

Culina

AT COMO DEMPSEY

DAILY ADDITION

Soupe du Jour creamy carrot and orange soup scented with mint oil	16
Friseline Salad bitter leaves, Gariguettes strawberries, puffed grains, Champagne dressing	26
Akoya Pearl Oyster raw Leeuwin Coast pearl oysters, kombu, ginger shallot relish	6pcs for 36
Squid Ink Noodles sautéed pancetta, shaved squid in a spicy garlic and chilli tomato sauce	36
Market Fish pan-seared, roasted peppers, spinach, clam bisque sauce	36
Duck Parmentier confit duck pie, green pepper, potato and cheese gratin, cornichons, garden salad	36
Rotisserie Free-range Mount Barker Chicken market vegetables of the day	38/65
Chocolate Tart textures of chocolate, Earl Grey cream, vanilla ice cream	16

OUR WEEKEND ROTISSERIE SELECTION

(Only available on weekend – whilst stocks last)

Crackling Pork Belly Yorkshire pudding, market vegetables of the day, maple cider jus	42
Roast Butcher's Cut Yorkshire pudding, market vegetables of the day, horseradish cream, jus	46
Maimoa Lamb Yorkshire pudding, market vegetables of the day, mint sauce jus	50

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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	90	50g	149
Kristal©	30g	104	50g	172
Oscietre Prestige	30g	95	50g	157

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	23.5	200g	39
Kaviari smoked Scottish salmon (4 slices)			200g	50.5
Kaviari organic Irish salmon (4 slices)			200g	59

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

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

LITTLE BITES

Ortiz anchovy cracker avocado, tomato, quinoa cracker	18
Fried squid Espelette pepper, aioli and lemon	25
Crab cakes mâche, lemon, cocktail sauce	30
Bone marrow roast herbs crusted, parsley salad	24
Crudité chilled vegetables with whipped tahini and spicy harissa	22
Charcuterie board served with bread and pickled cornichons	34
Cheese platter bread, crackers, dried fruits	34

APPETIZERS

French onion soup with molten Gruyère cheese croûton	18
Burgundy escargots garlic butter gratinated, baguette	26
Grilled octopus lemon potatoes, edamame, olive and pepper salsa	38
Paspaley pearl sashimi grapefruit, jalapeno, horseradish, mint	26
Beef tartare shallots, cornichons, mustard, potato galette	32
Foie gras au torchon plums, seasonal fruit compote, toasted brioche	36

SALAD

Brussels sprouts crispy fried with pine nut hummus, parmesan, truffle honey	24
Kabocha pumpkin roasted with quinoa, spinach, cashew nut and yoghurt	30
Burrata Haut Clos cherry tomatoes, basil pistou	30
Niçoise Ortiz tuna, gem leaves, vine tomatoes, olives, capers, free-range Frenz egg, anchovy dressing	30
Rotisserie chicken endive, beans, avocado, almond & tarragon dressing	30

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PASTA

Risotto seared Hokkaido scallops, preserved lemon peas, parmesan and dill	40
Rigatoni in a rich braised wagyu beef & pork ragu, parmesan cheese	32
Linguini surf clams in a white wine, parsley & olive oil sauce	36
Spaghettini Spanner crab meat in a spicy tomato sauce	36
Capellini king prawns sautéed with spring onions, garlic, chili and shrimp oil	38
Anchovy spaghetti garlic, chili, olive and lemon pangrattato	32

Please ask your server for vegetarian options

SANDWICHES

Fish sandwich herb-crumbed, romaine, avocado, cornichon aioli, on whole meal loaf	32
Reuben sandwich smoked brisket, cheddar, sauerkraut, mustard, dill pickles	32
Culina burger wagyu beef patty, Emmental cheese, tomato relish	32

Add truffle shoestring fries	3
- All sandwiches served with side salad & straight cut chips	

PLATES

Fish & chips beer battered, straight cut chips, lemon, tartare sauce	33
Petuna ocean trout green goddess sauce, peppers, broccolini and lemon	36
Jumbo prawns seared with garlic, chilli, lemon & parsley butter	45
Bouillabaisse seasonal seafood poached in tomato stew, rouille	50
Trio of home-made sausages mashed potato, Lyonnaise onions, red wine jus	34
Duck confit green beans, Ratte potatoes, endives, apple, red wine sauce	38
Beef Bourguignon beef cheeks braised in red wine, potato purée	38
SRF Kurobuta pork chop kale, herb potatoes, maple mustard sauce	50
Maimoa lamb cutlets sesame spice, garbanzo beans, carrot, peas, pine nuts	50

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KIDS MENU

Ham and cheese sandwich with shoestring fries	18
Mini cheese burger with shoestring fries	
Pork sausage with mashed potatoes	
Fish and chips	
Pasta Bolognese	
Mac and Cheese	

Inclusive of a scoop of ice cream or a San Pellegrino fruit soda

DESSERTS

Sorbet & ice creams daily selection (per scoop)	6
Profiteroles vanilla ice cream, chocolate sauce	16
Crème brûlée Madagascar vanilla custard, hazelnut biscotti	16
Seasonal fruit crumble vanilla Chantilly	16
Banoffee pie biscuit crust, salted caramel, banana crème	16
Flourless chocolate cake double cream, fresh berries	16
Apple tart caramelized Granny Smith apple, cinnamon, vanilla ice cream	16