

COMO CUISINE

FREE FLOW Champagne

\$88++ for 2 hours

TAITTINGER, BRUT
NV, France

Cocktails

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

Spirits

shot btl

WHISKEY MONKEY SHOULDER Blended, Scotland	17 / 195
GLENMORANGIE THE ORIGINAL Single Malt, Scotland	19 / 230
CHITA Single Grain, Japan	17 / 195
GIN HENDRICK'S Dry Gin, Scotland	20 / 220
LEOPOLD Organic Sloe Gin, Austria	18 / 170
TANQUERAY London Dry Gin, UK	15 / 140
VODKA GREY GOOSE France	18 / 210
ABSOLUT Sweden	16 / 140
DIGESTIVE LIMONCELLO Italy	17

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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	
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	
SHELLED CRAB SALAD	24
Green papaya, sweet corn, chilli lime dressing	
GRILLED ARROW SQUID	32
Lemon, chilli relish, arugula leaves	
SEASONAL GREEN ASPARAGUS	20
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	

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Mains

SPRING GREENS LINGUINE	28
Green peas, asparagus, basil	
LOBSTER BIRYANI	48
Aromatic rice, masala gravy, pomegranate, guava salad	
BHUTANESE BEEF CURRY	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

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	

