



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.

New Year's Eve Brunch Specials

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





BRUNCH MENU

To Start

NUT AND SEED CRISPBREAD 🌱 14
Cauliflower, tomato, cashew hummus, sumac

TRUFFLE SRACCIATELLA 18
Fresh naan bread, wildflower honey

Frenz Organic Eggs

TRUFFLE CROQUE MADAME 24
Brioche, ham, fried Frenz organic egg
béchamel, fries

EGGS ROYALE 24
Smoked salmon, poached Frenz organic egg
hollandaise

STIR-FRIED CRAB OMELETTE 24
Sprout, garlic, chives, oyster sauce

COMO BREAKFAST 24
Eggs to your liking, roasted tomato, slab bacon
mushroom, potato

THAI BACON AND EGG 20
Slab bacon, fried Frenz organic egg, sticky rice
chili jam

Salads

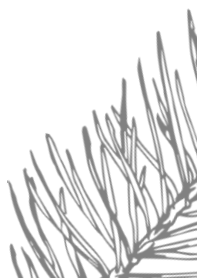
TANDOOR CAULIFLOWER 22
Kale, pomegranate, farro, almonds, nigella yoghurt

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

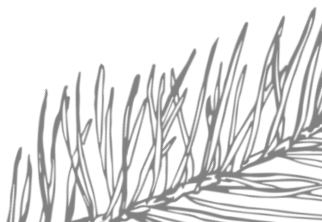
OUR LOBSTER ROLL	35
Tomato, celery, chives, aioli, crisps, salad	
REAL TOAST 🍷	18
Avocado crush, heirloom tomato, cucumber	
SESAME BAGEL	24
Smoked salmon, cream cheese, vine ripe tomato, capers	
BRUNCH BURGER	28
Wagyu beef, gruyère, bacon, egg, tomato relish, French fries	

Savoury

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

Sweet Treats

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





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.

PEACH 12

GINGER AND LEMON 12

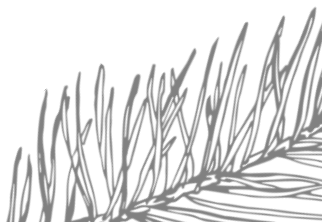
RASPBERRY LEMONADE 12

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 / CAPPUCINO	7

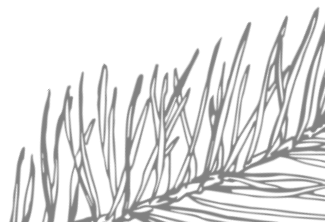
Therapeutic Brews

BODY GUARD (Long Black) Ginger, Manuka honey, cold-pressed coconut oil Tangy – bolsters innate immune defenses	7
ALARM CLOCK (Espresso) Mct oil, ghee, maca root, coconut cream Smooth and earthy – energises and supports brain function	8
SWEET RELIEF (Latte) 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.





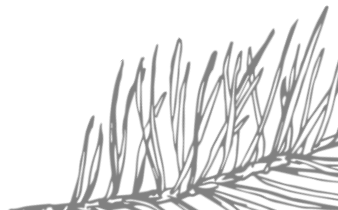
DINNER MENU

NYE Dinner Specials

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

To Start

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





DINNER MENU

Light & Fresh

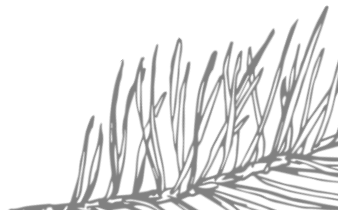
- HEIRLOOM BEETS AND TOMATOES** 22
Genting garden tomato and beets
cashew nut ricotta
- NEW STYLE TUNA TARTAR** 24
Freshly dice tuna, Asian slaw, pine nuts,
sesame dressing
- MANGROVE CRAB SALAD** 24
Green papaya, peanuts, spicy lime dressing
- GRILLED ARROW SQUID** 25
Lemon and chilli relish, arugula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

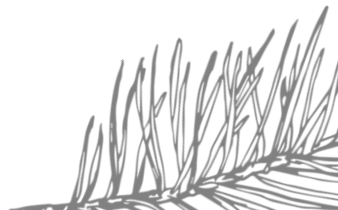
- TANDOOR CAULIFLOWER** 🍷 22
Kale, pomegranate, farro, almonds,
nigella yoghurt
- WHOLE FISH** 35
Yoghurt marinade, mango, cucumber salad
coconut dressing
- KUROBUTA PORK RIBS** 40
Asian slaw, peanuts, spring onion
- VEAL PARMESAN** 40
Herb crumbed milk-fed veal chop,
fresh mozzarella, tomato ragu, basil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





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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,
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Builds muscle, vitamin, energy rich.

CULTURE SHOCK  12

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

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MANGO 12

GINGER AND LEMON 12

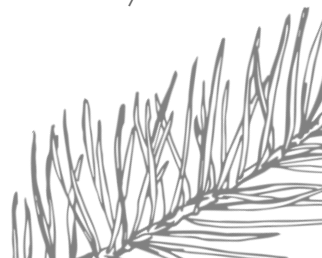
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Tea and Herbal Tisanes

EARL GREY / . ENGLISH BREAKFAST/ SENCHA
OOLONG 7

CHAMOMILE / PEPPERMINT / SWISS BERRY HERB 7

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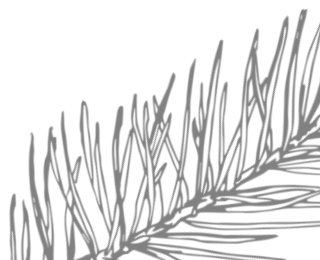
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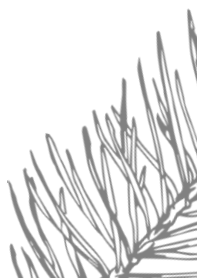
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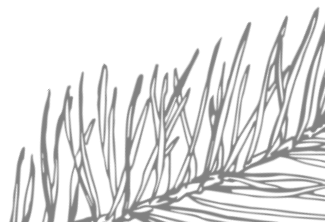
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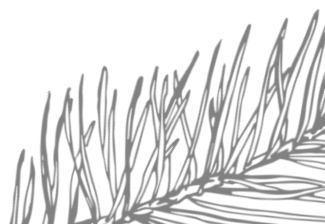
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