

# COMO CUISINE

## Cocktail

<b>ESPRESSO MARTINI</b>	20
Absolut vodka, Patron XO café, espresso	
<b>NEGRONI</b>	20
Tanqueray gin, Campari, Martini rosso	
<b>MELATINI</b>	20
Tanqueray gin, Melati, lime juice	
<b>LEOPOLD SOUR</b>	20
Leopold gin, crème de cassis, pineapple, lime	
<b>DANCING BUTTERFLY</b>	18
Tanqueray gin, butterfly pea, st. germain, ginger	
<b>CITRUS SPRITZ</b>	18
Prosecco, aperol, campari, soda	
<b>ORANGE BLOSSOM</b>	18
Absolut vodka, Aperol, lime, honey	
<b>BERRY SMASH</b>	18
Tanqueray gin, raspberry, lime	
<b>COMO BELLINI</b>	18
Prosecco, grape, dragonfruit	
<b>MIMOSA</b>	18
Prosecco, fresh orange juice	

## Bubbles

**gls btl**

<b>RUGGERI, PROSECCO</b>	16 / 80
NV, Veneto, Italy	
<b>TAITTINGER, BRUT</b>	26 / 148
NV, France	

## White

**gls crf btl**

<b>XANADU EXMOOR, CHARDONNAY</b>	18 / 45 / 85
Margaret River, Australia, 2018	
<b>CESARI, PINOT GRIGIO</b>	18 / 45 / 85
Veneto, Italy, 2018	
<b>LOIMER, GRÜNER VELTLINER, KAMPTAL</b>	20 / 50 / 90
Kamptal, Austria, 2019	

## Rose'

**gls crf btl**

<b>DOMAINES OTT BY OTT</b>	19 / 45 / 90
Provence, France, 2019	

## Red

**gls crf btl**

<b>CA'LA BIONDA, VALPOLICELLA CLASSICO</b>	18 / 45 / 85
Veneto, Italy 2018	
<b>XANADU EXMOOR, SHIRAZ</b>	18 / 45 / 85
Margaret River, Australia, 2018	

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## For The Table

<b>ROASTED SPICED NUTS</b> Masala spice, curry leaf	6
<b>GARLIC NAAN</b> House made chutney, curd	8
<b>SMASHED CUCUMBER</b> Szechuan pepper, fermented chilli, sesame	8
<b>ISLAND SMOKED FISH DIP</b> Chips, radish, celery	14
<b>PUFFED RICE CAKES</b> Blue crab, chilli paste, peanuts	14
<b>SPICY MUSHROOM SALAD</b> Lettuce cups, aromatic herbs	16
<b>ENDIVES</b> Black pepper, anchovy vinaigrette	14
<b>BRUSSEL SPROUTS</b> Miso, bonito flakes	16
<b>ROCK SHRIMP</b> Spicy cream sauce	16
<b>MOMO DUMPLINGS</b> Pork, coriander, chilli	12
<b>SATAY</b> Wagyu beef, peanuts, sweet soy, coconut	20

## Seasonals

<b>TUNA TARTARE</b> Truffle, crème fraiche, crisps	28
<b>SEAFOOD CEVICHE</b> Amarillo chilli, citrus, coriander, corn nuts	26
<b>SHELLED CRAB SALAD</b> Green papaya, sweet corn, green chilli dressing	24
<b>GRILLED ARROW SQUID</b> Lemon and chilli relish, arugula leaves	28
<b>WHITE AND GREEN ASPARAGUS</b> Brown butter mayonnaise	30
<b>TANDOOR CAULIFLOWER</b> Kale, pomegranate, almond, nigella yoghurt	26
<b>VIOLET ARTICHOKEs</b> Treviso, blood orange, pistachio	24
<b>HEIRLOOM BEETS AND TOMATOES</b> Stracciatella cheese, herbs	24

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## Mains

<b>SPRING GREENS LINGUINE</b> Green peas, asparagus, basil	28
<b>LOBSTER BIRYANI</b> Saffron rice, masala gravy, pomegranate, guava salad	48
<b>SZECHUAN BEEF</b> Sundried chilli, brown rice	32
<b>SNAPPER CURRY</b> Coconut, tomato, tamarind, okra, saffron rice	32
<b>FIVE SPICE CHICKEN</b> Hot and sour glaze, iceberg lettuce	34
<b>KUROBUTA PORK RIBS</b> Asian slaw, peanuts, spring onion	40
<b>MAIMOA LAMB CUTLET</b> Puy lentil, herbs and sumac salad, almond	42
<b>WESTHOLME WAGYU FLANK STEAK</b> Blooming onion, gentleman relish	48

## Sides

<b>FRENCH FRIES</b>	10
<b>BROCCOLINI</b> Garlic, chilli, lemon	12
<b>POTATO PURÉE</b> Olive oil	8



## Sweet Treats

<b>TRUFFLE BRIE</b> Seasonal fruit, honey walnut	18
<b>BASQUE CHEESE CAKE</b> Cream cheese ice cream, fresh lime zest	18
<b>THAI TEA SUNDAE</b> Sprinkles, crumbs	12
<b>PAVLOVA</b> Passionfruit curd, vanilla cream, strawberries, mango	12
<b>TIRAMISU</b> Coffee-infused savoiardi biscuit, mascarpone, cocoa	14

