

PROSECCO SPECIAL

Monday to Friday
12pm – 3pm

	gls	btl
RUGGERI, PROSECCO NV, Veneto, Italy	12	50
MIMOSA Prosecco, fresh squeezed orange juice	14	
COMO BELLINI Prosecco, dragon fruit and grape purée	14	
CITRUS SPRITZ Prosecco, Campari, Aperol, Soda	14	

Champagne

gls btl

TAITTINGER, BRUT
NV, France

26 / 148

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

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

CRUST Singapore

14

COMO CUISINE

Small Plates

- GARLIC NAAN** 14
House made chutney, naan bread
- NUTS AND SEEDS CRISPbread** 🌱 14
Cauliflower, heirloom tomato, cashew hummus, sumac
- THAI FISH CAKES** 14
Sweet chilli sauce, cucumber relish, peanuts
- LAMB SAMOSA** 14
Masala spiced lamb, mint yoghurt and mango chutney

Light And Fresh

- OUR CHOPPED SALAD** 18
Quinoa, pumpkin, broccoli, avocado
kale, dukka spice, lemon dressing
- WILD RICE SALAD** 🌱 18
Avocado, sweet corn, chopped rainbow vegetables
tahini and tamari dressing
- BURRATA CHEESE** 18
Heirloom tomatoes, seasonal fruits, basil, pink peppercorn
- SPICY GREEN PAPAYA** 18
Green beans, cherry tomato, peanuts, dried shrimp
spicy lime dressing

Add Ons

SPICED CHICKEN 8 / TIGER PRAWNS 10 / MARKET FISH 10

Grains, Bowls And Pasta

- YELLOW FIN TUNA BOWL** 🌱 26
Organic brown rice, marinated shiitake, seaweed
edamame, avocado, Japanese inspired dressing
- SOTO AYAM** 🌱 18
Golden chicken broth, boiled egg, tomato, celery
rice noodles
- RIGATONI** 30
Classic Tuscan lamb ragù, parmesan, olive, mint

Sandwiches And Burgers

- OUR LOBSTER ROLL** 35
Tomato, celery, chives, aioli, crisps, salad
- SMOKED SALMON BAGEL** 24
Cream cheese, vine ripe tomato, capers
- TANDOOR CHICKEN WRAP** 24
Cucumber, tomato, onion, pomegranate, mint raita, chips
- COMO BURGER** 28
Wagyu beef, tomato chilli relish, cheese, pickles, French fries

COMO CUISINE

Our Curries and Biryanis

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

Plates

- TANDOOR CAULIFLOWER** 🌶️ 22
Kale, farro, pomegranate, almond, nigella yoghurt
- HERB CRUMBED FISH** 34
Market fish, arugula salad, lemon, aioli
- STEAK AND FRITES** 46
Black onyx beef fillet, watercress, Café de Paris butter
truffle fries

Sides

- INSALATA VERDE** 10
Seasonal greens, herbs, mustard vinaigrette
- SWEET POTATO FRIES** 12
Spiced yoghurt, mango chutney
- BROCCOLINI** 12
Garlic, chilli, lemon

Sweet Treats

- SOFT SERVE** 12
Daily flavour, house-made waffle chips
- ICE CREAM TACO** 14
Crispy sesame tuille, peanut praline, mango, sticky rice
- STICKY DATE PUDDING** 12
Butterscotch sauce, vanilla ice cream
- 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