

COMO CUISINE

CHAMPAGNE FREE FLOW

\$88++ for 2 hours

TAITTINGER, BRUT
NV, France

Cocktails

COMO BELLINI Prosecco, grape, dragonfruit	18
WATERMELON MARTINI Vodka, St Germain, watermelon, syrup	20
WHISKEY FLOWER Whiskey, lemon, kewda water, egg white, orange bitter	22
DOCTOR COCO Vodka, Martini Bianco, coconut, lime, pandan	18
MELATINI Gin, Melati, lime, drunken cherries	20
RICE GODDESS Whiskey, orange juice, lime, egg white, chilli	21
ROSELLA FIZZ Rosella gin, mango, citrus, agave	20
GALVANISE Gin, peach, lemon, thyme, soda	19
CHARCOAL MARGARITA Tequila, citrus infused charcoal, agave, orange bitter	19
LEOPOLD SOUR Leopold gin, crème de cassis, pineapple, lime	20
FERRARI PRESTIGE Gin, Aperol, St Germaine, Prosecco, lime	19
COMO MAI TAI Rum, Bacardi light, Amaretto, rosemary syrup fresh pineapple, sparkling wine	23
LYCHEE LOVE Gin, Aperol, lychee liquor, pineapple, lychee syrup	19
PASSIONATE AFFAIR Vodka, Cointreau, passion fruit, lime	20

For The Table

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

Seasonals

TUNA TARTARE Truffle, crème fraiche, crisps	28
SHELLED CRAB SALAD Green papaya, sweet corn, chilli lime dressing	24
GRILLED ARROW SQUID Lemon, chilli relish, arugula leaves	32
SEASONAL GREEN ASPARAGUS Brown butter mayonnaise	20
TANDOOR CAULIFLOWER Kale, pomegranate, almond, nigella yoghurt	26
VIOLET ARTICHOKEs Chicory, orange, pistachio	24
HEIRLOOM BEETS AND TOMATOES Stracciatella cheese, herbs	24

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Mains

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

Sides

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



Sweet Treats

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

