

COMO CUISINE

Cocktails

COMO BELLINI Prosecco, grape, dragonfruit	18
MIMOSA Bubbles, fresh orange juice	18
DANCING BUTTERFLY Gin, butterfly pea, st. germain, ginger	18
CITRUS SPRITZ Prosecco, aperol, campari, soda	18
ORANGE BLOSSON Vodka, aperol, lime, honey	18
BERRY SMASH Gin, raspberry, lime	18

Bubbles

gls btl

TAITTINGER, BRUT NV, France	26 / 148
RUGGERI, PROSECCO NV, Veneto, Italy	16 / 80

White

gls crf btl

XANADU EXMOOR, CHARDONNAY Margaret River, Australia, 2018	18 / 45 / 85
TEMATA, SAUVIGNON BLANC Hawker's Bay, New Zealand, 2018	18 / 45 / 85

Rose'

gls crf btl

DOMAINES OTT BY OTT Provence, France, 2019	19 / 45 / 90
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Red

gls crf btl

CA'LA BIONDA, VALPOLICELLA CLASSICO Veneto, Italy 2018	18 / 45 / 85
JEAN-PIERRE MOUEIX, ST EMILION Bordeaux, France, 2016	18 / 45 / 85

Beers

SAPPORO Japan	12
MENABREA Italy	12

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To Start

GARLIC NAAN House made chutney, curd	14
NUT AND SEED CRISPbread 🍯 Cauliflower, tomato, cashew hummus, sumac	14
THAI FISH CAKES Sweet chilli sauce, cucumber relish, peanuts	14
BHUTANESE MOMO Pork, coriander, hot pepper sauce	12

Light And Fresh

HEIRLOOM BEETS AND TOMATOES Genting garden tomatoes, beets cashew nut ricotta	22
NEW STYLE TUNA TARTARE Freshly dice tuna, Asian slaw, pine nuts, sesame dressing	24
MANGROVE CRAB SALAD Green mango, papaya, peanuts, spicy lime dressing	24
GRILLED ARROW SQUID Lemon and chilli relish, arugula leaves	25
PROSCIUTTO SAN DANIELE Melon, straciatella cheese, rocket	22

Pasta And Noodles

CACIO E PEPE Spaghetti, Pecorino Romano, black pepper	24
LINGUINE Spicy shrimp, cherry tomato, flowering chives	26
SOTO AYAM 🍯 Golden chicken broth, boiled egg, tomato, celery rice noodles	18
RIGATONI Classic Tuscan lamb ragù, parmesan, parsley	30

Our Curries and Biryanis

YOUNG JACKFRUIT CURRY Lightly spiced coconut broth, long beans, peanuts	22
SNAPPER CURRY Coconut, tomato, tamarind, okra, saffron rice	32
LOBSTER/CHICKEN/VEGETABLE BIRYANI Aromatic rice, pomegranate, yoghurt, guava salad	46 / 32/ 25
HEAVENLY BEEF Bhutanese inspired beef curry, sundried chilli tomato, green mustard leaves	32

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Plates

- TANDOOR CAULIFLOWER** 🍯 22
Kale, farro, pomegranate, almond, nigella yoghurt
- MASALA WHOLE FISH** 35
Yoghurt marinade, mango and cucumber salad
coconut dressing
- KUROBUTA PORK RIBS** 40
Asian slaw, peanuts, spring onion
- VEAL PARMESAN** 40
Herb crumbed milk fed veal chop, fresh mozzarella
tomato ragú, basil
- BEEF WELLINGTON** 55
Wagyu fillet, mushroom, baby carrot, green peas, jus

Sides

- INSALATA VERDE** 10
Seasonal green leaves, herbs, mustard vinaigrette
- ROASTED PUMPKIN SALAD** 10
Nigella yoghurt, dukka spices
- BROCCOLINI** 12
Garlic, chilli, lemon
- POTATO PURÉE** 10
Truffle oil and chives

Sweet Treats

- SOFT SERVE** 12
Daily flavour, house-made waffle chips
- PAVLOVA** 12
Passionfruit curd, vanilla, strawberry, mango
- TIRAMISU** 14
Coffee infused savoiardi biscuit, whipped mascarpone, cocoa
- WARM CHOCOLATE CAKE** 12
Drunken cherries, crème fraîche ice cream

🍯 COMO Shambhala Cuisine uses ingredients that are nutritious, seasonal and pure in delicious nourishing combinations