<b>Hoegaarden</b>	600
<b>Kati Patang, Snappy Wheat</b>	400	<b>Corona</b>	600

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