

Culina

AT COMO DEMPSEY

A portion of the proceeds from each special 🍷 ordered goes towards non-profit organisation, United Women Singapore.

(Find out more on at the bottom of the page.)

DAILY ADDITION

Soupe du jour green zucchini	15
🍷 Ortiz anchovy crispbread rye-seed cracker, avocado, Espelette pepper	18
🍷 Sashimi ginger, shallots, coriander, jalapeno, sesame ponzu dressing	28
Grilled pork jowl pickled kohlrabi, chilli lime dressing	24
🍷 Cauliflower salad chilled giardiniera, pepper, parsley, currants, almond tarator	24
Capellini Hokkaido uni, dashi butter, grated Kaviari caviar	52
🍷 Market fish slow-baked, green pea miso, zucchini, corn	35
Seared duck breast potato purée, fine beans, figs, red wine jus	35
Rotisserie lacto chicken market vegetables of the day	30/50
🍷 Millefeuille poached rhubarb, vanilla cream, cinnamon honey	15

OUR WEEKEND ROTISSERIE SELECTION

(only available on weekend)

Roast butcher's cut Yorkshire pudding, market vegetables of the day, horseradish cream, jus	45
Maimoa lamb roast market vegetables of the day, mint sauce	42

Why are we supporting United Women Singapore?

United Women Singapore is a local non-profit organisation that advances women's empowerment and gender equality through its local programmes. These include GenSafe Workplaces, which focuses on Anti-Violence and advocates for workplace policies to support the survivors of domestic violence among the employees.

The organisation's flagship programme Girls2Pioneers reaches out to girls, particularly those from disadvantaged and marginalised backgrounds, to encourage them to take up STEM (Science, Technology, Engineering and Mathematics) subjects in their higher education and careers, thus paving the way for a more gender equal society.

Find out more about UWS and its programmes [here](#).

Culina

AT COMO DEMPSEY

CULINA MARKET

Market price and prep fee apply for selected products.

CHARCUTERIE

Pick your own selection from our Charcuterie counter. Prep fee: 5

CHEESE

Pick your own selection from our Cheese counter. Prep fee: 6

OYSTERS

Choose from our daily selection at the fish counter. No shucking fee.

KAVIARI CAVIAR

Served with blinis and embellishments. Prep fee: 15

Baeri Royal	30g	69	50g	115
Kristal©	30g	88	50g	146
Oscietre Prestige	30g	82	50g	133

SMOKED SEAFOOD

Smoked seafood is accompanied with a green apple, rocket and caper salad, horseradish cream. Prep fee: 12

Tetsuya's soft smoked ocean trout	100g	21	200g	35.5
Kaviari smoked Scottish salmon (4 slices)			200g	42
Kaviari smoked Danish wild salmon (4 slices)			200g	48

FISH & SEAFOOD

Simply plancha grilled. See our daily selection at the fish counter & choose 1 sauce. Prep fee: 15 to 25

Sea bream

Seabass

Dover sole

Turbot

Monkfish

Lemon sole

King George whiting

Murray cod

Flounder

Barramundi

Additional sauce selections

Meunière	3
Tomato vierge	3
XO butter	3
Curry butter	3

Culina

AT COMO DEMPSEY

MEAT COOKED IN JOSPER GRILL

See our daily selection at the meat counter & choose 1 sauce.

Prep fee: 15 to 25

Margaret River Fresh, Western Australia

Angus beef

Black Onyx, New South Wales

270 days grain fed Angus beef

Great Southern Pinnacle, Victoria

100% grass fed free range beef

Westholme, Queensland

300 days grain fed Wagyu beef

Double R Ranch, Northwest USA

Grain fed Prime USDA Beef

Snake River Farms, Northwest USA

Grain fed Wagyu Beef

Additional sauce selections

Béarnaise	3
Bordelaise	3
Pepper	3
Horseradish cream	3
Chimichurri	3

APPETIZERS

French onion soup with molten Gruyère croûton	15
Burgundy escargots garlic butter gratinated, baguette	22
Fried squid Espelette pepper, aioli and lemon	22
Crab cakes mâche, lemon, cocktail sauce	26
Grilled octopus lemon potatoes, capers, olive and bean salsa	32
Foie gras au torchon seasonal fruit compote, pink peppercorns and brioche	32
Bone marrow roast herbs crusted, parsley salad	20
Beef tartare shallots, cornichons, mustard, potato galette	28
Charcuterie platter served with bread, pickled cornichons	28
Cheese platter bread, crackers, dried fruits	28

SALAD

Kabocha pumpkin roasted with quinoa, spinach, cashew nut and yoghurt	24
Burrata Haut Clos cherry tomatoes, basil pistou	26
Niçoise Ortiz tuna, gem leaves, beans, olive, capers, free-range egg	26
Rotisserie chicken avocado, endive, apple, champagne dressing	26
Grilled quail mushrooms, radicchio, spinach, chorizo, peppers, sherry dressing	30

Culina

AT COMO DEMPSEY

PASTA

Linguini Cloudy Bay Tua Tua clams in a white wine, parsley and olive oil sauce	30
Spaghettini Spanner crab meat in a spicy tomato sauce	34
Rigatoni in a rich braised wagyu beef & pork ragu, parmesan cheese	28

SANDWICHES

Fish bun grilled, avocado, rocket, peppers and harissa aioli	26
Reuben sandwich smoked brisket, cheddar, sauerkraut, mustard, dill pickles	28
Culina burger wagyu beef patty, Emmental cheese, tomato relish	28
Add truffle shoestring fries	3
<i>- All sandwiches served with side salad & straight cut chips</i>	

PLATES

Fish & chips beer battered, straight cut chips, lemon, tartare sauce	32
Petuna ocean trout sweet corn relish, broccolini and lemon	32
Bouchot mussels marinière in white wine, garlic and parsley broth, served with fries	40
Bouillabaisse seasonal seafood poached in tomato stew, rouille	42
Trio of home-made sausages mashed potato, Lyonnaise onions, red wine jus	30
Castaing duck confit red cabbage, salted potatoes	36
Maimoa lamb cutlets crushed peas, olives, mint, jus	42
SRF Kurobuta pork chop kale, herb potatoes, cider mustard sauce	42
Beef bourguignon beef cheeks braised in red wine, potato purée	38

SIDES

Garden salad Champagne dressing	9
Green beans shallots and almonds	9
Baby spinach sautéed with garlic chips	9
Broccolini steamed with lemon	9
Mushrooms parsley and garlic butter	9
Potato purée Beillevaire butter, chives	9
Shoestring fries Plantin truffle salt	12
Mac and cheese truffle cream gratin	18

Culina

AT COMO DEMPSEY

KIDS MENU

Ham and cheese sandwich	12
Mini cheese burger	
Pork sausage with mashed potatoes	
Fish and chips	
Pasta bolognese	
Mac and cheese	

DESSERTS

Sorbet & ice creams daily selection (per scoop) (vanilla, chocolate, salted caramel, strawberry)	6
Profiteroles vanilla ice cream, chocolate sauce	15
Crème caramel	15
Fruits bomba white chocolate mousse, citrus, oat streusel	15
Orange cake cognac, blackberries, vanilla mascarpone	15
Flourless chocolate cake double cream, fresh raspberries	15
Seasonal tart flavor of the season	15