

COMO CUISINE

Cocktails

ESPRESSO MARTINI	20
Absolut vodka, Patron XO cafe, espresso	
NEGRONI	20
Tanqueray gin, Campari, Martini rosso	
MELATINI	20
Tanqueray gin, Melati, lime juice	
COMO BELLINI	18
Prosecco, grape, dragonfruit	
MIMOSA	18
Prosecco, fresh squeezed orange juice	
CITRUS SPRITZ	18
Prosecco, Aperol, Campari, soda	
DANCING BUTTERFLY	18
Tanqueray gin, St. Germain, ginger, butterfly pea	
ORANGE BLOSSOM	18
Absolut vodka, Aperol, lime, honey	
BERRY SMASH	18
Tanqueray gin, raspberry, lime	
LEOPOLD SOUR	20
Leopold gin, crème de cassis, pineapple, lime	

Spirits

shot btl

WHISKEY

MONKEY SHOULDER	17 / 195
Blended, Scotland	
GLENMORANGIE THE ORIGINAL	19 / 230
Single Malt, Scotland	
CHITA	17 / 195
Single Grain, Japan	

GIN

HENDRICK'S	20 / 220
Dry Gin, Scotland	
LEOPOLD	18 / 170
Organic Sloe Gin, Austria	
TANQUERAY	15 / 140
London Dry Gin, UK	

VODKA

GREY GOOSE	18 / 210
France	
BELVEDERE	18 / 200
Poland	
ABSOLUT	16 / 140
Sweden	

DIGESTIVE

LIMONCELLO	17
Italy	

For The Table

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

Seasonals

TUNA TARTARE	28
Truffle, crème fraiche, crisps	
SEAFOOD CEVICHE	26
Amarillo chilli, citrus, coriander, corn nuts	
SHELLED CRAB SALAD	24
Green papaya, sweet corn, chilli lime dressing	
GRILLED ARROW SQUID	32
Lemon, chilli relish, arugula leaves	
WHITE AND GREEN ASPARAGUS	25
Brown butter mayonnaise	
TANDOOR CAULIFLOWER	26
Kale, pomegranate, almond, nigella yoghurt	
VIOLET ARTICHOKEs	24
Chicory, orange, pistachio	
HEIRLOOM BEETS AND TOMATOES	24
Stracciatella cheese, herbs	

COMO CUISINE

Mains

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

Sides

FRENCH FRIES	10
BROCCOLINI	12
Garlic, chilli, lemon	
POTATO PURÉE	8
Olive oil	



Sweet Treats

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

