

## A TASTE OF COMO

Our menus are a showcase of signature dishes from our luxury hospitality arm COMO Hotels and Resorts from all over the world. This month, we're putting a spotlight on our sister lodges COMO Uma Paro and COMO Uma Punakha nestled deep in the emerald valleys of the Himalayan Kingdom.

Borders may be closed for now, but our senses can take us far and wide. It's time to travel to the happiest place on earth – with your appetite.

COMO  
CUISINE

# AN EVENING OF BHUTAN

April 14th to 18th for dine-in at dinner

A 3-course dinner of refined Bhutanese classics created by our Executive Chef Tshering Lhaden, a Bhutan native and veteran chef of COMO Hotels and Resorts. The flavours you'll experience are reflective of our Bhutan properties, bringing you the Chef's innovative approaches to tastes from her homeland.

\$85++ per person

## TO START

### LOM JAJU

pumpkin, turnip leaves, skim milk soup

### SHA MOMO DHANG EZAY

steamed pork dumplings in buckwheat wraps with chilli paste on the side

## MAIN

### NORSHA TSHOEM

braised beef curry, sundried chilli, glass noodles, served with red rice

### SISI SHAMU DATSHI

chanterelle mushroom, green chilli, cheese

### GOEN HOGAY

cucumber, red onion, feta cheese, wild Sichuan pepper

## DESSERT

### Om Dhag Lambanza Guram

cordyceps-infused buttermilk, poached tamarillo

## TO TAKE HOME

Jar of Ezay (chilli paste)