

## Set Lunch

\$38

### Soup or Salad

#### MULLIGATAWNY

Spiced lentil, tomato, chickpea  
coriander  
or

#### TUSCAN KALE

Crispy Parma ham, parmesan  
anchovy dressing

### Main

#### GRILLED MARKET FISH

Radicchio, confit garlic, orange  
green bean  
or

#### CHICKEN BREAST

Quinoa, pomegranate, cucumber  
tahini yoghurt

#### ADD SOFT SERVE 8

Flavour of the moment



## To Start

**DIPS AND CRUDITÉS** 20  
Daily trio of dips,  
raw and pickled vegetables, naan bread

**ZUCCHINI AND CHIA CRISPbread** 14  
Cashew nut cream, cauliflower tabbouleh

**PADRON PEPPER** 10  
Clay oven roasted, soy sesame dipping

**LAMB SAMOSA** 10  
Masala spiced lamb, mint raita  
mango chutney

## Seasonal

**OUR BIG RAW SALAD** 18  
Shredded vegetables, Dijon  
apple cider vinaigrette

**WILD RICE** 18  
Red cabbage, sweet corn, pumpkin  
tahini tamari dressing

**MANGROVE CRAB** 24  
Green mango, papaya, starfruit  
cashew nut, spicy lime dressing

**GEM CAESAR** 18  
Rye crouton, soft cooked egg  
anchovy dressing

**GREEN BAMBOO RICE BOWL** 24  
Chilled ocean trout, shiitake, seaweed  
avocado, Japanese dressing

#### ADD ONS:

SPICED CHICKEN 8  
TIGER PRAWNS 10  
MARKET FISH 10  
GARLIC NAAN 6

## Mains

**TANDOOR CAULIFLOWER** 22  
Kale, pomegranate, farro  
almonds, nigella yoghurt

**CRISPY FRIED FISH** 34  
Zucchini, pumpkin, tartar sauce

**SNAPPER CURRY** 34  
Coconut, tomato, tamarind, okra, saffron rice

**LOBSTER BIRYANI** 48  
Aromatic rice, pomegranate, yoghurt  
guava salad

**LINGUINE** 26  
Prawn, zucchini, cherry tomato, lemon, chilli

**CHICKEN SCHNITZEL** 30  
Herb crumbed, parmesan, sage, cry tomato

**STEAK AND FRITES** 48  
Black Onyx sirloin, Café de Paris  
hand cut truffle frites

**BEEF KWAY TEOW** 28  
Clear beef broth, red rice noodles, tomato  
celery, fragrant herb

## Sides

**WEDGE SALAD** 10  
Iceberg, kohlrabi, fennel, radish  
parsley, lemon dressing

**ISLAND FRIES** 12  
Sweet potato and cassava  
spiced yoghurt, mango chutney

**BROCCOLINI** 10  
Garlic, lemon, chilli

## Sandwiches

**BURRATA TARTINE** 20  
Heirloom tomato, basil, balsamic

**SOFT SHELL CRAB TACO** 18  
Spicy mayo, pumpkin seed salsa  
red cabbage slaw

**LOBSTER ROLL** 35  
Tomato, celery, chives, aioli

**TANDOOR CHICKEN WRAP** 24  
Cucumber, tomato, onion  
pomegranate, mint raita

**COMO BURGER** 26  
Wagyu beef, gruyère, parma ham  
mustard aioli, pickles, fries

## Sweet Treats

**SOFT SERVE** 10  
Daily flavour  
house-made waffle

**PANDAN CRÊPE** 14  
Mango, mascarpone cream  
passionfruit, coconut sorbet

## Cake Table

Indulge in our daily  
selection of pastries  
and cakes