

COMO CUISINE

CHAMPAGNE FREE FLOW

\$88++ for 2 hours

TAITTINGER, BRUT

NV, France

MONDAY TO SUNDAY FROM
6PM

COMO Cocktails

COMO BELLINI Prosecco, red grape, red dragonfruit	19
WATERMELON MARTINI Vodka, St Germain, watermelon	21
WHISKEY FLOWER Whiskey, lemon, kewra water, egg white, orange bitters	23
DOCTOR COCO Vodka, Martini Bianco, coconut cream, lime, pandan	19
MELATINI Gin, Melati, lime	21
RICE GODDESS Whiskey, orange, lime, egg white	22
ROSELLA FIZZ Rosella-infused gin, mango, lime, agave	21
GALVANISE Gin, peach, lemon, thyme, soda	20
CHARCOAL FROZEN MARGARITA Silver tequila, charcoal-infused citrus, agave, orange bitters	20
LEOPOLD SOUR Gin, pineapple juice, Mathilde Cassis	21
FERRARI PRESTIGE Gin, Aperol, St Germaine, Prosecco, lime	20
COMO MAI TAI Rum, Amaretto, sparkling wine, lime, pineapple, rosemary	24
LYCHEE LOVE Gin, Aperol, Bols lychee, pineapple, lychee, lime	20
PASSIONATE AFFAIR Vodka, Cointreau, passionfruit, lime	21

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For The Table

ROASTED SPICED NUTS Masala spice, curry leaf	6
GARLIC NAAN House made chutney, curd	9
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	30
GRILLED ARROW SQUID Lemon, chilli relish, arugula leaves	32
SEASONAL GREEN ASPARAGUS Brown butter mayonnaise	20
TANDOOR CAULIFLOWER Kale, pomegranate, almond, nigella yoghurt	28
VIOLET ARTICHOKEs Chicory, orange, pistachio	24
HEIRLOOM BEETS AND TOMATOES Stracciatella cheese, herbs	24

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Mains

SPRING GREENS LINGUINE	28
Green peas, asparagus, basil	
LOBSTER BIRYANI	52
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	34
Coconut, tomato, tamarind, okra, saffron rice	
FIVE SPICE CHICKEN	34
Hot and sour glaze, iceberg lettuce	
PORK RIBS	45
Asian slaw, peanuts, spring onion	
MAIMOA LAMB CUTLET	42
Puy lentil, herbs and sumac salad, almond	
BLACK ONYX SIRLOIN	50
Blooming onion, gentleman relish	

Sides

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

Sweet Treats

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