



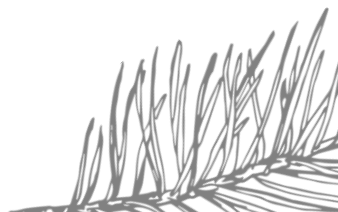
# DINNER MENU

## Christmas Eve Dinner Specials

<b>DEVILLED EGG</b>	25
Caviar de Chine, crème fraîche, chives	
<b>PIGS IN BLANKET</b>	14
Chipolatas, streaky bacon, maple mustard sauce	
<b>OUR WREATH CAPRESE</b>	20
Coloured leaves, heirloom tomatoes baby mozzarella	
<b>TRUFFLE TAGLIATELLE</b>	40
Freshly shaved truffle, butter, parmesan	
<b>ROASTED TURKEY BALLOTINE</b>	35
Sage and onion stuffing, roasted root vegetable cranberry sauce	
<b>BRUSSEL SPROUTS</b>	10
Bacon, cider, sage	
<b>YULE LOG</b>	14
Crème fraîche ice cream	
<b>DRUNKEN PUDDING</b>	14
Cherry mango, cranberries, crème anglaise	

## To Start

<b>GARLIC NAAN</b>	14
House made chutney and curd	
<b>NUT AND SEED CRISPREAD</b>	14
Cauliflower, tomato, cashew hummus, sumac	
<b>BHUTANESE MOMO</b>	12
Pork, coriander, hot pepper sauce	





# DINNER MENU

## Light & Fresh

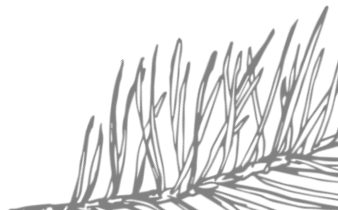
- HEIRLOOM BEETS AND TOMATOES** 22  
Genting garden tomato and beets  
cashew nut ricotta
- NEW STYLE TUNA TARTAR** 24  
Freshly dice tuna, Asian slaw, pine nuts,  
sesame dressing
- MANGROVE CRAB SALAD** 24  
Green papaya, peanuts, spicy lime dressing
- GRILLED ARROW SQUID** 25  
Lemon and chilli relish, arugula leaves

## Pasta And Noodles

- LINGUINE** 26  
Spicy shrimp, cherry tomatoes and flowering chives
- SOTO AYAM** 🍲 18  
Golden chicken broth, boiled Frenz egg, tomato, celery  
rice noodles
- RIGATONI** 30  
Classic Tuscan lamb ragu, parmesan, olive, mint

## Our Curries And Briyanis

- YOUNG JACKFRUIT CURRY** 🍲 22  
Lightly spiced coconut broth, long beans, peanuts
- SNAPPER CURRY** 32  
Coconut, tomato, tamarind, okra
- 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





# DINNER MENU

## Plates

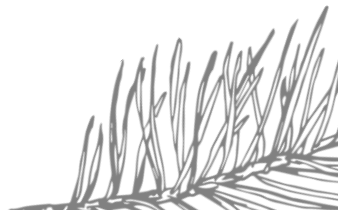
<b>TANDOOR CAULIFLOWER</b> 🍯	22
Kale, pomegranate, farro, almonds, nigella yoghurt	
<b>WHOLE FISH</b>	35
Yoghurt marinade, mango, cucumber salad coconut dressing	
<b>KUROBUTA PORK RIBS</b>	40
Asian slaw, peanuts, spring onion	
<b>VEAL PARMESAN</b>	40
Herb crumbed milk-fed veal chop, fresh mozzarella,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

## Sides

<b>INSALATA VERDE</b>	10
Seasonal green leaves and herbs mustard vinaigrette	
<b>ROASTED PUMPKIN SALAD</b>	10
Nigella yoghurt, dukka spices	
<b>POTATO PURÉE</b>	10
Truffle oil, chives	

## Sweet Treats

<b>SOFT SERVE</b>	25
Daily flavour, house-made waffle	
<b>PAVLOVA</b>	12
Passionfruit curd, vanilla, strawberry, mango	
<b>TIRAMISU</b>	14
Coffee infused savoiardi biscuit, whipped mascarpone, cocoa	





# DINNER MENU

## Shambhala Wellness Juice

**JUICE OF THE DAY** 10

**WELLNESS JUICE OF THE DAY**  12

**GREEN AND CLEAN**  12

Apple, fennel, spinach, spirulina, seeds, nuts  
Boosts energy, immunity and detoxifies.

## Blends

**MUSCLE MILK**  12

Banana, dates, flaxseed, cinnamon, young coconut,  
almond milk  
Builds muscle, vitamin, energy rich.

**CULTURE SHOCK**  12

Strawberry, passion fruit, orange, yoghurt  
Gluten free, aids digestion, supports healthy diet.

## Kombucha

Organic Fermented Tea  
Stabilise blood sugar levels, regulate cholesterol.

MANGO 12

GINGER AND LEMON 12

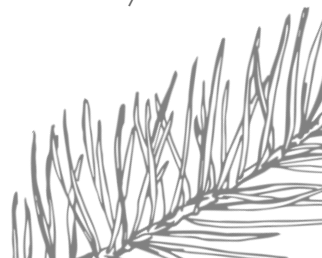
RASPBERRY LEMONADE 12

## Tea and Herbal Tisanes

EARL GREY / . ENGLISH BREAKFAST/ SENCHA  
OOLONG 7

CHAMOMILE / PEPPERMINT / SWISS BERRY HERB 7

COMO SHAMBHALA GINGER TEA  7





COMO  
CUISINE

# DINNER MENU

## Coffee

FRENCH PRESS	10
ESPRESSO / MACCHIATO	6
LONG BLACK / PICCOLO / FLAT WHITE CAFFE LATTE / CAPPUCCINO	7

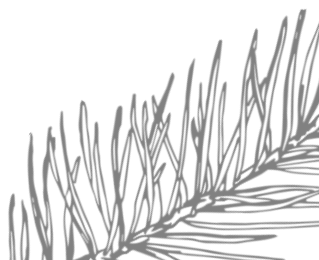
## Therapeutic Brews

<b>BODY GUARD (Long Black)</b> Ginger, Manuka honey, cold-pressed coconut oil Tangy – bolsters innate immune defenses	7
<b>ALARM CLOCK (Espresso)</b> Mct oil, ghee, maca root, coconut cream Smooth and earthy – energises and supports brain function	8
<b>SWEET RELIEF (Latte)</b> Cocoa, cinnamon, date sugar, nut milk Creamy and sweet – calms and promotes hormone and blood sugar balance.	8



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

Prices are subject to 7% GST and 10% service charge.





COMO  
CUISINE

# BRUNCH MENU

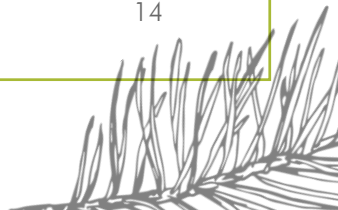
## Freeflow Special

Enjoy 90 minutes of free-flow Prosecco,  
white wine, red wine and beer at  
\$60++ per person.

Top up an additional \$30++ per person  
for Champagne Taittinger Brut Réserve.

## Christmas Brunch Specials

<b>DEVILLED EGG</b> Caviar de Chine, crème fraîche chives	25
<b>PIGS IN BLANKET</b> Chipolatas, streaky bacon, maple mustard sauce	14
<b>OUR WREATH CAPRESE</b> Coloured leaves, heirloom tomatoes and baby mozzarella	20
<b>LOBSTER BENEDICT</b> ADD CAVIAR \$15 English muffin, watercress, hollandaise	35
<b>FOIE GRAS AND TURKEY ON BRIOCHE</b> Shaved turkey, cranberry, alfalfa sprouts	35
<b>KAYA TOAST</b> Infused pandan coconut jam, organic poached egg	22
<b>GLAZED CINNAMON ROLL</b>	6
<b>DRUNKEN PUDDING</b> Cherry, mango, cranberries, crème anglaise	14
<b>NOUGAT SEMIFREDDO</b> Raspberry, strawberry, pistachio	14
<b>PANETTONE FRENCH TOAST</b> Mascarpone, clementine, berries	22
<b>CHRISTMAS SUNDAE</b> Crunchy cereal, fresh berries	12
<b>YULE LOG</b> Crème fraîche ice cream	14





# BRUNCH MENU

## To Start

**NUT AND SEED CRISPbread**  14

Cauliflower, tomato, cashew hummus, sumac

**TRUFFLE STRACCIATELLA** 18

Fresh naan bread, wildflower honey

## Frenz Organic Eggs

**TRUFFLE CROQUE MADAME** 24

Ham, fried Frenz organic egg  
béchamel, fries

**STIR-FRIED CRAB OMELETTE** 24

Sprout, garlic, chives, oyster sauce

**COMO BREAKFAST** 24

Eggs to your liking, roasted tomato, crispy bacon  
mushroom, potato

**THAI BACON AND EGG** 20

Slab bacon, fried Frenz organic egg, sticky rice  
chilli jam

## Salads

**TANDOOR CAULIFLOWER** 22

Kale, pomegranate, farro, almonds, nigella yoghurt

**KALE CAESAR** 18

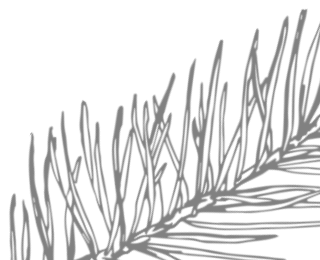
Chopped curly kale, bacon, soft Frenz organic egg  
anchovy dressing

**YELLOW FIN TUNA BOWL**  26

Organic brown rice, marinated shiitake, seaweed  
edamame, avocado, Japanese inspired dressing

### Add Ons

SPICED CHICKEN 8 / TIGER PRAWNS 10 / MARKET FISH 10





# BRUNCH MENU

## Sandwiches And Burgers

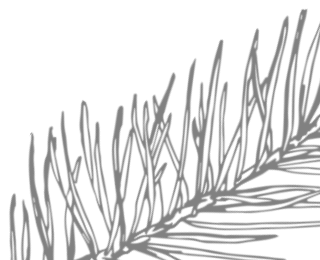
<b>OUR LOBSTER ROLL</b>	35
Tomato, celery, chives, aioli, crisps, salad	
<b>REAL TOAST</b> 🍷	18
Avocado crush, heirloom tomato, cucumber	
<b>SESAME BAGEL</b>	24
Smoked salmon, cream cheese, vine ripe tomato, capers	
<b>BRUNCH BURGER</b>	28
Wagyu beef, gruyère, bacon, egg, tomato relish, French fries	

## Savoury

<b>SPICED LENTILS</b> 🍷	20
Moong dhal curry, moringa, spinach, rice cake	
<b>BUTTERMILK FRIED CHICKEN</b>	24
Corn waffle, chili maple syrup	
<b>FRAGRANT STEAMED FISH</b>	34
Black bean, tofu, asparagus, tomato, chili sauce	
<b>STEAK AND EGG</b>	48
Black onyx beef fillet, watercress, café de Paris butter truffle fries	

## Sweet Treats

<b>COCONUT WAFFLE</b>	20
Fresh mango, blueberries, vanilla ice cream maple syrup	
<b>LEMON AND RICOTTA HOT CAKE</b>	14
Banana, raspberry, chocolate sauce	
<b>FRESHLY BAKED PASTRY</b>	6
Coconut Croissant	







COMO  
CUISINE

# BRUNCH MENU

## Shambhala Wellness Juice

**JUICE OF THE DAY** 10

**WELLNESS JUICE OF THE DAY**  12

**GREEN AND CLEAN**  12

Apple, fennel, spinach, spirulina, seeds, nuts  
Boosts energy, immunity and detoxifies.

## Blends

**MUSCLE MILK**  12

Banana, dates, flaxseed, cinnamon, young coconut,  
almond milk  
Builds muscle, vitamin, energy rich.

**CULTURE SHOCK**  12

Strawberry, passion fruit, orange, yoghurt  
Gluten free, aids digestion, supports healthy diet.

## Kombucha

Organic Fermented Tea  
Stabilise blood sugar levels, regulate cholesterol.

MANGO 12

GINGER AND LEMON 12

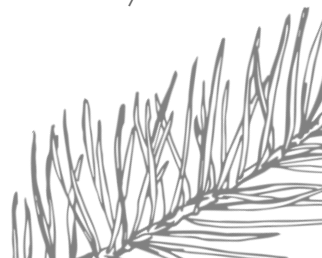
RASPBERRY LEMONADE 12

## Tea and Herbal Tisanes

EARL GREY / ENGLISH BREAKFAST/ SENCHA  
OOLONG 7

CHAMOMILE / PEPPERMINT / SWISS BERRY HERB 7

COMO SHAMBHALA GINGER TEA  7





COMO  
CUISINE

# BRUNCH MENU

## Coffee

FRENCH PRESS	10
ESPRESSO / MACCHIATO	6
LONG BLACK / PICCOLO / FLAT WHITE CAFFE LATTE / CAPPUCCINO	7

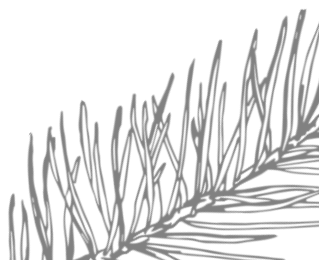
## Therapeutic Brews

<b>BODY GUARD (Long Black)</b>  Ginger, Manuka honey, cold-pressed coconut oil Tangy – bolsters innate immune defenses	7
<b>ALARM CLOCK (Espresso)</b>  Mct oil, ghee, maca root, coconut cream Smooth and earthy – energises and supports brain function	8
<b>SWEET RELIEF (Latte)</b>  Cocoa, cinnamon, date sugar, nut milk Creamy and sweet – calms and promotes hormone and blood sugar balance.	8



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

Prices are subject to 7% GST and 10% service charge.





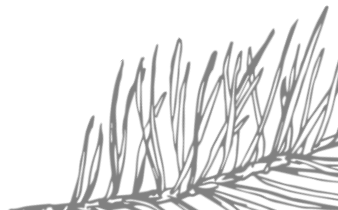
# DINNER MENU

## Christmas Dinner Specials

<b>DEVILLED EGG</b> Caviar de Chine, crème fraîche, chives	25
<b>PIGS IN BLANKET</b> Chipolatas, streaky bacon, maple mustard sauce	14
<b>OUR WREATH CAPRESE</b> Coloured leaves, heirloom tomatoes baby mozzarella	20
<b>TRUFFLE TAGLIATELLE</b> Freshly shaved truffle, butter, parmesan	40
<b>ROASTED TURKEY BALLOTINE</b> Sage and onion stuffing, roasted root vegetable cranberry sauce	35
<b>BRUSSEL SPROUTS</b> Bacon, cider, sage	10
<b>YULE LOG</b> Crème fraîche ice cream	14
<b>DRUNKEN PUDDING</b> Cherry mango, cranberries, crème anglaise	14

## To Start

<b>GARLIC NAAN</b> House made chutney and curd	14
<b>NUT AND SEED CRISPREAD</b>  Cauliflower, tomato, cashew hummus, sumac	14
<b>BHUTANESE MOMO</b> Pork, coriander, hot pepper sauce	12






# DINNER MENU

## Light & Fresh

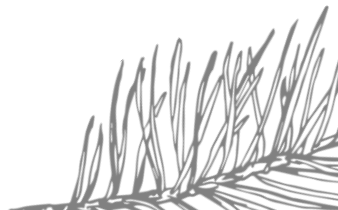
- HEIRLOOM BEETS AND TOMATOES** 22  
Genting garden tomato and beets  
cashew nut ricotta
- NEW STYLE TUNA TARTAR** 24  
Freshly dice tuna, Asian slaw, pine nuts,  
sesame dressing
- MANGROVE CRAB SALAD** 24  
Green papaya, peanuts, spicy lime dressing
- GRILLED ARROW SQUID** 25  
Lemon and chilli relish, arugula leaves

## Pasta And Noodles

- LINGUINE** 26  
Spicy shrimp, cherry tomatoes and flowering chives
- SOTO AYAM**  18  
Golden chicken broth, boiled Frenz egg, tomato, celery  
rice noodles
- RIGATONI** 30  
Classic Tuscan lamb ragu, parmesan, olive, mint

## Our Curries And Briyanis

- YOUNG JACKFRUIT CURRY**  22  
Lightly spiced coconut broth, long beans, peanuts
- SNAPPER CURRY** 32  
Coconut, tomato, tamarind, okra
- 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





# DINNER MENU

## Plates

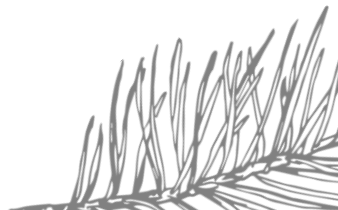
- TANDOOR CAULIFLOWER** 🍷 22  
Kale, pomegranate, farro, almonds,  
nigella yoghurt
- WHOLE FISH** 35  
Yoghurt marinade, mango, cucumber salad  
coconut dressing
- KUROBUTA PORK RIBS** 40  
Asian slaw, peanuts, spring onion
- VEAL PARMESAN** 40  
Herb crumbed milk-fed veal chop,  
fresh mozzarella,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

## Sides

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

## Sweet Treats

- SOFT SERVE** 25  
Daily flavour, house-made waffle
- PAVLOVA** 12  
Passionfruit curd, vanilla, strawberry, mango
- TIRAMISU** 14  
Coffee infused savoiardi biscuit,  
whipped mascarpone, cocoa





# DINNER MENU

## Shambhala Wellness Juice

**JUICE OF THE DAY** 10

**WELLNESS JUICE OF THE DAY**  12

**GREEN AND CLEAN**  12

Apple, fennel, spinach, spirulina, seeds, nuts  
Boosts energy, immunity and detoxifies.

## Blends

**MUSCLE MILK**  12

Banana, dates, flaxseed, cinnamon, young coconut,  
almond milk  
Builds muscle, vitamin, energy rich.

**CULTURE SHOCK**  12

Strawberry, passion fruit, orange, yoghurt  
Gluten free, aids digestion, supports healthy diet.

## Kombucha

Organic Fermented Tea  
Stabilise blood sugar levels, regulate cholesterol.

MANGO 12

GINGER AND LEMON 12

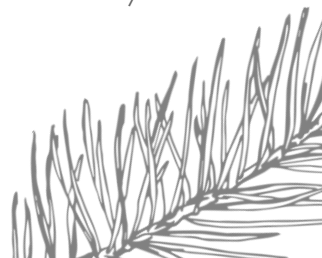
RASPBERRY LEMONADE 12

## Tea and Herbal Tisanes

EARL GREY / . ENGLISH BREAKFAST/ SENCHA  
OOLONG 7

CHAMOMILE / PEPPERMINT / SWISS BERRY HERB 7

COMO SHAMBHALA GINGER TEA  7





COMO  
CUISINE

# DINNER MENU

## Coffee

FRENCH PRESS	10
ESPRESSO / MACCHIATO	6
LONG BLACK / PICCOLO / FLAT WHITE CAFFE LATTE / CAPPUCCINO	7

## Therapeutic Brews

<b>BODY GUARD (Long Black)</b> Ginger, Manuka honey, cold-pressed coconut oil Tangy – bolsters innate immune defenses	7
<b>ALARM CLOCK (Espresso)</b> Mct oil, ghee, maca root, coconut cream Smooth and earthy – energises and supports brain function	8
<b>SWEET RELIEF (Latte)</b> Cocoa, cinnamon, date sugar, nut milk Creamy and sweet – calms and promotes hormone and blood sugar balance.	8



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

Prices are subject to 7% GST and 10% service charge.

