

# "CouCou!"

(interj)

CouCou is our unique culture, born from the belief that "for someone special, just 'special' is not enough"
Amidst the usual norm of specialness, we go above and beyond because we know by heart what your special ones truly deserve.



(8AM - 3PM)



Wake up to freedom on a plate! A hearty combo of American breakfast classics made just for you—guaranteed to fuel your day with a smile.

(Serves 1-2 people)

490.-

## Braise Me up

(Scrambled Eggs Topped with Braised Bacon

A crowd-pleaser! Tender flavorful braised bacon paired with velvety scrambled eggs it's the dish that wins hearts every time!

420.-



CouCou



# Truffle Sandwich & Braised Bacon

A perfect harmony of earthy truffle and slow-braised bacon, layered between crispy, golden toast and enriched with a luscious truffle-infused sauce.

590.-

#### Crispy Duck Confit Salad

Crispy duck that crunches, greens that dance, and a salad that's anything but boring. It's a flavor party, and you're the guest of honor!

350.-



#### Spaghetti Cream Sauce With Grilled Bacon

Silky cream sauce meets smoky grilled bacon in this pasta perfection. One bite and you'll see why it's a favorite!

350.-

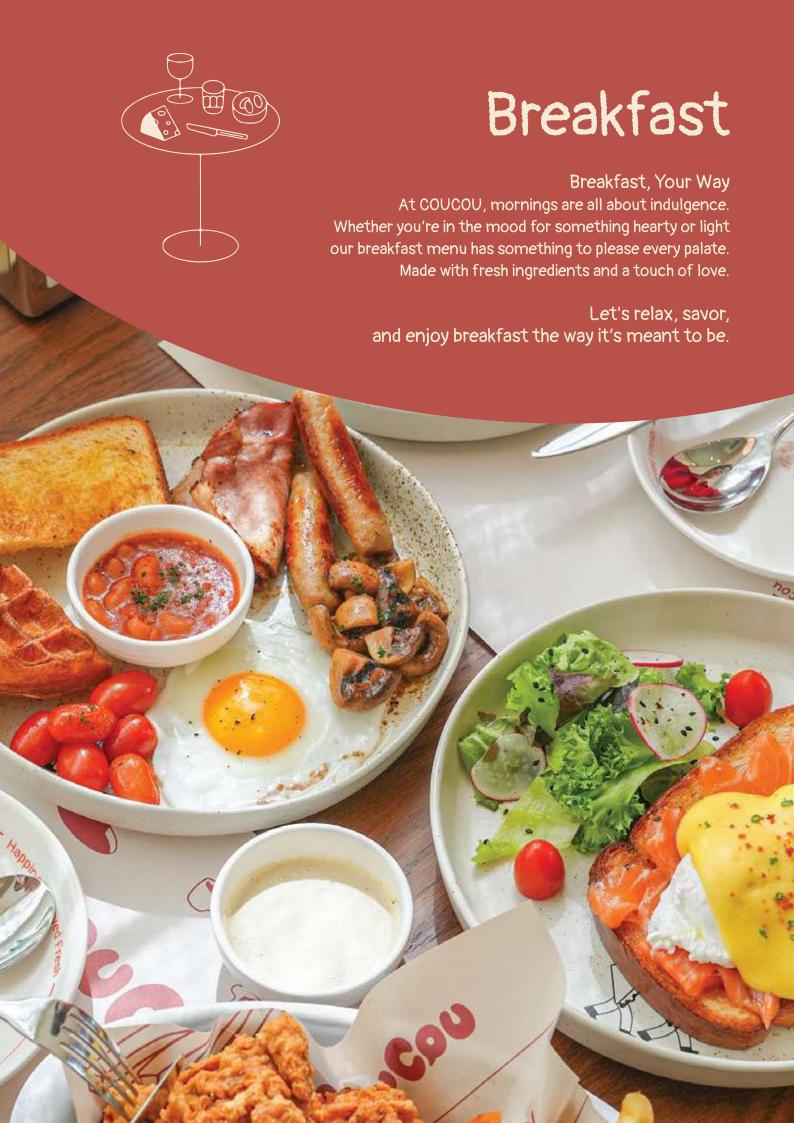
#### Chicken Homemade Waffles

Soft, crispy, tender, zesty—this plate's got it all! Your waffle dreams just came true, and yes, it's all for you

290.-



CouCou



# Breakfast

Rise and shine with a plate full of sunshine!







## The Liberty Breakfast

Classic American Breakfast comfort with scrambled eggs, crispy bacon, waffle, grilled tomatoes, sauteed mushroom and sauteed potatoes with creamy spinach au gratin A delicious way to kickstart your day.

(Serves 1-2 people)











## Big Ben Breakfast

A hearty plate of English breakfast featuring sunny side up egg, cumberland sausage, English-style bacon, fresh tomatoes, baked beans, sauteed mushroom and toast—pure comfort on a plate!

(Serves 1-2 people)









(BFO3)

## Truffle Sandwich & Braised Bacon

A perfect harmony of earthy truffle and slow-braised bacon, layered between crispy, aolden toast and enriched with a luscious truffle delight.

590.-



#### London Eye Breakfast

Golden sunny-side-up eggs, crisp waffles, smoky grilled & braised bacon, and juicy grilled tomatoes come together for a bold, classic flavor with a signature COUCOU twist!

390.-







Juicy steak paired with a perfectly cooked egg and tender—broccolini. The breakfast of champions!

750.-



#### Poached Eggs & Smoked Salmon

Perfectly poached eggs on velvety smoked salmon, with fresh green salads. Light elegant and oh-so-delicious.

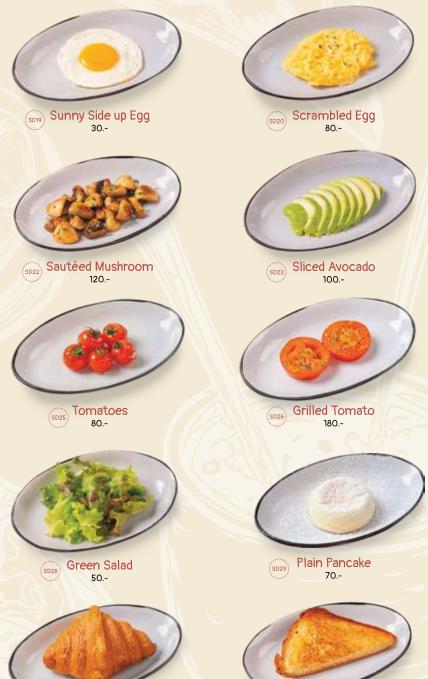


# Side Dish

Perfect pairings to elevate your meal.







Toast

50.-

(SD32)



Sautéed Broccolini 120.-

Sourdough Sourdough 110.-

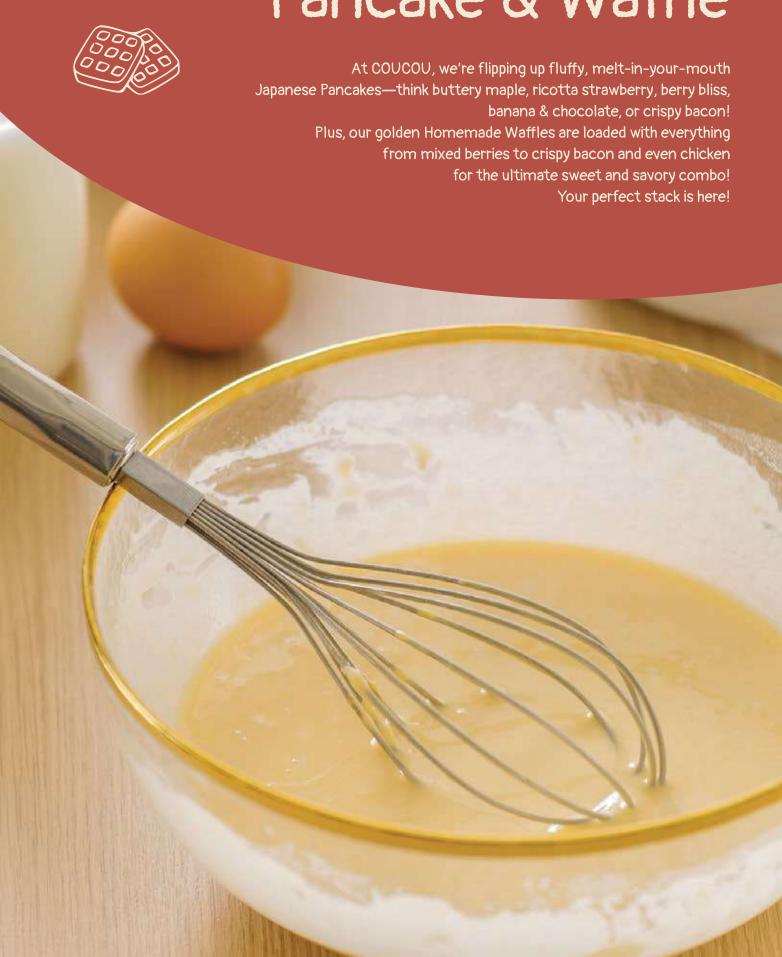


Croissant





## Pancake & Waffle



# enjoy your craving with.. COUCOU's Fluffy & Crispy Creations (8AM - 3PM)





#### Buttery & Maple Fluffy Pancakes

Golden, buttery pancakes drizzled with warm maple syrup.

250.-



# Chicken Homemade Waffles

Homemade golden waffles paired with crispy fried chicken, served with special ranch sauce for dipping and a refreshing lemon wedge.

290.-

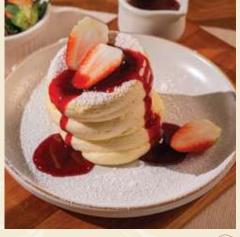
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#### Berrylicious Fluffy Pancakes

Fluffy pancakes topped with a mix of juicy berries—sweet, tart and perfect for every bite. A fresh twist on a classic favorite!

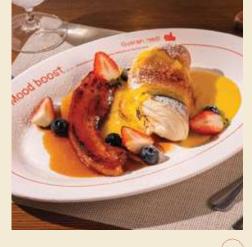
390.-



#### Ricotta Strawberry Fluffy Pancakes

Soft, fluffy pancakes piled high with fresh strawberries. Drizzled with syrup for the sweetest start to your day!

290.-



#### Fluffy Pastry Pancake & Bacon

Light, airy pancakes topped with fresh strawberries, blueberries, and crispy bacon, all drizzled with rich hollandaise sauce for the perfect sweet-savory balance.

450.-





#### Banana & Chocolate Pancakes

Sweet bananas, rich chocolate, and fluffy pancakes come together for a decadent treat

250.-







#### Make your own Pancake!

Pancake your way! Enjoy fluffy pancakes served with a variety of fresh fruit toppings, including strawberries, raspberries, and blueberries, along with an assortment of syrups to create your perfect bite.





#### Duck & Waffle

Homemade waffles crafted to perfection, paired with tender duck confit for a delightful balance of flavors. Savory meets chic in every bite!

320.-





#### Mixed Berry Homemade Waffles

Crispy waffles topped with a vibrantmix of fresh berries. Sweet, fruity and bursting with flavor in every bite

350.-





#### Banana & Chocolate Homemade Waffles

Homemade waffles drizzled with rich chocolate sauce and topped with caramelized bananas and chocolate shavings.







# Bowltiful

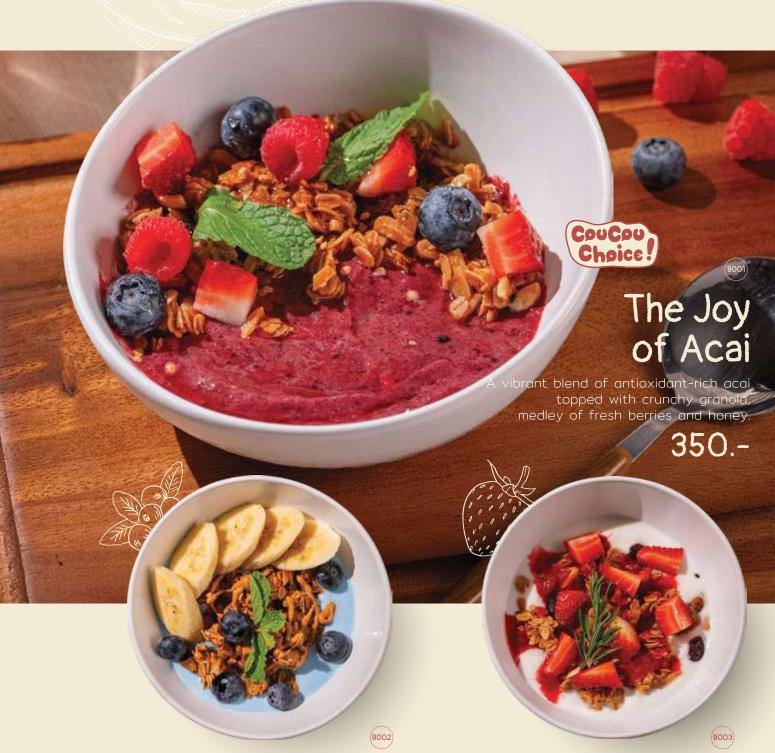


Dive into a bowl packed with antioxidant-rich acai, vibrant fresh fruitsand crunchy granola. Sweet, energizing and oh-so-delicious, it's the perfect pick-me-up to keep you fueled and feeling amazing all day long!



# Bowltiful

A perfect blend of health and flavor in every nourishing bowl (8AM - 3PM)



#### Spirulina Greek Yogurt

Creamy Greek yogurt with spirulina fresh fruit, granola and honey. A superfood treat!

320.-

#### Strawberry Greek Yogurt

Velvety Greek yogurt with juicy homemade strawberries

320.-

CouCou

#### From Brunch to Bold Flavors...

You've had your brunch, now it's time for round two!
Our All-Day Menu is packed with flavor-packed choices—from stacked sandwiches and dreamy pasta to delicious risotto and crispy salads.
Feeling fancy? Try our seafood, sink your teeth into a steak, or dive into the deliciously unexpected with our fried rice and savory soup.

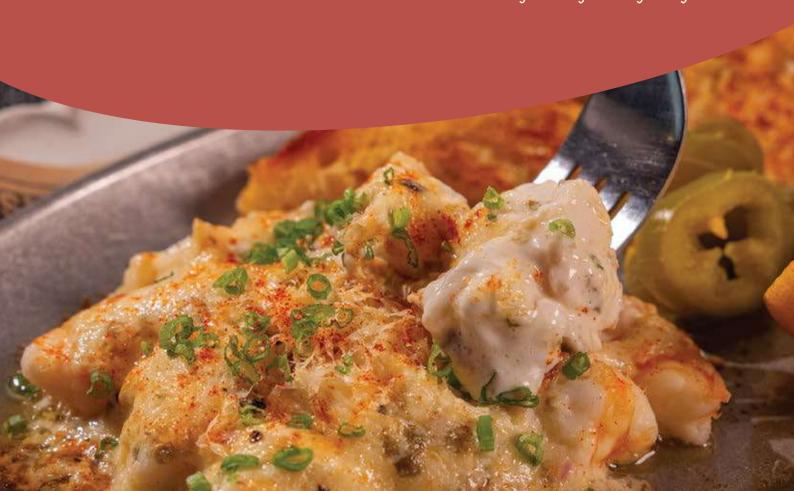
# At COUCOU, the feast never ends let's keep the good times rolling!







Small Bites, Big Flavor
Start your meal with a little something special.
COUCOU appetizers are crafted to delight your moment,
from crispy, savory favorites to refreshing, zesty creations—because great meals
begin with great beginnings.



# small Plates

Start your meal with a bang—small bites endless flavor!
(8AM - 5PM)





#### **Beef Tartare**

Finely chopped raw beef, seasoned to perfection with capers, onions and a tangy sauce, Served with crispy potato wedges

590.-



#### Shrimp Gratin

Plump shrimp simmered in a rich and spicy Creole sauce, served over creamy grits.

350.-

{SP02}



#### Serrano Ham & Melon

Melon's on a date with ham — and it's getting serious. Creamy, dreamy, and drizzled to perfection.

370.-



#### Crispy Coast Fish & Chips

Crispy, golden-battered goby fish paired with perfectly fried chips, a classic comfort that's always satisfying

(SPO5)

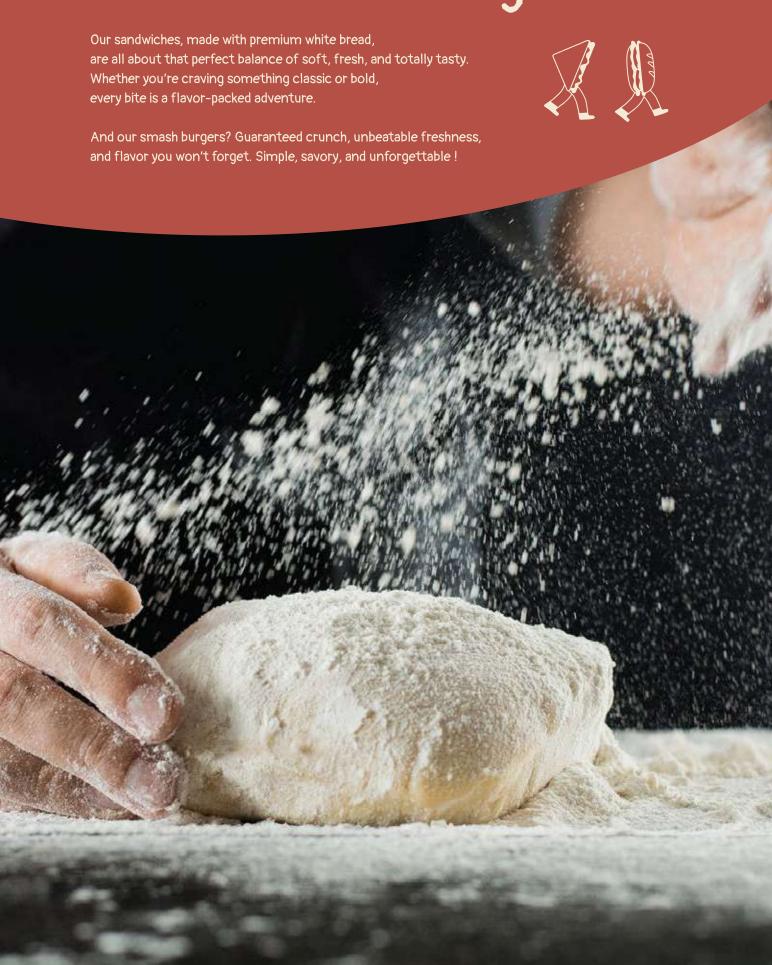
390.-

(SPO4)

CouCou

{SP03}

# Sandwich & Burger



# sandwich

Fresh, flavorful sandwiches to fuel your day.

(8AM - 5PM)





## Pesto Avocado & Serrano Ham Sandwich

Velvety avocado, rich pesto and savory Serrano ham—packed into fresh bread for a flavorful bite that's both creamy and bold.

290.-



#### Chicken Pesto Sandwich

Sculent grilled chicken, fresh pesto and crunchy veggies—all in one tasty sandwich.

190.-



#### Tuna Pesto Sandwich

Flaky tuna and zesty pesto with crisp greens—this one's light, fresh, and packed with flavor. A perfect bite anytime!

190.-

(swo3)



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## Sandwich (8AM - 5PM)



#### Roast Prime Rib Sandwich

A luxurious sandwich filled with tender, roast A5 beef and creamy melted cheese for an indulgent bite.



790.-



#### Chunky Bacon & Egg Sandwich

Crispy, smoky bacon and soft, scrambled eggs come together in this hearty sandwich, perfect for a filling meal anytime



450.-



#### Cheesy Prime Pork Sandwich

Savory, sliced prime pork paired with rich cheese, all wrapped up in a soft sandwich bun for a deliciously satisfying experience.



320.-



#### Burrata & Pesto Sandwich

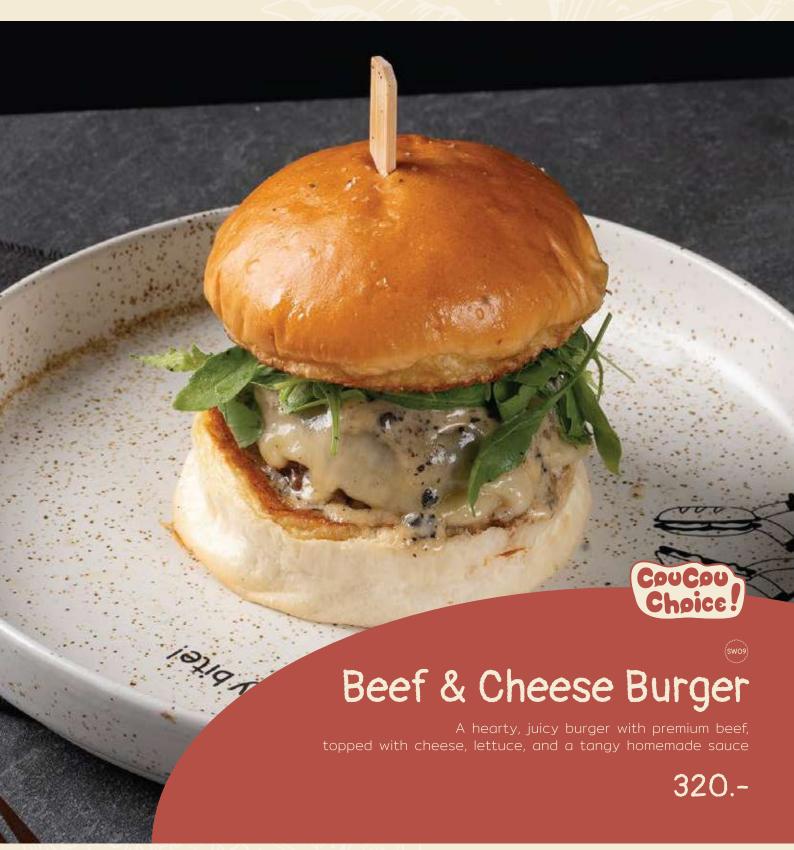
Refreshing, flavorful combination of creamy burrata, ripe tomatoes, and fragrant pesto sauce, nestled in a fresh homemade sandwich.





# Burger

Let's dive into a fresh, juicy, crunchy smash burger.
(8AM - 5PM)

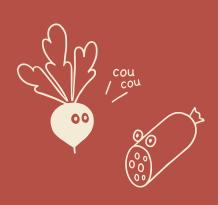


COUCOU

## Greens & Friends

Get ready to crunch into pure goodness!

Our salads are loaded with organic,
fresh-picked veggies and all the good stuff straight
from our fave Thai local farms. Fresh, tasty,
and bursting with flavor—this is salad
that's way more fun!





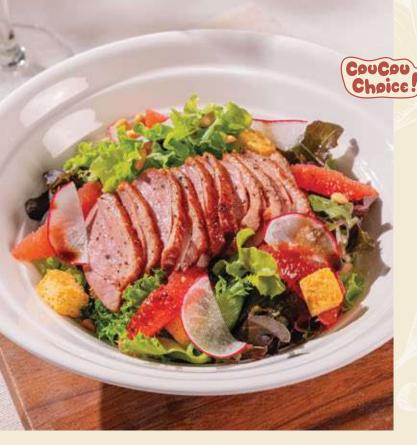
Greens & Friends
Fresh, crisp salads to keep you refreshed.

(8AM - 5PM)



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## Greens & Friends (8AM - 5PM)





#### Smoky Duck Medley Salad

Smoked duck breast on a bed of greens, paired with fruits and nuts for a deliciously smoky, savory bite.

390.-





#### Creamy Burrata Salad

Creamy burrata and crispy Parmesan cheese served alongside fresh greens, ripe tomatoes and delicious Parma ham







At CouCou, fresh pasta is pure happiness in every bite! Made daily, it's soft, silky, and totally twirlable.

Whether you're slurping up our spaghetti or spooning that creamy risotto,

it's a flavor party you won't want to miss!

Fresh, fun, and full of yum—come get your pasta fix!

# Pasta & Risotto

Hearty pasta and creamy risottos, crafted to perfection.

(8AM - 5PM)



#### Pasta & Risotto

(8AM - 5PM)



Aglio olio e peperoncino Shrimp Capellini

Delicate capellini tossed in a spicy garlic and chili oil, with plump shrimp.



290.-



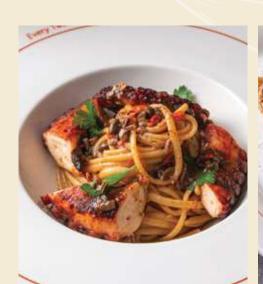
Classic Fettuccine Carbonara

Creamy Fettuccini with savory pancetta, egg yolk and black pepper



380.-





Spaghetti Black Garlic A.O.P. with Grilled Octopus

Bold black garlic sauce and smoky grilled octopus, blending flavors that surprise and delight in every bite



1,090.-

Grilled A5 Spaghetti

Grilled A5 Wagyu beef paired with perfectly cooked spaghetti, offering a rich and satisfying bite in every forkful.



(PRO7)

#### Bolognese Lasagna

Layers of tender pasta, rich Bolognese sauce, and melted cheese baked into a comforting Italian classic... 350.-



350.-

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## Pasta & Risotto

490.-



#### Spaghetti Lobster Sauce with Grilled lobster

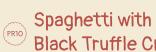
A luxurious combination of spaghetti Win a decadent lobster sauce, topped with grilled lobster for an elevated dining experience.

690.-



### Black Truffle Cream

Creamy spaghetti swirled in a luscious black truffle cream,







#### Risotto with Black Truffle Cream

Creamy risotto infused with the rich aroma of black truffle.

490.-





#### Risotto Squid Ink Seafood

Creamy risotto infused with squid ink, guaranteed to deliver ocean-kissed flavor in every bite.



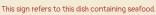




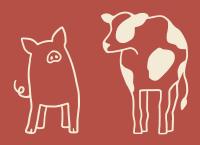












## The Main Event

Bold, smoky, and bursting with flavor! Each cut is grilled to perfection

in our signature Charcoal Oven and Argentine Parrilla Grill, locking in the rich, smoky flavors you love.

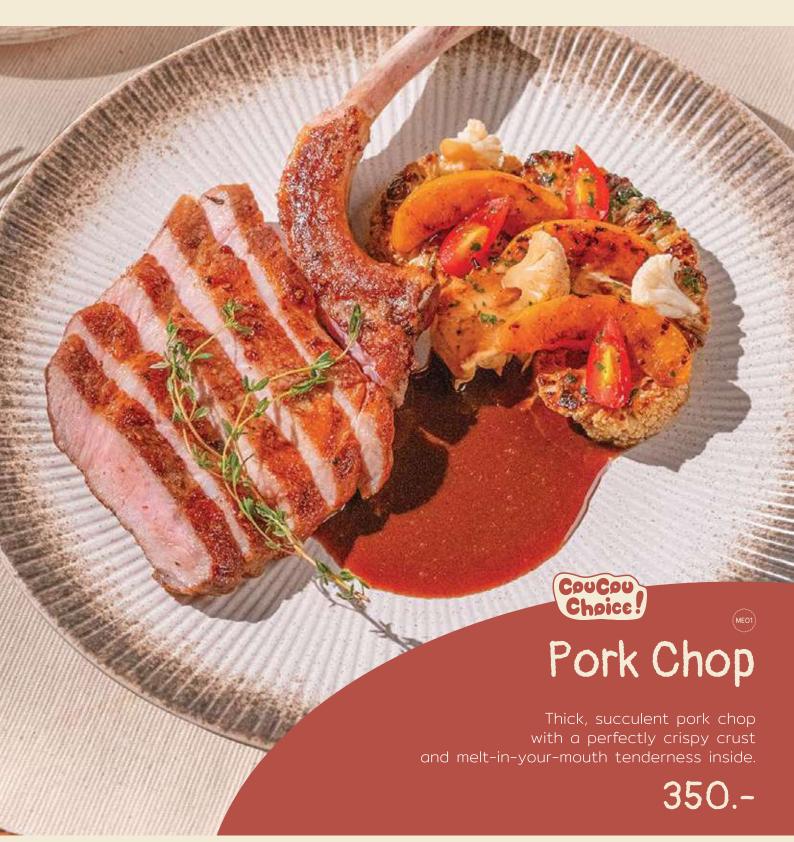
Every bite is juicy, tender, and packed with fun, leaving you with an unforgettable dining experience.

It's not just a meal; it's a COUCOU moment!



# The Main Event

The star of the show—bold, unforgettable flavors (8AM - 5PM)



CouCou

#### The Main Event (8AM - 5PM)





#### Salmon Steak

Grilled to golden perfection, this succulent salmon steak is flaky on the inside with a deliciously crispy crust

450.-





#### Chicken Steak

Grilled to perfection, this juicy chicken steak is tender, smoky and bursting with savory goodness.





### Fried Chicken & Mash

Crispy fried chicken served with creamy mashed potatoes.
Pure comfort in every bite.

250.-





## Bangers & Mash

Grilled cumberland sausage served with creamy mashed potatoes. a classic combo that hits the spot.

390.-



Soup

Soul-soothing soups served warm and comforting.







# Crispy & Crunchy

(8AM - 5PM)

Crunch into fresh, crisp happiness all day.





#### GCO2 French Fries

Golden, crispy fries with a perfect crunch and a touch of sea salt, served with a tangy ranch dipping sauce

150.-



#### Potato Wedges

Golden, crispy potato wedges seasoned with a blend of spices, served with a tangy ranch dipping sauce

150.-

COUCOU

# The Sweet After

Sweet endings
Indulge in our delightful desserts for the perfect finish.

(8AM - 5PM)



### (SAOT) Velvety Tiramisu

A rich, creamy Italian classic with coffee-soaked ladyfingers, velvety mascarpone cream topped with a distinctive layer of whipped cream.



#### Grandma's Carrot Cake

Indulge in a slice of nostalgia with our homemade carrot cake. Moist, flavorful, and topped with a creamy cream cheese frosting.

150.-



Toffee Macadamia Cake



170.-

Brookie Crush 250.-



Burnt Cheesecake



Fudgy Chocolate Muffin
180.-



Cranberry Glow Muffin 180.-



Golden Crust Crème Brûlée 320.-



Vanilla Dream Madeleines 55.-



Vanilla Dream Icecream 79.-



Lemon Dream Pavlova 190.-





# Coucou

Forks down, glasses up! It's drink o'clock!



## Classic Coffee

Espresso	100
Americano (Hot/Iced)	115 / 120
Latte (Hot/Iced)	135 / 140
Cappuccino (Hot/Iced)	135 / 140
Piccolo Latte (Hot/Iced)	135 / 140
Flat White	130
Mocha (Hot/Iced)	150 / 155
Esyenn	150
Vanilla Latte (Hot/Iced)	150 / 160
Caramel Latte (Hot/Iced)	175 / 180
Black Orange	160
Black Yuzu	160
Black Tonic	135
Dirty	160

### **Non Coffee**

Chocolate (Hot/Iced)	_ 100 / 110
Caramel Milk (Hot/Iced)	_ 110 / 140
Yuzu Soda	140

#### Tea

Chamomile Tea	_100
Earl Grey Tea	100
English Breakfast Tea	100
Jasmine Tea	100 -

#### **Non Dairy Milk**

Oat Milk + 35.-Almond Milk + 30.-

COUCOU



4nn

RYNN SYSTEM is a combination of Nanofiltration Technology and a world-class water cooling and dispensing system, "Celli". The sytem is designed by Thai water-treatment experts and becomes the first system that successfully brings Nanofiltration Technology to benefit HORECA needs.

- (3) Retaining the essentials
- (4) Cooling tower & cold carbonization
- (5) Still & sparkling water dispenser

## **RYNN Mineral Drinks**

Still Minerals preserved	_60
Sparkling Minerals preserved	_60

## Soft-Drink

Pepsi Original Can	40
Pepsi No Sugar Can	40
7-UP No Sugar Lemon Soda Can	40



### Juice

Orange Juice	150
Pineapple Juice	150
Guava Juice	150
Apple Juice	150





# Coucou



Uncover your favorite flavors

at COUCOU!

# Coucou Dinner

# "CouCou!"

(interj)

CouCou is our unique culture, born from the belief that "for someone special, just 'special' is not enough"
Amidst the usual norm of specialness, we go above and beyond because we know by heart what your special ones truly deserve.

Dinner at CouCou: Fun, Flavor, and Memories, All on One Plate.

Think cozy vibes, playful plates, and a touch of chic—all wrapped in the kind of atmosphere that makes you want to stay a little longer. No fuss, just good food, great company, and a whole lot of fun.



# The Small Plates

Start your dinner with a bang! small bites with endless flavor Every great night starts with a little something tasty.
Our appetizers are fun, flavorful, and made for the joyful moment Light bites, big smiles—let the delicious journey begin!



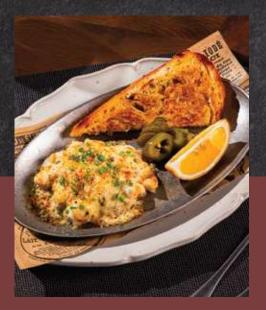
# The Small Plates

Let the flavor party begin—one bite at a time!



Chilli Butter Prawns

Juicy Thai prawns tossed in spicy, buttery goodness. A little heat, a lot of flavor—addictive from the first bite!





Plump shrimp simmered in a rich and spicy Creole sauce, served over creamy grits.



350.-

(SPO2)



A5 Picanha Carpaccio

Picanha perfection with a zesty hit of lemon, capers, and parmesan. Served with yuzu truffle vinaigrette.



690.-



Finely chopped raw beef, seasoned to perfection with capers, onions, and a tangy sauce, Served with crispy potato wedges. 590.-

(SPO4)









# Green & Friends

Get ready to crunch into pure goodness!

Our salads are loaded with organic, fresh-picked veggies
and all the good stuff straight from our fave Thai local farms.

Fresh, tasty, and bursting with flavor—this is salad that's way more fun!



# Green & Friends

Nothing beats that fresh crunch—let's go!

SL01

# A5 Picanha Tomato Salad

Juicy slices of grilled picanha paired with fresh vibrant tomatoes. Light, zesty and loaded with flavorful taste

530.-

# Citrus Prawn Salad

Juicy prawns on a bed of crisp greens, with COUCOU's special cocktail dressing.

290.-







## Creamy Burrata salad

Creamy burrata and crispy Parmesan cheese served alongside fresh greens, ripe tomatoes, and delicious Parma ham

490.-



## Classic Caesar Salad

Crisp romaine, crunchy croutons, and parmesan, tossed in a creamy Caesar dressing on topped with poached eggs

260.-



## Chicken Caesar Salad

A hearty Caesar salad topped with tender, temperatured grilled chicken and on topped with poached eggs

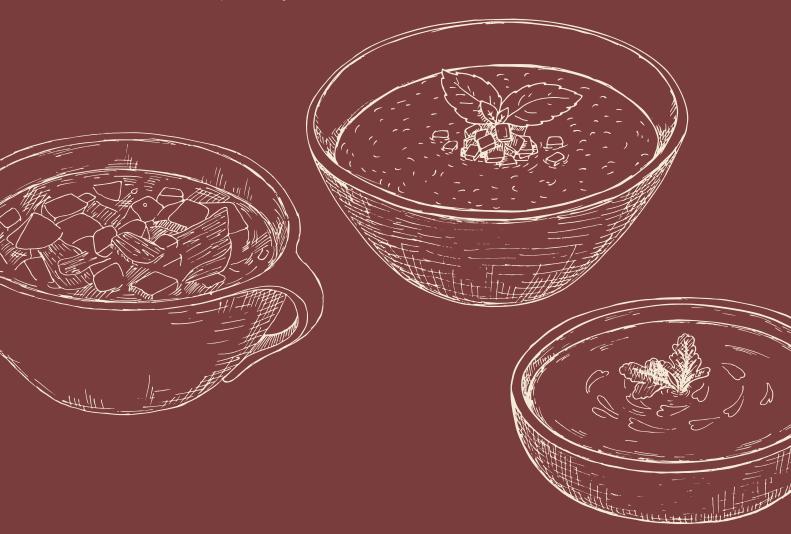
290.-

COUCOU

All prices are subject to 10% service charge and 7% VAT / The image is used for advertising purposes onl

# Soup

At CouCou, we turn every spoonful into a warm hug with our rich, flavorful soups! From indulgent truffle-infused creations to creamy lobster bisque, each bowl is packed with comfort and a touch of pure delight.







# Seafood

Dive into the freshest catch at CouCou! From briny oysters to grilled lobsters, every bite is a delicious splash of ocean goodness.

Get ready to savor the sea with vibrant flavors

that'll make your taste buds dance!



# Seafood

Dive into the freshest catch at CouCou!

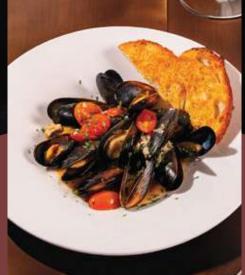


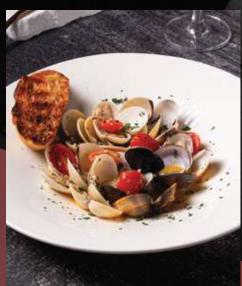












#### **Baked Oysters**

Plump oysters baked to golden perfection,

topped with buttery goodness and a hint of truffle ponzu sauce. Warm, rich, and irresistibly indulgent.

290.-

Black Mussel White Wine (503)

Plump black mussels steamed in a fragrant white wine broth, served with crusty garlic bread for dipping.

290.-

#### Vongole White Wine

Tender clams simmered in fragrant white wine, vodka and garlic—simple, fresh, and full of flavor. 290.-

# Pasta & Risotto

At CouCou, fresh pasta is pure happiness in every bite! Made daily, it's soft, silky, and totally twirlable.

Whether you're slurping up our spaghetti or spooning that creamy risotto, it's a flavor party you won't want to miss!

Fresh, fun, and full of yum—come get your pasta fix!



# Pasta & Risotto

Fresh, fun, and full of yum—come get your pasta fix!

# Midnight Ocean Spaghetti with Uni & Crab

Silky squid ink spaghetti tossed with creamy uni and sweet crab meat. come together in one unforgettable forkful and a luscious bite that melts with ocean richness.

690.-





## Spaghetti Lobster Sauce with Grilled Lobster

A luxurious combination of spaghetti in a decadent lobster sauce, topped with grilled lobster for an elevated dining experience

690.-







## Classic Fettucine Carbonara

Creamy Fettuccini with savory pancetta, egg yolk, and black pepper.

380.-



## Bolognese Lasagna

Layers of tender pasta, rich Bolognese sauce, and melted cheese baked into a comforting Italian classic.

350.-





Spaghetti Vongole

A creamy pasta tossed with fresh clams, herbs, and a touch of chili – simple, indulgent, and packed with flavor!

350 -

(PRO5)

Spaghetti with Black Truffle Cream

Creamy spaghetti swirled in a luscious black truffle cream delivering earthy richness.

490.-



Grilled A5 Spaghetti

Grilled A5 Wagyu beef paired with perfectly cooked spaghetti, offering a rich and satisfying bite in every forkful.

350.-



Spaghetti Black Garlic A.O.P with Grilled Oc

Bold black garlic sauce and smoky grilled octopus, blending flavors that surprise and delight in every bite

1,090.- 3











### Crimson Sunset Pici

Rustic pici pasta tossed in a vibrant tomato sauce with tender crab meat.



390.-

PROT Aglio Olio Peperoncino (PROS) Shrimp Capellini

> Delicate capellini tossed in a spicy garlic and chili oil, with sweet shrimp meat.

290.-

Foie Gras Truffle Delight Spaghetti

Truffle cream sauce meets rich foie gras, creating a pasta that feels like an indulgent treat in every bite.

PRO9

450.-



#### Risotto Lobster Bisque



Creamy, rich risotto infused with velvety lobster bisque. Every bite is ocean-kissed, buttery, and irresistibly luxe.

790.-



# Saffron Risotto with Duck Confit



Silky risotto topped with tender, juicy duck. Perfect balance of comfort, richness, and a touch of indulgence 440.-

#### Risotto with Black Truffle Cream



Creamy risotto infused with the rich aroma of black truffle.

490.-

#### Risotto Squid Ink Seafood



Creamy risotto infused with squid ink, guaranteed to deliver ocean-kissed flavor in every bite 270.-





# The Main Event

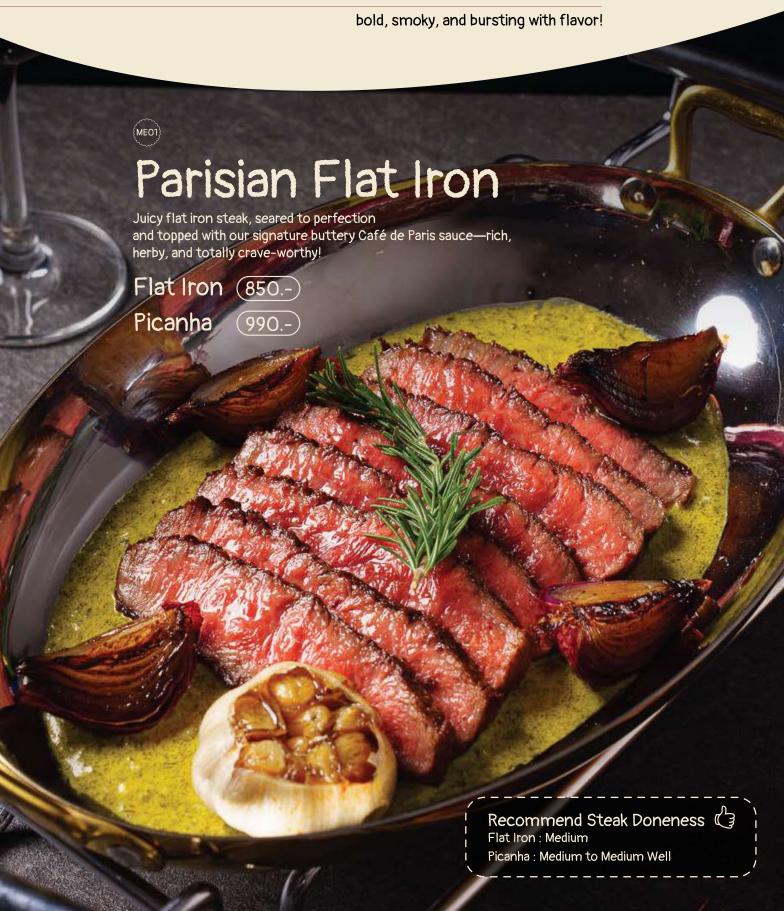
bold, smoky, and bursting with flavor! Each cut is grilled to perfection in our signature Charcoal Oven Agentine Parrila Grill, locking in that rich, smoky taste you love.

Every bite is juicy, tender, and packed with fun, leaving you with an unforgettable dining experience. It's not just a meal;

it's a CouCou moment!

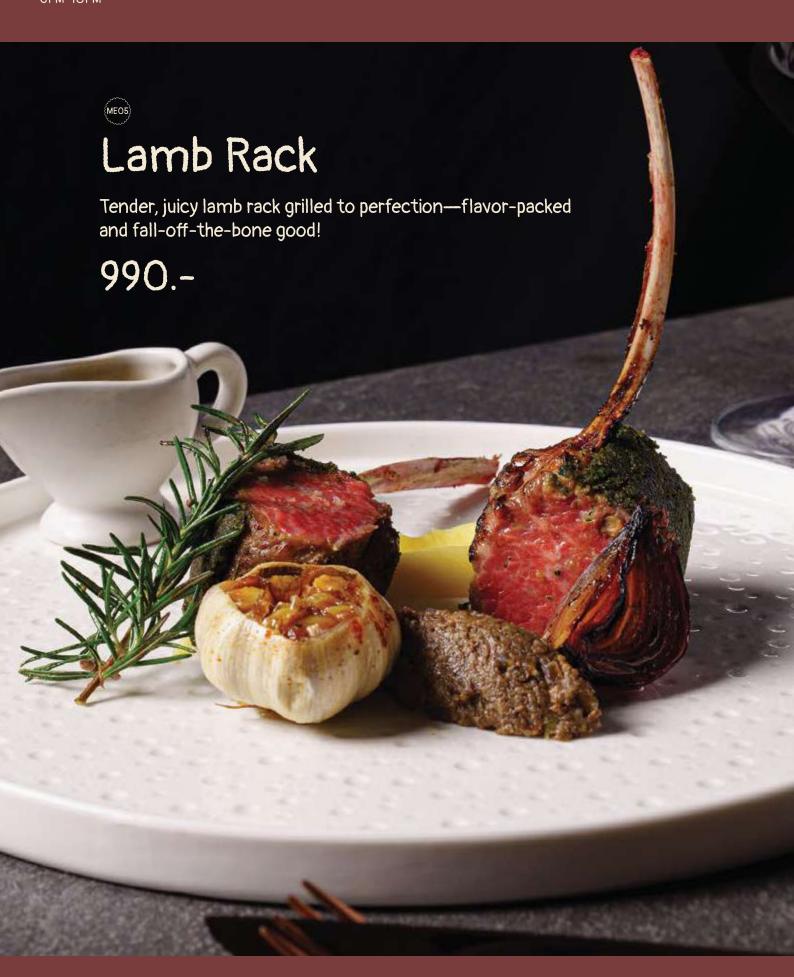


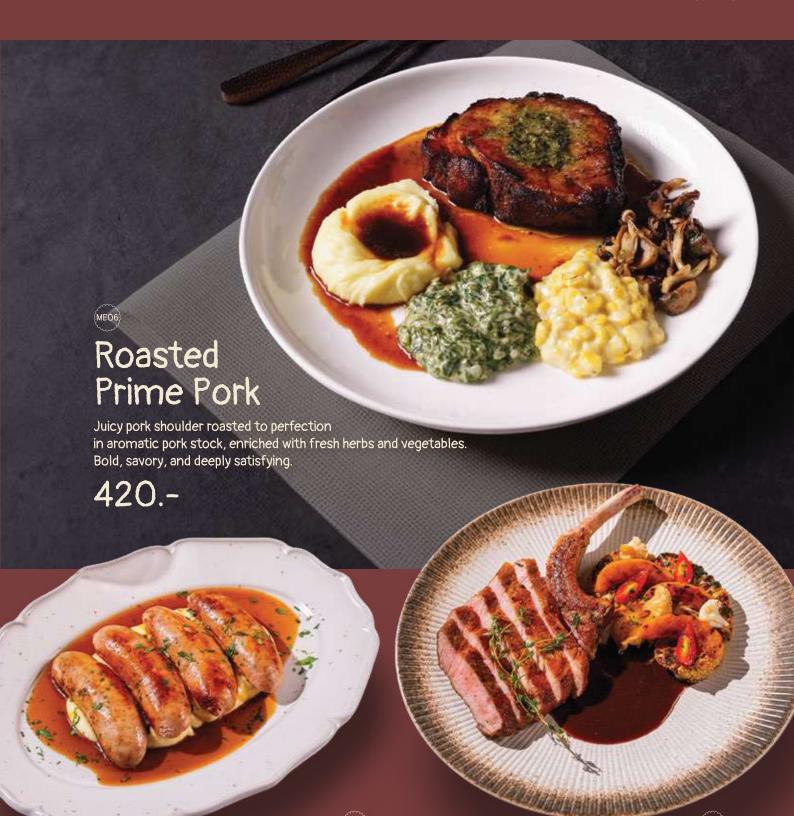
# The Main Event











## Bangers & Mash

Grilled cumberland sausage served with creamy mashed potatoes.

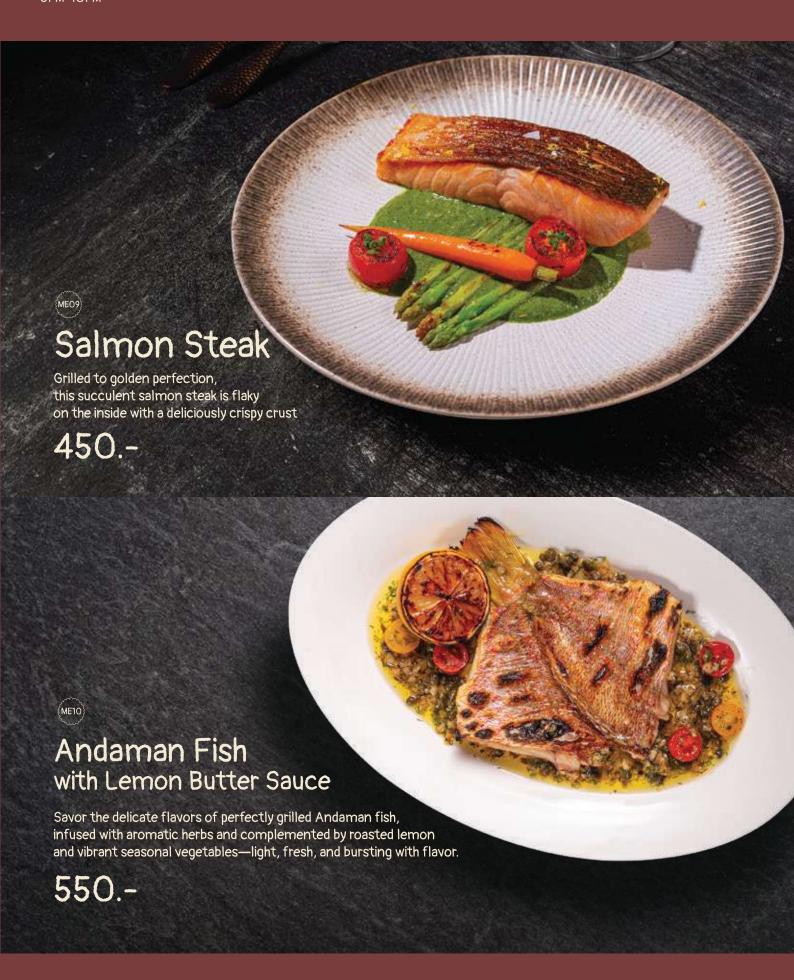
A classic combo that hits the spots

390.-

## Pork Chop

Juicy pork sirloin with ribs roasted to perfection in aromatic pork stock, enriched with fresh herbs Bold, savory, and deeply satisfying.

350.-





#### Chicken Steak

Grilled to perfection, this juicy chicken steak is tender, smoky and bursting with savory goodness

240.-



#### Fried Chicken & Mash

Crispy fried chicken served with creamy mashed potatoes. Pure comfort every bite.

250.-





#### Steak Rice

mouthwatering dish featuring tender steak served with aromatic, perfectly cooked rice, creating the perfect balance of flavors and texture

180.-

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# The Bold Crunch

Grab a bite and let the crisp do the talking.







Golden, crispy fries with a perfect crunch and a touch of sea salt, served with a tangy ranch dipping sauce



150.-



Hash Brown Crunch

Crispy on the outside, fluffy on the inside. Golden hash browns that hit just right every time!



(всоз)

# Side Dish

Perfect pairings to elevate your meal.



(SDOT) Mashed Potato 120.-



Potatoes au Gratin
150.-



SP03) Creamy Corn 120.-



Spoa Spinach au Gratin 160.-



Premium
Burrata Cheese
380.-



SDO6 Sliced Avocado



Sautéed Mushroom



Spos Sautéed Broccolini 120.-

# Sweet After

Sweet endings! Indulge in our delightful desserts for the perfect finish.



#### (SAOT) Velvety Tiramisu

A rich, creamy Italian classic with coffee-soaked ladyfingers, velvety mascarpone cream topped with a distinctive layer of whipped cream.

#### (SAO2) Grandma's Carrot Cake

Indulge in a slice of nostalgia with our homemade carrot cake. Moist, flavorful, and topped with a creamy cream cheese frosting.

150.-



Toffee Macadamia Cake



Brookie Crush



Burnt Cheesecake



Fudgy Chocolate Muffin
180.-



Cranberry Glow Muffin 180.-



Golden Crust Crème Brûlée 320.-



Vanilla Dream Madeleines 55.-



Vanilla Dream Icecream 79.-



Lemon Dream Pavlova



Full belly, happy heart—our favorite kind of art!
Thanks for being part of tonight's flavor adventure.
We'll save you a seat for next time.
Till then, keep it tasty with CouCou!





#### Classic Coffee

Espresso	100
Americano (Hot/Iced)	115 / 120
Latte (Hot/Iced)	135 / 140
Cappuccino (Hot/Iced)	135 / 140
Piccolo Latte (Hot/Iced)	135 / 140
Flat White	130
Mocha (Hot/Iced)	150 / 155
Esyenn	150
Vanilla Latte (Hot/Iced)	150 / 160
Caramel Latte (Hot/Iced)	175 / 180
Black Orange	160
Black Yuzu	160
Black Tonic	135
Dirty	160

#### Non Coffee

Chocolate (Hot/Iced)	100 / 110
Caramel Milk (Hot/Iced)	110 / 140
Yuzu Soda	140

#### Tea

Chamomile Tea	100
Earl Grey Tea	
English Breakfast Tea	100
Jasmine Tea	100 -

#### Non Dairy Milk

Oat Milk + 35.-Almond Milk + 30.-



RYNN SYSTEM is a combination of Nanofiltration Technology and a world-class water cooling and dispensing system, "Celli". The sytem is designed by Thai water-treatment experts and becomes the first system that successfully brings Nanofiltration Technology to benefit HORECA needs.

- (1) Local tap water
- 2 Nano filtration system
- 3 Retaining the essentials
- (4) Cooling tower & cold carbonization
- 5 Still & sparkling water dispenser

#### **RYNN Mineral Drinks**

Still Minerals preserved	60
Sparkling Minerals preserved	60

#### Soft-Drink

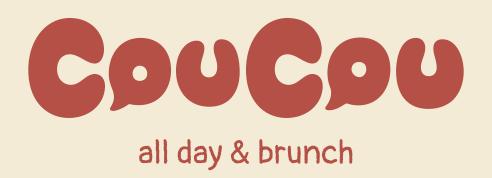
Pepsi Original Can	_40
Pepsi No Sugar Can	_40
7-UP No Sugar Lemon Soda Can	_40

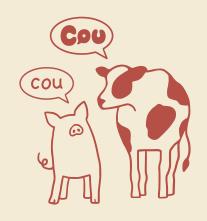


#### Juice

Orange Juice	_ 150
Pineapple Juice	_ 150
Guava Juice	_150
Apple Juice	_150







# "CouCou!"

(interj)

CouCou is our unique culture, born from the belief that "for someone special, just 'special' is not enough"
Amidst the usual norm of specialness, we go above and beyond because we know by heart what your special ones truly deserve.



(8AM - 3PM)



Wake up to freedom on a plate! A hearty combo of American breakfast classics made just for you—guaranteed to fuel your day with a smile.

(Serves 1-2 people)

490.-

### Braise Me up

(Scrambled Eggs Topped with Braised Bacon

A crowd-pleaser! Tender flavorful braised bacon paired with velvety scrambled eggs it's the dish that wins hearts every time!

420.-





# Truffle Sandwich & Braised Bacon

A perfect harmony of earthy truffle and slow-braised bacon, layered between crispy, golden toast and enriched with a luscious truffle-infused sauce.

590.-

#### Crispy Duck Confit Salad

Crispy duck that crunches, greens that dance, and a salad that's anything but boring. It's a flavor party, and you're the guest of honor!

350.-



#### Spaghetti Cream Sauce With Grilled Bacon

Silky cream sauce meets smoky grilled bacon in this pasta perfection. One bite and you'll see why it's a favorite!

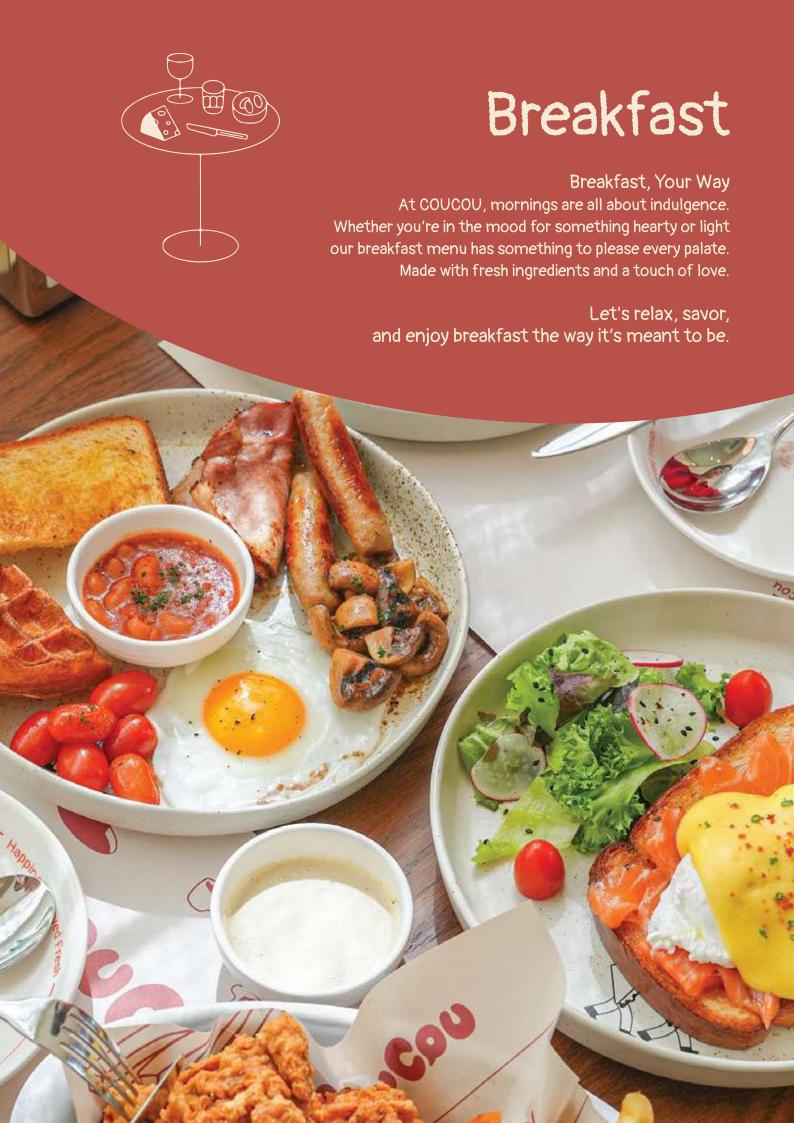
350.-

#### Chicken Homemade Waffles

Soft, crispy, tender, zesty—this plate's got it all! Your waffle dreams just came true, and yes, it's all for you

290.-





# Breakfast

Rise and shine with a plate full of sunshine!







### The Liberty Breakfast

Classic American Breakfast comfort with scrambled eggs, crispy bacon, waffle, grilled tomatoes, sauteed mushroom and sauteed potatoes with creamy spinach au gratin A delicious way to kickstart your day.

(Serves 1-2 people)











### Big Ben Breakfast

A hearty plate of English breakfast featuring sunny side up egg, cumberland sausage, English-style bacon, fresh tomatoes, baked beans, sauteed mushroom and toast—pure comfort on a plate!

(Serves 1-2 people)









(BFO3)

### Truffle Sandwich & Braised Bacon

A perfect harmony of earthy truffle and slow-braised bacon, layered between crispy, aolden toast and enriched with a luscious truffle delight.

590.-



#### London Eye Breakfast

Golden sunny-side-up eggs, crisp waffles, smoky grilled & braised bacon, and juicy grilled tomatoes come together for a bold, classic flavor with a signature COUCOU twist!

390.-







Juicy steak paired with a perfectly cooked egg and tender—broccolini. The breakfast of champions!

750.-



#### Poached Eggs & Smoked Salmon

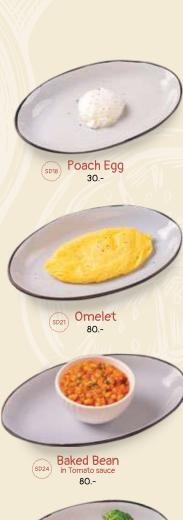
Perfectly poached eggs on velvety smoked salmon, with fresh green salads. Light elegant and oh-so-delicious.



# Side Dish

Perfect pairings to elevate your meal.













Sunny Side up Egg 30.-



Sautéed Mushroom 120.-



Tomatoes (SD25) 80.-



Green Salad 50.-



Croissant (SD31)



(SD34) White Bread 50.-



Scrambled Egg 80.-(SD20)



Sliced Avocado 100.-



**Grilled Tomato** 180.-



Plain Pancake 70.-

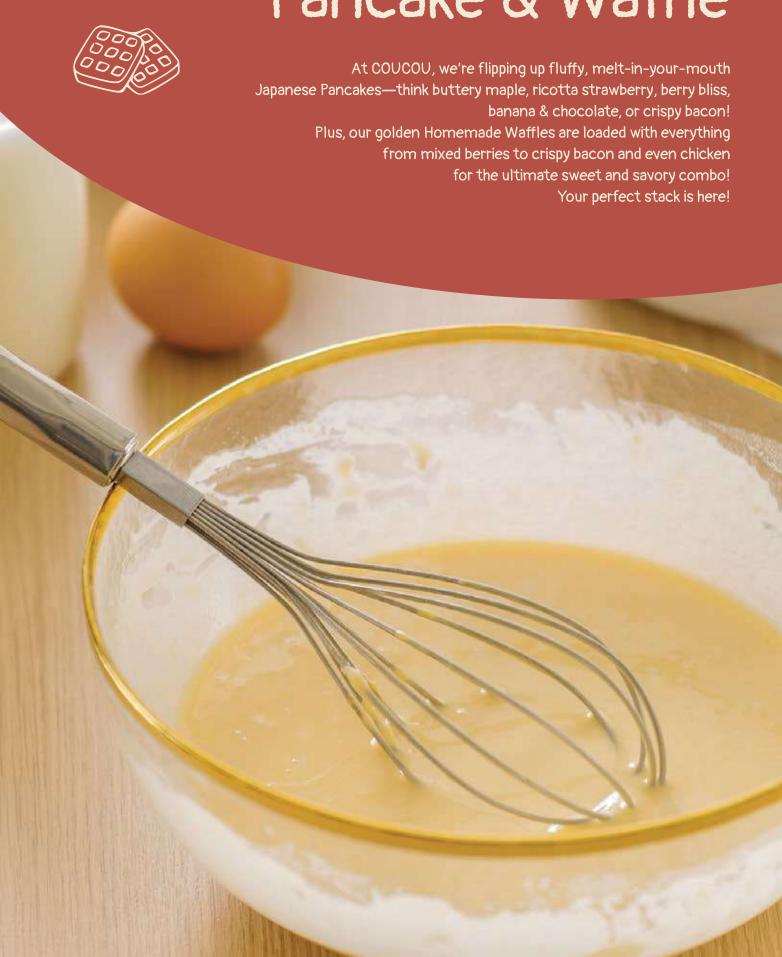


Toast (SD32) 50.-





### Pancake & Waffle



# enjoy your craving with.. COUCOU's Fluffy & Crispy Creations (8AM - 3PM)





#### Buttery & Maple Fluffy Pancakes

Golden, buttery pancakes drizzled with warm maple syrup.

250.-



# Chicken Homemade Waffles

Homemade golden waffles paired with crispy fried chicken, served with special ranch sauce for dipping and a refreshing lemon wedge.

290.-

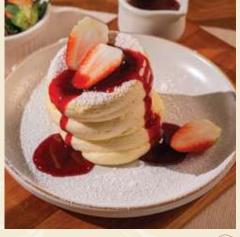
COUCOU



#### Berrylicious Fluffy Pancakes

Fluffy pancakes topped with a mix of juicy berries—sweet, tart and perfect for every bite. A fresh twist on a classic favorite!

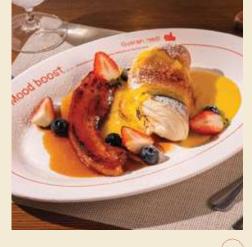
390.-



#### Ricotta Strawberry Fluffy Pancakes

Soft, fluffy pancakes piled high with fresh strawberries. Drizzled with syrup for the sweetest start to your day!

290.-



#### Fluffy Pastry Pancake & Bacon

Light, airy pancakes topped with fresh strawberries, blueberries, and crispy bacon, all drizzled with rich hollandaise sauce for the perfect sweet-savory balance.

450.-





#### Banana & Chocolate Pancakes

Sweet bananas, rich chocolate, and fluffy pancakes come together for a decadent treat

250.-







#### Make your own Pancake!

Pancake your way! Enjoy fluffy pancakes served with a variety of fresh fruit toppings, including strawberries, raspberries, and blueberries, along with an assortment of syrups to create your perfect bite.





#### Duck & Waffle

Homemade waffles crafted to perfection, paired with tender duck confit for a delightful balance of flavors. Savory meets chic in every bite!

320.-





#### Mixed Berry Homemade Waffles

Crispy waffles topped with a vibrantmix of fresh berries. Sweet, fruity and bursting with flavor in every bite

350.-





#### Banana & Chocolate Homemade Waffles

Homemade waffles drizzled with rich chocolate sauce and topped with caramelized bananas and chocolate shavings.







# Bowltiful

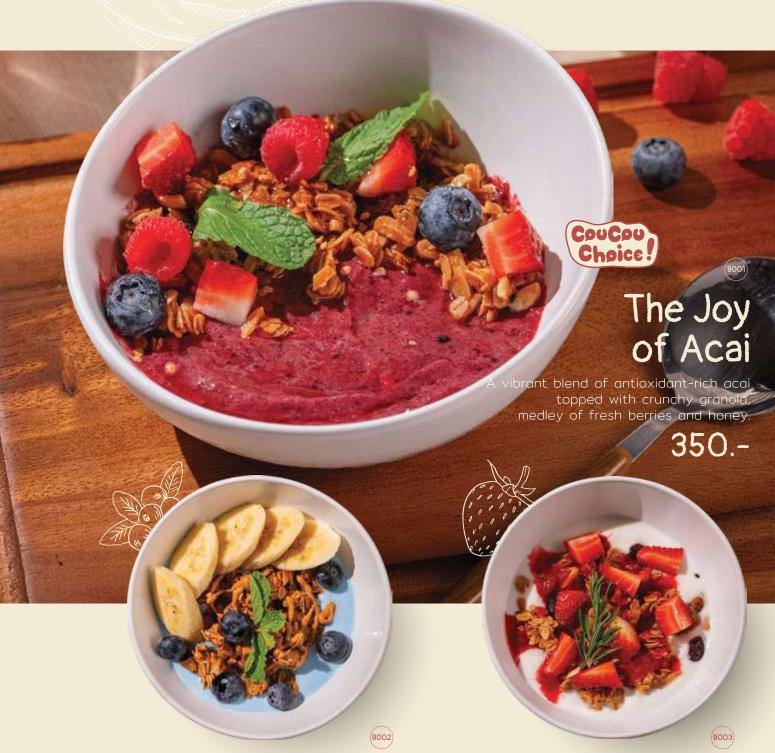


Dive into a bowl packed with antioxidant-rich acai, vibrant fresh fruitsand crunchy granola. Sweet, energizing and oh-so-delicious, it's the perfect pick-me-up to keep you fueled and feeling amazing all day long!



# Bowltiful

A perfect blend of health and flavor in every nourishing bowl (8AM - 3PM)



#### Spirulina Greek Yogurt

Creamy Greek yogurt with spirulina fresh fruit, granola and honey. A superfood treat!

320.-

#### Strawberry Greek Yogurt

Velvety Greek yogurt with juicy homemade strawberries

320.-

#### From Brunch to Bold Flavors...

You've had your brunch, now it's time for round two!
Our All-Day Menu is packed with flavor-packed choices—from stacked sandwiches and dreamy pasta to delicious risotto and crispy salads.
Feeling fancy? Try our seafood, sink your teeth into a steak, or dive into the deliciously unexpected with our fried rice and savory soup.

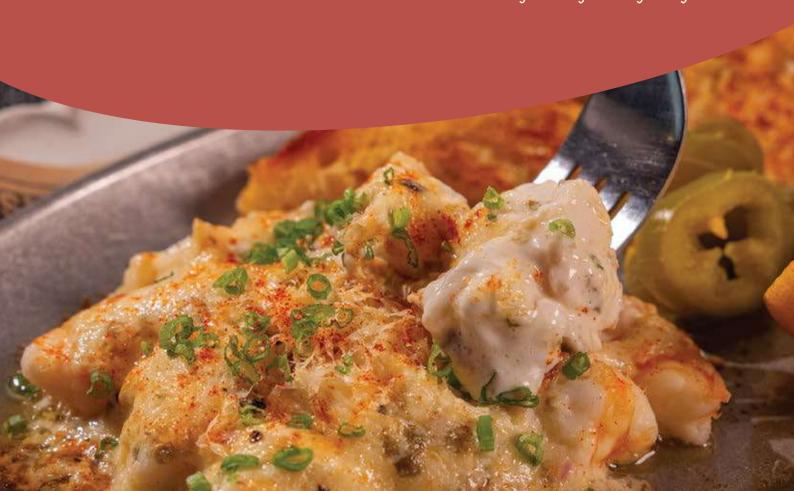
# At COUCOU, the feast never ends let's keep the good times rolling!







Small Bites, Big Flavor
Start your meal with a little something special.
COUCOU appetizers are crafted to delight your moment,
from crispy, savory favorites to refreshing, zesty creations—because great meals
begin with great beginnings.



# small Plates

Start your meal with a bang—small bites endless flavor!
(8AM - 5PM)





#### **Beef Tartare**

Finely chopped raw beef, seasoned to perfection with capers, onions and a tangy sauce, Served with crispy potato wedges

590.-



#### Shrimp Gratin

Plump shrimp simmered in a rich and spicy Creole sauce, served over creamy grits.

350.-

{SP02}



#### Serrano Ham & Melon

Melon's on a date with ham — and it's getting serious. Creamy, dreamy, and drizzled to perfection.

370.-



#### Crispy Coast Fish & Chips

Crispy, golden-battered goby fish paired with perfectly fried chips, a classic comfort that's always satisfying

(SPO5)

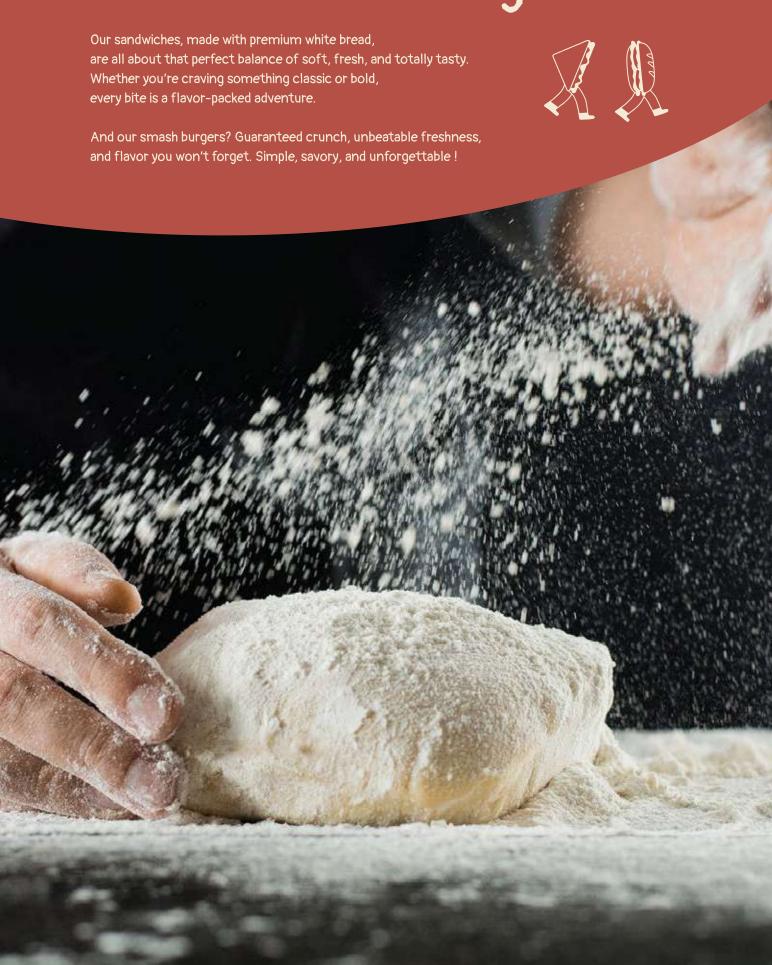
390.-

(SPO4)

CouCou

{SP03}

# Sandwich & Burger



# sandwich

Fresh, flavorful sandwiches to fuel your day.

(8AM - 5PM)





### Pesto Avocado & Serrano Ham Sandwich

Velvety avocado, rich pesto and savory Serrano ham—packed into fresh bread for a flavorful bite that's both creamy and bold.

290.-



#### Chicken Pesto Sandwich

Sculent grilled chicken, fresh pesto and crunchy veggies—all in one tasty sandwich.

190.-



#### Tuna Pesto Sandwich

Flaky tuna and zesty pesto with crisp greens—this one's light, fresh, and packed with flavor. A perfect bite anytime!

190.-

(swo3)



COUCOU

### Sandwich (8AM - 5PM)



#### Roast Prime Rib Sandwich

A luxurious sandwich filled with tender, roast A5 beef and creamy melted cheese for an indulgent bite.



790.-



#### Chunky Bacon & Egg Sandwich

Crispy, smoky bacon and soft, scrambled eggs come together in this hearty sandwich, perfect for a filling meal anytime



450.-



#### Cheesy Prime Pork Sandwich

Savory, sliced prime pork paired with rich cheese, all wrapped up in a soft sandwich bun for a deliciously satisfying experience.



320.-



#### Burrata & Pesto Sandwich

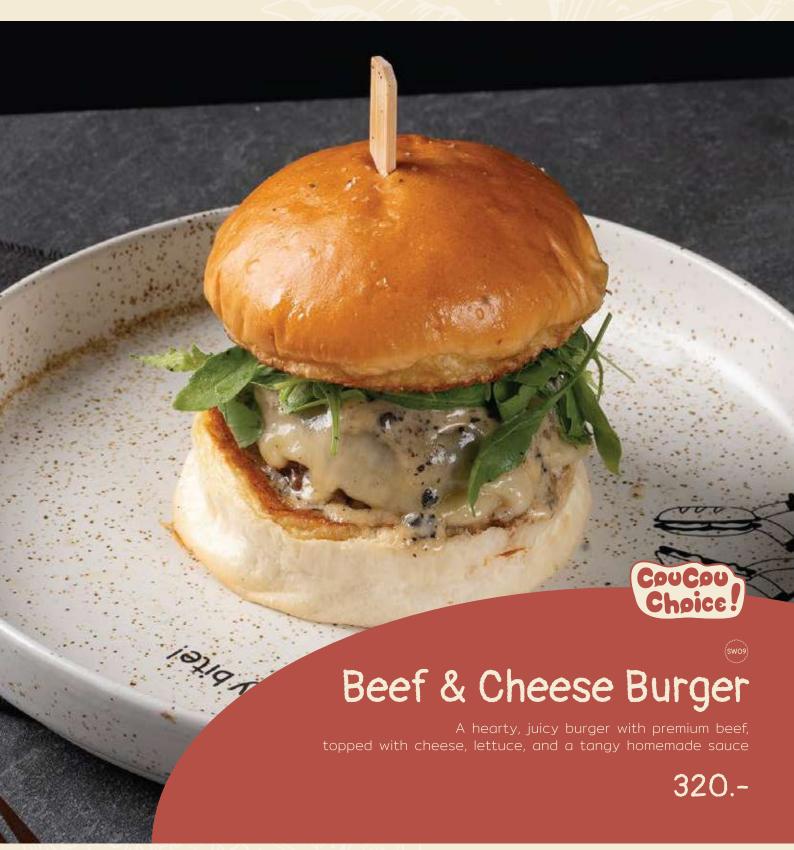
Refreshing, flavorful combination of creamy burrata, ripe tomatoes, and fragrant pesto sauce, nestled in a fresh homemade sandwich.





# Burger

Let's dive into a fresh, juicy, crunchy smash burger.
(8AM - 5PM)

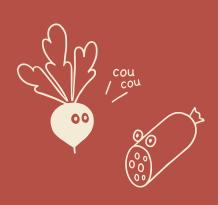


COUCOU

### Greens & Friends

Get ready to crunch into pure goodness!

Our salads are loaded with organic,
fresh-picked veggies and all the good stuff straight
from our fave Thai local farms. Fresh, tasty,
and bursting with flavor—this is salad
that's way more fun!





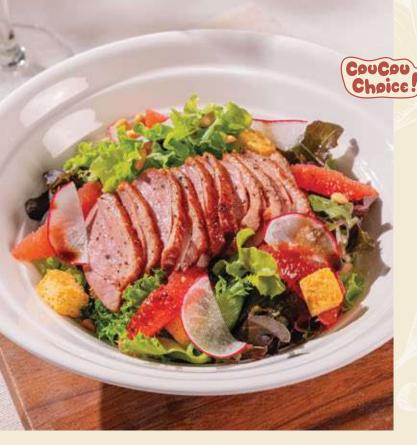
Greens & Friends
Fresh, crisp salads to keep you refreshed.

(8AM - 5PM)



COUCOU

### Greens & Friends (8AM - 5PM)





#### Smoky Duck Medley Salad

Smoked duck breast on a bed of greens, paired with fruits and nuts for a deliciously smoky, savory bite.

390.-





#### Creamy Burrata Salad

Creamy burrata and crispy Parmesan cheese served alongside fresh greens, ripe tomatoes and delicious Parma ham







At CouCou, fresh pasta is pure happiness in every bite! Made daily, it's soft, silky, and totally twirlable.

Whether you're slurping up our spaghetti or spooning that creamy risotto,

it's a flavor party you won't want to miss!

Fresh, fun, and full of yum—come get your pasta fix!

Hearty pasta and creamy risottos, crafted to perfection.

(8AM - 5PM)



(8AM - 5PM)



Aglio olio e peperoncino Shrimp Capellini

Delicate capellini tossed in a spicy garlic and chili oil, with plump shrimp.



290.-



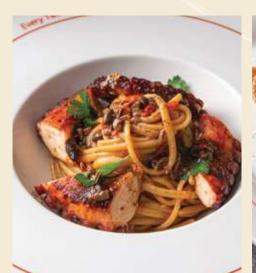
Classic Fettuccine Carbonara

Creamy Fettuccini with savory pancetta, egg yolk and black pepper



PRO5

380.-



Spaghetti Black Garlic A.O.P. with Grilled Octopus

Bold black garlic sauce and smoky grilled octopus, blending flavors that surprise and delight in every bite



1,090.-

Grilled A5 Spaghetti

Grilled A5 Wagyu beef paired with perfectly cooked spaghetti, offering a rich and satisfying bite in every forkful.



(PRO7)

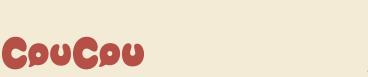
#### Bolognese Lasagna



Layers of tender pasta, rich Bolognese sauce, and melted cheese baked into a comforting Italian classic... 350.-

350.-

cou



490.-



### Spaghetti Lobster Sauce with Grilled lobster

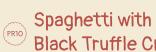
A luxurious combination of spaghetti Win a decadent lobster sauce, topped with grilled lobster for an elevated dining experience.

690.-



# Black Truffle Cream

Creamy spaghetti swirled in a luscious black truffle cream,







### Risotto with Black Truffle Cream

Creamy risotto infused with the rich aroma of black truffle.

490.-





### Risotto Squid Ink Seafood

Creamy risotto infused with squid ink, guaranteed to deliver ocean-kissed flavor in every bite.

270.-



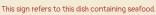




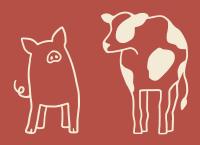










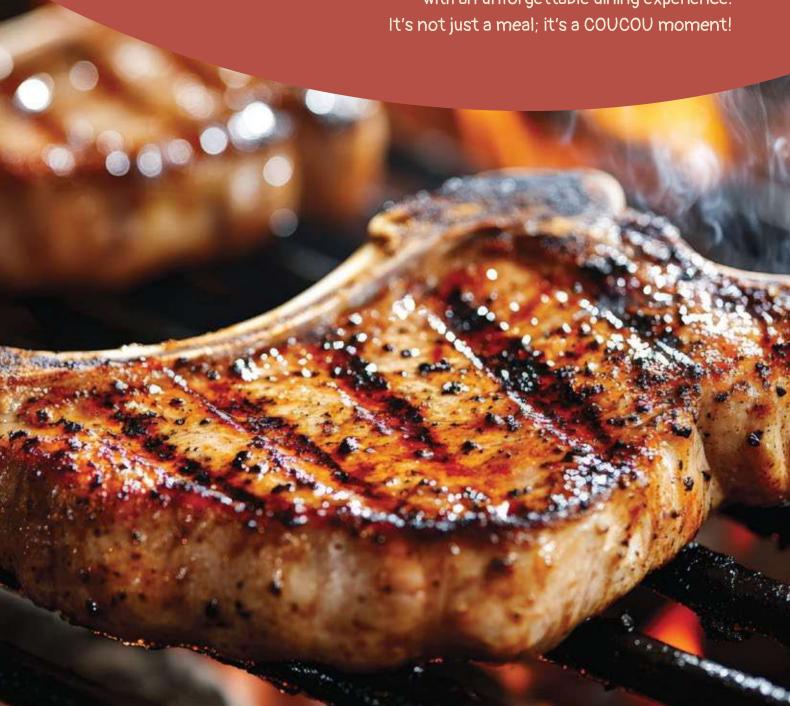


# The Main Event

Bold, smoky, and bursting with flavor! Each cut is grilled to perfection

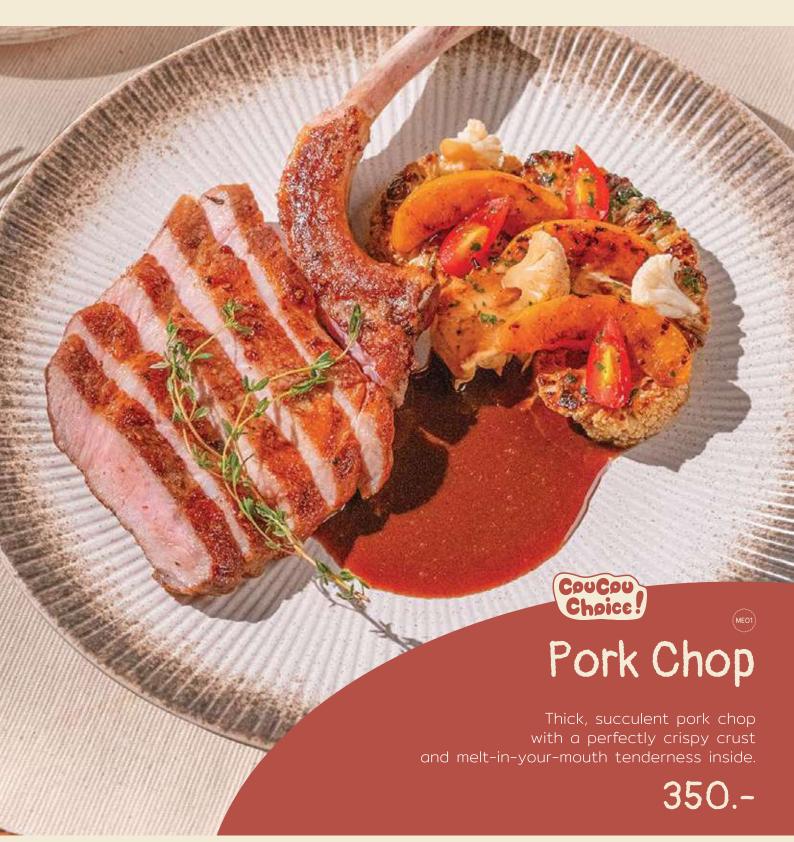
in our signature Charcoal Oven and Argentine Parrilla Grill, locking in the rich, smoky flavors you love.

> Every bite is juicy, tender, and packed with fun, leaving you with an unforgettable dining experience. It's not just a meal; it's a COUCOU moment!



# The Main Event

The star of the show—bold, unforgettable flavors (8AM - 5PM)



#### The Main Event (8AM - 5PM)





## Salmon Steak

Grilled to golden perfection, this succulent salmon steak is flaky on the inside with a deliciously crispy crust

450.-





## Chicken Steak

Grilled to perfection, this juicy chicken steak is tender, smoky and bursting with savory goodness.

240.-





## Fried Chicken & Mash

Crispy fried chicken served with creamy mashed potatoes.
Pure comfort in every bite.

250.-





## Bangers & Mash

Grilled cumberland sausage served with creamy mashed potatoes. a classic combo that hits the spot.

390.-



Soup

Soul-soothing soups served warm and comforting.







# Crispy & Crunchy

(8AM - 5PM)

Crunch into fresh, crisp happiness all day.





### GCO2 French Fries

Golden, crispy fries with a perfect crunch and a touch of sea salt, served with a tangy ranch dipping sauce

150.-



### Potato Wedges

Golden, crispy potato wedges seasoned with a blend of spices, served with a tangy ranch dipping sauce

150.-

COUCOU

# The Sweet After

Sweet endings
Indulge in our delightful desserts for the perfect finish.

(8AM - 5PM)



## (SAOT) Velvety Tiramisu

A rich, creamy Italian classic with coffee-soaked ladyfingers, velvety mascarpone cream topped with a distinctive layer of whipped cream.



### Grandma's Carrot Cake

Indulge in a slice of nostalgia with our homemade carrot cake. Moist, flavorful, and topped with a creamy cream cheese frosting.

150.-



Toffee Macadamia Cake



170.-

Brookie Crush 250.-



Burnt Cheesecake



Fudgy Chocolate Muffin
180.-



Cranberry Glow Muffin 180.-



Golden Crust Crème Brûlée 320.-



Vanilla Dream Madeleines 55.-



Vanilla Dream Icecream 79.-



Lemon Dream Pavlova 190.-





# Coucou

Forks down, glasses up! It's drink o'clock!



## Classic Coffee

Espresso	100
Americano (Hot/Iced)	115 / 120
Latte (Hot/Iced)	135 / 140
Cappuccino (Hot/Iced)	135 / 140
Piccolo Latte (Hot/Iced)	135 / 140
Flat White	130
Mocha (Hot/Iced)	150 / 155
Esyenn	150
Vanilla Latte (Hot/Iced)	150 / 160
Caramel Latte (Hot/Iced)	175 / 180
Black Orange	160
Black Yuzu	160
Black Tonic	135
Dirty	160

## **Non Coffee**

Chocolate (Hot/Iced)	_ 100 / 110
Caramel Milk (Hot/Iced)	_ 110 / 140
Yuzu Soda	140

### Tea

Chamomile Tea	_100
Earl Grey Tea	100
English Breakfast Tea	100
Jasmine Tea	100 -

#### **Non Dairy Milk**

Oat Milk + 35.-Almond Milk + 30.-



# **PUREZZA**<sup>™</sup>

#### PREMIUM WATER

Purezza offers sustainable, high-performance water solutions that replace single-use bottles with ultra-hygienic,

UVC-purified still and sparkling water.

With HACCP certification and global trust in over 60 countries, it delivers purity, style, and environmental impact in every drop.

- (1) 99.9999% effective in eliminating Legionella bacteria
- (2) Advanced UVC purification technology
- (3) Certified microbiological purification
- 4 Internationally patented technology

## **PUREZZA Mineral Drinks**

Still Minerals preserved	60
Sparkling Minerals preserved	60

## Soft-Drink

Pepsi Original Can	40
Pepsi No Sugar Can	40
7-UP No Sugar Lemon Soda Can	40



### Juice

Orange Juice	_ 150
Pineapple Juice	_ 150
Guava Juice	_150
Apple Juice	_150





# Coucou



Uncover your favorite flavors

at COUCOU!

# Coucou Dinner

# "CouCou!"

(interj)

CouCou is our unique culture, born from the belief that "for someone special, just 'special' is not enough"
Amidst the usual norm of specialness, we go above and beyond because we know by heart what your special ones truly deserve.

Dinner at CouCou: Fun, Flavor, and Memories, All on One Plate.

Think cozy vibes, playful plates, and a touch of chic—all wrapped in the kind of atmosphere that makes you want to stay a little longer. No fuss, just good food, great company, and a whole lot of fun.



# The Small Plates

Start your dinner with a bang! small bites with endless flavor Every great night starts with a little something tasty.
Our appetizers are fun, flavorful, and made for the joyful moment Light bites, big smiles—let the delicious journey begin!



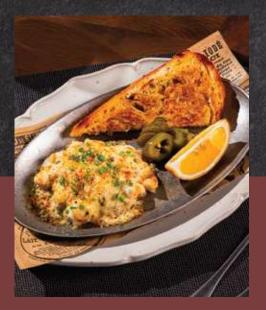
# The Small Plates

Let the flavor party begin—one bite at a time!



Chilli Butter Prawns

Juicy Thai prawns tossed in spicy, buttery goodness. A little heat, a lot of flavor—addictive from the first bite!





Plump shrimp simmered in a rich and spicy Creole sauce, served over creamy grits.



350.-

(SPO2)



A5 Picanha Carpaccio

Picanha perfection with a zesty hit of lemon, capers, and parmesan. Served with yuzu truffle vinaigrette.



690.-



Finely chopped raw beef, seasoned to perfection with capers, onions, and a tangy sauce, Served with crispy potato wedges. 590.-

(SPO4)









# Green & Friends

Get ready to crunch into pure goodness!

Our salads are loaded with organic, fresh-picked veggies
and all the good stuff straight from our fave Thai local farms.

Fresh, tasty, and bursting with flavor—this is salad that's way more fun!



# Green & Friends

Nothing beats that fresh crunch—let's go!

[SLO1]

# A5 Picanha Tomato Salad

Juicy slices of grilled picanha paired with fresh vibrant tomatoes. Light, zesty and loaded with flavorful taste

530.-

# Citrus Prawn Salad

Juicy prawns on a bed of crisp greens, with COUCOU's special cocktail dressing.

290.-







# Creamy Burrata salad

Creamy burrata and crispy Parmesan cheese served alongside fresh greens, ripe tomatoes, and delicious Parma ham

490.-



# Classic Caesar Salad

Crisp romaine, crunchy croutons, and parmesan, tossed in a creamy Caesar dressing on topped with poached eggs

260.-



# Chicken Caesar Salad

A hearty Caesar salad topped with tender, temperatured grilled chicken and on topped with poached eggs

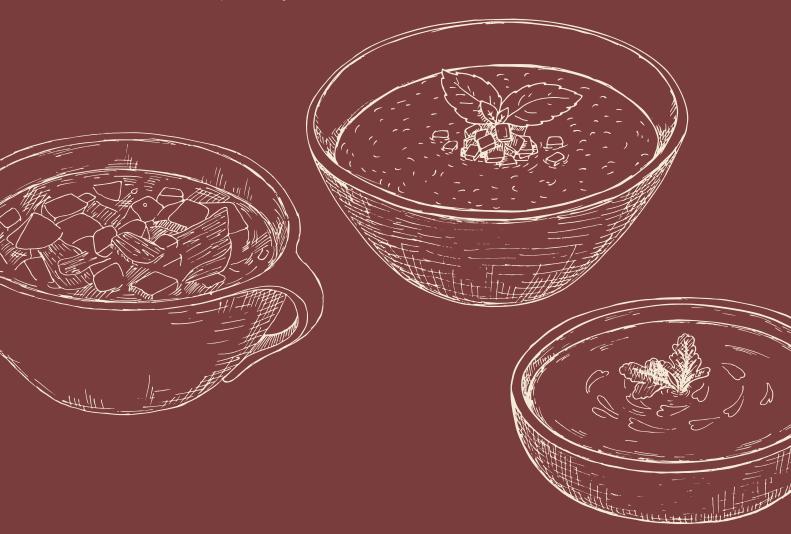
290.-

COUCOU

All prices are subject to 10% service charge and 7% VAT / The image is used for advertising purposes onl

# Soup

At CouCou, we turn every spoonful into a warm hug with our rich, flavorful soups! From indulgent truffle-infused creations to creamy lobster bisque, each bowl is packed with comfort and a touch of pure delight.







# Seafood

Dive into the freshest catch at CouCou! From briny oysters to grilled lobsters, every bite is a delicious splash of ocean goodness.

Get ready to savor the sea with vibrant flavors

that'll make your taste buds dance!



# Seafood

Dive into the freshest catch at CouCou!

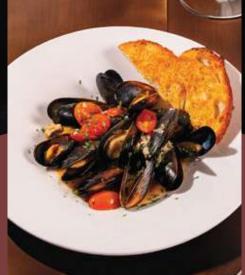


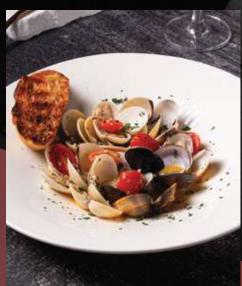












### **Baked Oysters**

Plump oysters baked to golden perfection,

topped with buttery goodness and a hint of truffle ponzu sauce. Warm, rich, and irresistibly indulgent.

290.-

Black Mussel White Wine (503)

Plump black mussels steamed in a fragrant white wine broth, served with crusty garlic bread for dipping.

290.-

### Vongole White Wine

Tender clams simmered in fragrant white wine, vodka and garlic—simple, fresh, and full of flavor. 290.-

At CouCou, fresh pasta is pure happiness in every bite! Made daily, it's soft, silky, and totally twirlable.

Whether you're slurping up our spaghetti or spooning that creamy risotto, it's a flavor party you won't want to miss!

Fresh, fun, and full of yum—come get your pasta fix!



Fresh, fun, and full of yum—come get your pasta fix!

# Midnight Ocean Spaghetti with Uni & Crab

Silky squid ink spaghetti tossed with creamy uni and sweet crab meat. come together in one unforgettable forkful and a luscious bite that melts with ocean richness.

690.-





## Spaghetti Lobster Sauce with Grilled Lobster

A luxurious combination of spaghetti in a decadent lobster sauce, topped with grilled lobster for an elevated dining experience

690.-







## Classic Fettucine Carbonara

Creamy Fettuccini with savory pancetta, egg yolk, and black pepper.

380.-



# Bolognese Lasagna

Layers of tender pasta, rich Bolognese sauce, and melted cheese baked into a comforting Italian classic.

350.-





Spaghetti Vongole

A creamy pasta tossed with fresh clams, herbs, and a touch of chili – simple, indulgent, and packed with flavor!

350 -

(PRO5)

Spaghetti with Black Truffle Cream

Creamy spaghetti swirled in a luscious black truffle cream delivering earthy richness.

490.-



Grilled A5 Spaghetti

Grilled A5 Wagyu beef paired with perfectly cooked spaghetti, offering a rich and satisfying bite in every forkful.

350.-



Spaghetti Black Garlic A.O.P with Grilled Oc

Bold black garlic sauce and smoky grilled octopus, blending flavors that surprise and delight in every bite

1,090.- 3











### Crimson Sunset Pici

Rustic pici pasta tossed in a vibrant tomato sauce with tender crab meat.



390.-

PROT Aglio Olio Peperoncino (PROS) Shrimp Capellini

> Delicate capellini tossed in a spicy garlic and chili oil, with sweet shrimp meat.

290.-

Foie Gras Truffle Delight Spaghetti

Truffle cream sauce meets rich foie gras, creating a pasta that feels like an indulgent treat in every bite.

PRO9

450.-



### Risotto Lobster Bisque



Creamy, rich risotto infused with velvety lobster bisque. Every bite is ocean-kissed, buttery, and irresistibly luxe.

790.-



# Saffron Risotto with Duck Confit



Silky risotto topped with tender, juicy duck. Perfect balance of comfort, richness, and a touch of indulgence 440.-

### Risotto with Black Truffle Cream



Creamy risotto infused with the rich aroma of black truffle.

490.-

### Risotto Squid Ink Seafood



Creamy risotto infused with squid ink, guaranteed to deliver ocean-kissed flavor in every bite 270.-





# The Main Event

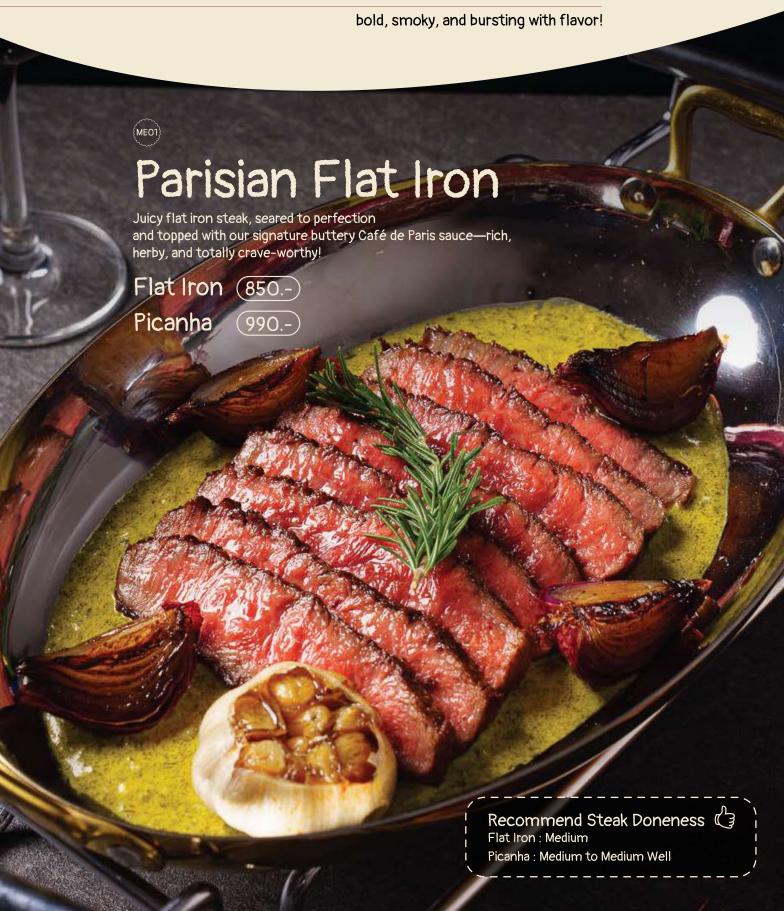
bold, smoky, and bursting with flavor! Each cut is grilled to perfection in our signature Charcoal Oven Agentine Parrila Grill, locking in that rich, smoky taste you love.

Every bite is juicy, tender, and packed with fun, leaving you with an unforgettable dining experience. It's not just a meal;

it's a CouCou moment!

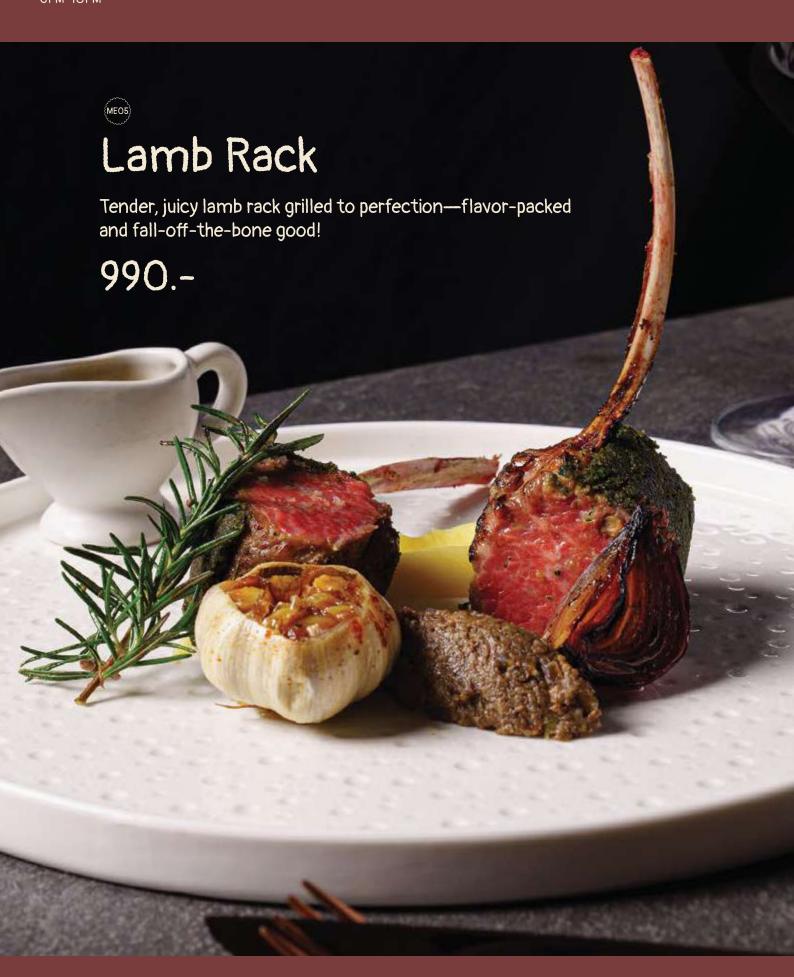


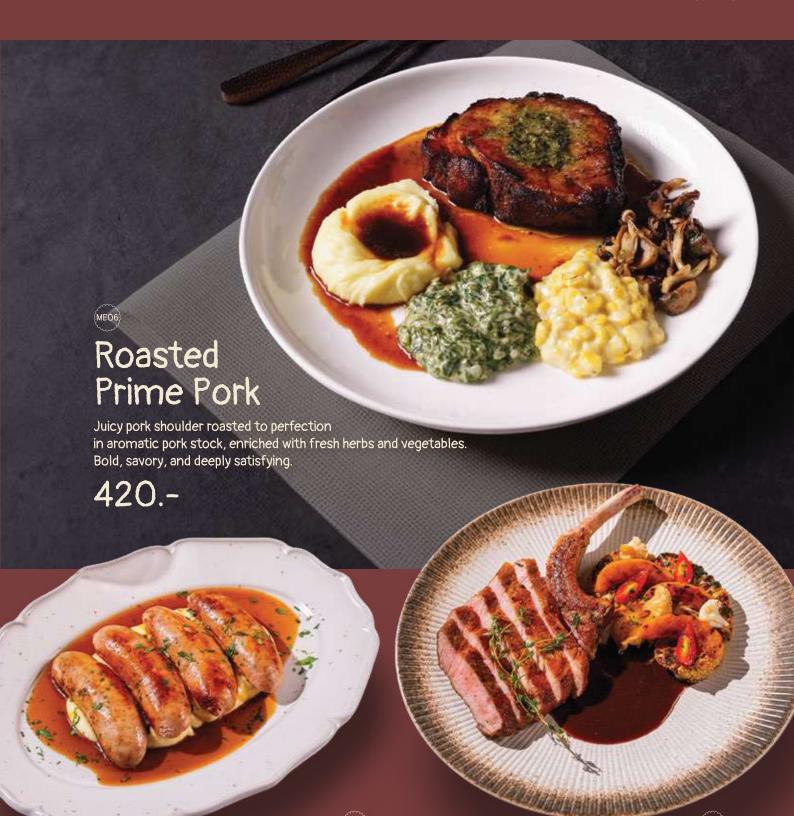
# The Main Event











## Bangers & Mash

Grilled cumberland sausage served with creamy mashed potatoes.

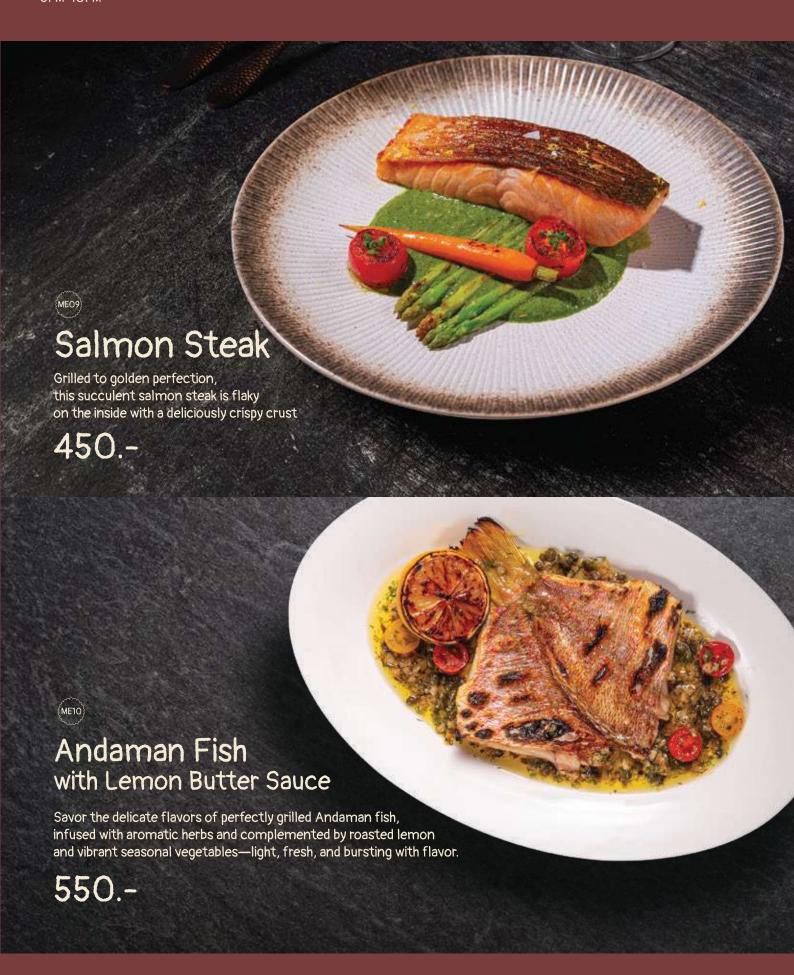
A classic combo that hits the spots

390.-

## Pork Chop

Juicy pork sirloin with ribs roasted to perfection in aromatic pork stock, enriched with fresh herbs Bold, savory, and deeply satisfying.

350.-





## Chicken Steak

Grilled to perfection, this juicy chicken steak is tender, smoky and bursting with savory goodness

240.-



## Fried Chicken & Mash

Crispy fried chicken served with creamy mashed potatoes. Pure comfort every bite.

250.-





## Steak Rice

mouthwatering dish featuring tender steak served with aromatic, perfectly cooked rice, creating the perfect balance of flavors and texture

180.-

CouCou

All prices are subject to 10% service charge and 7% VAT / The image is used for advertising purposes only

# The Bold Crunch

Grab a bite and let the crisp do the talking.







Golden, crispy fries with a perfect crunch and a touch of sea salt, served with a tangy ranch dipping sauce



150.-



Hash Brown Crunch

Crispy on the outside, fluffy on the inside. Golden hash browns that hit just right every time!



(всоз)

# Side Dish

Perfect pairings to elevate your meal.



(SDOT) Mashed Potato 120.-



Potatoes au Gratin
150.-



(SP03) Creamy Corn 120.-



Spoa Spinach au Gratin 160.-



Premium
Burrata Cheese
380.-



SDO6 Sliced Avocado



Sport Sautéed Mushroom 120.-



Spos Sautéed Broccolini 120.-

# Sweet After

Sweet endings! Indulge in our delightful desserts for the perfect finish.



## (SAOT) Velvety Tiramisu

A rich, creamy Italian classic with coffee-soaked ladyfingers, velvety mascarpone cream topped with a distinctive layer of whipped cream.

#### (SAO2) Grandma's Carrot Cake

Indulge in a slice of nostalgia with our homemade carrot cake. Moist, flavorful, and topped with a creamy cream cheese frosting.

150.-



Toffee Macadamia Cake



170.-

Brookie Crush



Burnt Cheesecake



Fudgy Chocolate Muffin
180.-



Cranberry Glow Muffin 180.-



Golden Crust Crème Brûlée 320.-



Vanilla Dream Madeleines 55.-



Vanilla Dream Icecream 79.-



Lemon Dream Pavlova



Full belly, happy heart—our favorite kind of art!
Thanks for being part of tonight's flavor adventure.
We'll save you a seat for next time.
Till then, keep it tasty with CouCou!





## Classic Coffee

Espresso	100
Americano (Hot/Iced)	115 / 120
Latte (Hot/Iced)	135 / 140
Cappuccino (Hot/Iced)	135 / 140
Piccolo Latte (Hot/Iced)	135 / 140
Flat White	130
Mocha (Hot/Iced)	150 / 155
Esyenn	150
Vanilla Latte (Hot/Iced)	150 / 160
Caramel Latte (Hot/Iced)	175 / 180
Black Orange	160
Black Yuzu	160
Black Tonic	135
Dirty	160

## Non Coffee

Chocolate (Hot/Iced)	100 / 110
Caramel Milk (Hot/Iced)	110 / 140
Yuzu Soda	140

## Tea

Chamomile Tea	100
Earl Grey Tea	
English Breakfast Tea	100
Jasmine Tea	100 -

#### Non Dairy Milk

Oat Milk + 35.-Almond Milk + 30.-



## **PUREZZA**<sup>™</sup>

#### PREMIUM WATER

Purezza offers sustainable, high-performance water solutions that replace single-use bottles with ultra-hygienic,

UVC-purified still and sparkling water.

With HACCP certification and global trust in over 60 countries, it delivers purity, style, and environmental impact in every drop.

- (1) 99.9999% effective in eliminating Legionella bacteria
- (2) Advanced UVC purification technology
- (3) Certified microbiological purification
- 4 Internationally patented technology

## **PUREZZA Mineral Drinks**

Still Minerals preserved	60
Sparkling Minerals preserved	60

## Soft-Drink

Pepsi Original Can	40
Pepsi No Sugar Can	40
7-UP No Sugar Lemon Soda Can	40



## Juice

Orange Juice	150
Pineapple Juice	150
Guava Juice	150
Apple Juice	150

