






FRESH FROM THE PANTRY

SOUPS & SALADS

 Broccoli & Kale Soup (vegan) <i>toasted pine nuts</i>	450
French Onion <i>chicken bouillon, gruyere cheese croute</i>	450
 Celeriac & Garlic Soup <i>black truffles</i>	450
 Palm Heart & Rucola Salad (vegan) <i>pomegranate molasses, citrus segments</i>	600
COU COU Salad <i>mesclun, pesto rubbed chicken, asparagus, broccoli, zucchini, pesto vinaigrette</i>	600
Mushroom & Egg Salad <i>mesclun, shimeji mushrooms, sour dough croutons, truffle vinaigrette</i>	600
 Leafy Greens, Avocado, Mushrooms & Seaweed <i>soya & ginger dressing</i>	400
 Brie & Caramelised Onion Tart <i>salad of mixed greens, balsamic figs & toasted walnuts</i>	450
COU COU Cheese Platter <i>sourdough toasties, pickled gherkins</i>	800

 Vegetarian

 Contains Nuts

Should you have any specific dietary or food allergies, please bring it to the attention of your server. All prices are exclusive of applicable government taxes. We do not levy any service charge

PETÍT PLATES

 Burrata & Mushroom Brioche <i>candied cherry tomatoes</i>	550
Chilli & Garlic Rubbed Chicken <i>corn purée</i>	550
Spiced Lamb Sausages <i>quinoa mash, onion gravy</i>	750
Lobster Brioche Roll	750
“Croque” - Pan Fried Sandwich  <i>Cheese, broccoli, leeks, kale</i> <i>Monsieur – ham & cheese</i>	550 650

SANDWICHES




 Burrata & Tomato on Sourdough <i>kalamata olive puree</i>	500
 Tomato Avocado & Cheese Croissant	500
Egg & Mustard on Pumpkin & Chia seed Sourdough	400
Smoked Salmon & Guacamole Bagel	600
Harissa Spiced Chicken in Herb Brioche	500
Ham and Cheese Croissant	600

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GRANDE PLATES

 Cumin Rubbed Cottage Cheese and Pickled Beetroot Wrap	700
 Caponata Parmentier <i>aubergine, bell peppers, tomato, potato mash and house salad</i>	750
 Vegetarian Brochette <i>plant based protein, zucchini and broccoli on a bed of cous cous and pearl barley</i>	800
Cou Cou Parmentier <i>chicken mince, potato mash and house salad</i>	850
Tetrazzini <i>mélange of porcini, shitake, shimeji, & morels with baked chicken</i>	1050
Chicken Brochette <i>skewered spiced morsels of chicken on a bed of cous cous and pearl barley</i>	900

TARTINES

 Mushroom and Truffle Toast <i>Vegan Cheese</i>	600
 Creamed Spinach and Charred Corn & Jalapeno	500
Scrambled Eggs, Tomato Confit, Avocado & Feta	500
Caramelized Onion, Bacon Jam & Guacamole Toast	650
Prawn Aglio e Olio Toast	600




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FRESH BAKES

 Croissant	225
 Pain au Chocolat	225
Cinnamon Brioche	225
Triple Chocolate Brioche	225
Mango Croissant	225
 Kouign Amann	275
 Almond Croissant	275
 Ratatouille Puff	400
Curried Chicken Puff	500
Lamb Puff Pithiviers	650

PASTRIES

 Fig & Vanilla	375
Opera	400
<i>Classic chocolate & coffee layered in almond sponge</i>	
Mango Cheesecake	375
Ispahan	450
Raspberry, rose & lychee pastry	
 Chocolate & Candied Kumquat	350
<i>Layered flourless chocolate sponge with kumquat marmalade & chocolate ganache</i>	
 Red Fruit tart	350

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ICE CREAMS

Double Chocolate	320
Caramel	260
Pistachio & Strawberry	360
Raspberry & Ginger Sorbet	220
Mango Chilli sorbet	220
Affogatos	350 400 400 400
Classic Caramel Mocha Double Coffee	

FROM THE HOUSE OF ILLY

Espresso	220
Espresso Double	250
Café Crème Café Latte Flat white	350
Café Mocha Café Macchiato	350
Americano Cortado	300
<i>Made with Almond milk</i>	375

THE GOOD LIFE- GOURMET TEAS

Earl grey English breakfast Assam black Chamomile Darjeeling Peppermint tea Kadak Masala	220
Kashmiri Kahwa	250
Geisha Green tea	220

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Classic Hot Chocolate 350

COLD DELIGHTS

ILLY Tonic 350

Classic Iced tea 220

Miracle Mint Iced tea 220

Iced Americano | Iced Latte 300|350

Classic cold coffee 350

Verte 300

Mint, cucumber and green apple

Watermelon, lychee and coconut smoothie 300

Breakfast on the go

*Date pureé, rolled oats, blueberries in your choice of milk
(Almond/ soy / skimmed)* 350

Alphonso Almond Shake 450

Dark Chocolate Shake 350

Apple & Oat Shake 250

Seasonal Fresh juices 200

Watermelon/Orange/Pineapple



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WINES

	By Bottle	By Glass
SPARKLING		
Chandon Brut, India	3000	
Chandon Rose , India	3000	
WHITE WINE		
Dr. Loosen Riesling, Germany	3500	700
Castillo Banfi Le Rime Toscana, Pinot Grigio & Chardonnay, Italy	4500	900
D'Arenberg The Broken Fishplate, Sauvignon Blanc, Australia	6000	1200
Rawsons Retreat, Chardonnay, Australia	4000	800
Penfolds Konunga Hill, Chardonnay, Australia	4500	900
Lamelle Il Borro, Chardonnay, Italy	5500	
RED WINES		
Frescobaldi Pater, Sangiovese, Toscana, Italy	4000	800
Cosecha, Cabernet Sauvignon, Chile	3500	750
Vina Tarapaca, Cabernet Sauvignon, Chile	3750	750
Amelia Park, trellis, Cabernet merlot, Australia	4000	1000
Nipozzano Rufina Chianti, Italy	6000	1200
Castello Banfi Col di Sasso, Sangiovese & Cabernet Sauvignon, Italy	4500	900
Vina Tarapaca Reserva, Carmenere, Chile	4000	800
Vina Tarapaca Reserva Cabernet Sauvignon, Chile	4000	800
SANGRIAS		
White		750
Red		750
Coffee		750



BEERS

Hoegaarden	600
Buho Witbear	600
Kati Patang	400
Kingfisher Ultra	300

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