

# COMO CUISINE

## CHAMPAGNE FREE FLOW

\$88++ for 2 hours

### TAITTINGER, BRUT

NV, France

MONDAY TO SUNDAY FROM  
6PM

## COMO Cocktails

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

## For The Table

<b>ROASTED SPICED NUTS</b>	6
Masala spice, curry leaf	
<b>GARLIC NAAN</b>	9
House made chutney, curd	
<b>SMASHED CUCUMBER</b>	8
Szechuan pepper, fermented chilli, sesame	
<b>ISLAND SMOKED FISH DIP</b>	14
Chips, radish, celery	
<b>SPICY MUSHROOM SALAD</b>	16
Lettuce cups, aromatic herbs	
<b>ENDIVES</b>	14
Black pepper, anchovy vinaigrette	
<b>BRUSSEL SPROUTS</b>	16
Miso, bonito flakes	
<b>ROCK SHRIMP</b>	16
Spicy cream sauce	
<b>MOMO DUMPLINGS</b>	12
Pork, coriander, chilli	
<b>SATAY</b>	20
Wagyu beef, peanuts, sweet soy, coconut	

## Seasonals

<b>TUNA TARTARE</b>	28
Truffle, crème fraiche, crisps	
<b>SHELLED CRAB SALAD</b>	30
Green papaya, sweet corn, chilli lime dressing	
<b>GRILLED ARROW SQUID</b>	32
Lemon, chilli relish, arugula leaves	
<b>SEASONAL GREEN ASPARAGUS</b>	20
Brown butter mayonnaise	
<b>TANDOOR CAULIFLOWER</b>	28
Kale, pomegranate, almond, nigella yoghurt	
<b>VIOLET ARTICHOKEs</b>	24
Chicory, orange, pistachio	
<b>HEIRLOOM BEETS AND TOMATOES</b>	24
Stracciatella cheese, herbs	

# COMO CUISINE

## Mains

<b>SPRING GREENS LINGUINE</b> Green peas, asparagus, basil	28
<b>LOBSTER BIRYANI</b> Aromatic rice, masala gravy, pomegranate, guava salad	52
<b>BHUTANESE BEEF CURRY</b> Sundried chilli, brown rice	32
<b>BRAISED DUCK RAGU</b> Rigatoni, tomato, radicchio, parmesan	32
<b>SNAPPER CURRY</b> Coconut, tomato, tamarind, okra, saffron rice	34
<b>FIVE SPICE CHICKEN</b> Hot and sour glaze, iceberg lettuce	34
<b>PORK RIBS</b> Asian slaw, peanuts, spring onion	45
<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>	12
<b>BROCCOLINI</b> Garlic, chilli, lemon	12
<b>POTATO PURÉE</b> Olive oil	8



## Sweet Treats

<b>BASQUE CHEESE CAKE</b> Cream cheese ice cream, fresh lime zest	18
<b>HOT FUDGE SUNDAE</b> Creamy vanilla soft serve, sprinkles	14
<b>PAVLOVA</b> Passionfruit curd, vanilla cream, strawberries, mango	14
<b>TIRAMISU</b> Coffee-infused savoiardi biscuit, mascarpone, cocoa	14