

# Culina

AT COMO DEMPSEY

## DAILY ADDITION

<b>Soupe du jour</b> velvety kabocha pumpkin soup with hazelnuts	15
<b>Turkey tenders</b> crispy fried buttermilk tenders, spicy aioli	20
<b>Kaviari smoked salmon</b> hand-sliced salmon, capers, shallots, crème fraiche, baguette	22
<b>Puntarella salad</b> simply shaved with radicchio, lemon, parsley and anchovy dressing	26
<b>Paspaley pearl crudo</b> nectarine, horseradish, lime and mint	36
<b>Beef lasagne</b> braised beef brisket Bolognese layered with 3 cheese béchamel sauce, Haut-Clos tomatoes and basil	30
<b>Market fish</b> pan-seared with pearl couscous, spinach and clam bisque sauce	35
<b>Rotisserie lacto chicken</b> market vegetables of the day	30/55
<b>Sticky date pudding</b> vanilla ice cream, warm butterscotch sauce	16

## OUR WEEKEND ROTISSERIE SELECTION

(Only available on weekend – whilst stocks last)

<b>Roast Butcher's cut</b> Yorkshire pudding, market vegetables of the day, horseradish cream, jus	45
<b>Maimoa lamb</b> Yorkshire pudding, market vegetables of the day, mint sauce jus	48
<b>Crackling pork belly</b> Yorkshire pudding, market vegetables of the day, maple cider jus	42

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## CULINA MARKET

Market price and prep fee apply for selected products.

## CHARCUTERIE

Pick your own selection from our Charcuterie counter. Prep fee: 6

## CHEESE

Pick your own selection from our Cheese counter. Prep fee: 6

## OYSTERS

Choose from our daily selection at the Fish counter.

No shucking fee.

## KAVIARI CAVIAR

Served with blinis and embellishments. Prep fee: 18

Baeri Royal	30g	72	50g	118
Kristal©	30g	88	50g	146
Oscietre Prestige	30g	85	50g	140

## SMOKED SEAFOOD

Smoked seafood is accompanied with a green apple, rocket and caper salad, horseradish cream. Prep fee: 12

Tetsuya's soft smoked ocean trout	100g	23	200g	38.5
Kaviari smoked Scottish salmon (4 slices)			200g	42
Kaviari smoked Danish wild salmon (4 slices)			200g	48

## FISH & SEAFOOD

Simply plancha grilled. See our daily selection at the fish counter & choose 1 sauce. Prep fee: 18 to 28

Additional sauce selections

Meunière	3
Tomato vierge	3
XO butter	3
Curry butter	3

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## MEAT COOKED IN JOSPER GRILL

See our daily selection at the meat counter & choose 1 sauce.

Prep fee: 18 to 28

Additional sauce selections

Béarnaise	3
Bordelaise	3
Pepper	3
Horseradish cream	3
Chimichurri	3

## SIDES

<b>Garden salad</b> Champagne dressing	9
<b>Green beans</b> shallots and almonds	12
<b>Baby spinach</b> sautéed with garlic chips	12
<b>Broccoli</b> steamed with lemon	12
<b>Mushrooms</b> parsley and garlic butter	12
<b>Potato purée</b> Beillevaire butter, chives	12
<b>Shoestring fries</b> Plantin truffle salt	12
<b>Mac and cheese</b> truffle cream gratin	18

## LIGHT BITES

<b>Ortiz anchovy crackers</b> avocado, tomato, quinoa cracker	18
<b>Fried squid</b> Espelette pepper, aioli and lemon	24
<b>Crab cakes</b> mâche, lemon, cocktail sauce	30
<b>Bone marrow</b> roast herbs crusted, parsley salad	22
<b>Charcuterie platter</b> served with bread, pickled cornichons	28
<b>Cheese platter</b> bread, crackers, dried fruits	28

## APPETIZERS

<b>French onion soup</b> with molten Gruyère crouton	18
<b>Burgundy escargots</b> garlic butter gratinated, baguette	22
<b>Grilled octopus</b> lemon potatoes, capers, olive and bean salsa	32
<b>Foie gras au torchon</b> seasonal fruit compote, pink peppercorns and brioche	32
<b>Beef tartare</b> shallots, cornichons, mustard, potato galette	30

## SALAD

<b>Kabocha pumpkin</b> roasted with quinoa, spinach, cashew nut and yoghurt	24
<b>Burrata</b> Haut Clos cherry tomatoes, basil pistou	28
<b>Niçoise</b> Ortiz tuna, gem leaves, beans, olive, capers, Frenz free-range egg	30
<b>Rotisserie chicken</b> avocado, endive, apple, champagne dressing	30

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## PASTA

<b>Rigatoni</b> in a rich braised wagyu beef & pork ragu, parmesan cheese	30
<b>Linguini</b> surf clams in a white wine, parsley and olive oil sauce	32
<b>Spaghettini</b> Spanner crab meat in a spicy tomato sauce	36
<b>Risotto</b> seared Hokkaido scallops, preserved lemon peas, parmesan	38

## SANDWICHES

<b>Fish sandwich</b> herb-crumbed, romaine, avocado, cornichon aioli, on whole meal loaf	28
<b>Reuben sandwich</b> smoked brisket, cheddar, sauerkraut, mustard, dill pickles	28
<b>Culina burger</b> wagyu beef patty, Emmental cheese, tomato relish	28

<b>Add seared foie gras</b>	12
<b>Add truffle shoestring fries</b>	3

- All sandwiches served with side salad & straight cut chips

## PLATES

<b>Fish &amp; chips</b> beer battered, straight cut chips, lemon, tartare sauce	32
<b>Petuna ocean trout</b> sweet corn relish, broccolini and lemon	32
<b>Jumbo prawns</b> garlic, chilli, parsley, lemon	45
<b>Bouillabaisse</b> seasonal seafood poached in tomato stew, rouille	48
<b>Trio of home-made sausages</b> mashed potato, Lyonnais onions, red wine jus	32
<b>Castaing duck confit</b> red cabbage, salted potatoes, red wine jus	36
<b>Beef Bourguignon</b> beef cheeks braised in red wine, potato purée	38
<b>SRF Kurobuta pork chop</b> kale, herb potatoes, cider mustard sauce	48
<b>Maimoa lamb fillet</b> pistachio crust, ratatouille, tapenade, red wine jus	48

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## KIDS MENU

Ham and cheese sandwich	12
Mini cheese burger	
Pork sausage with mashed potatoes	
Fish and chips	
Pasta bolognese	
Mac and cheese	

## DESSERTS

<b>Sorbet &amp; ice creams</b> daily selection (per scoop)	6
<b>Profiteroles</b> vanilla ice cream, chocolate sauce	16
<b>Crème brûlée</b> Madagascar vanilla custard, hazelnut biscotti	16
<b>Banoffee pie</b> biscuit crust, salted caramel, banana crème	16
<b>Flourless chocolate cake</b> double cream, fresh raspberries	16
<b>Seasonal fruit crumble</b> Armagnac crème	16
<b>Apple tart</b> scented with cinnamon, vanilla ice cream	16