

Small Plates

SOUP OF THE DAY / FLAVOUR OF THE MOMENT	12
PADRON PEPPERS / BHUNI CHAAT	12
GARDEN VEGETABLE CRUDITÉS / GREEN GODDESS	16
SAMOSAS / SPICED LAMB, MANGO CHUTNEY	12
RICE PAPER ROLLS / EXOTIC VEGETABLES, PRAWN, CHILLI, LIME	18
SMOKED TROUT PATE / ENDIVE LEAVES, RYE CRACKERS	18

Starters

TANDOOR CAULIFLOWER / ALMOND, POMEGRANATE, NIGELLA YOGHURT	12
KINGFISH SASHIMI / AVOCADO, CUCUMBER, YUZU BUTTERMILK, SOY	20
SCALLOP / POMELO, WING BEAN, COCONUT CHILLI	28
BEEF CARPACCIO / PICKLED ONIONS, HORSERADISH PARMESAN, ROCKET	24

Salads

OUR BIG RAW SALAD / DIJON MUSTARD, APPLE CIDER VINAIGRETTE	22
GYPSY SALAD / TOMATO, PALM HEART, DRIED FRUIT, CELERY, PERSIAN FETA	22
BABY ROMAINE / ANCHOVIES, CAPERS, PARMESAN, EGG YOLK, RYE	18
MASALA PRAWN / MANGO, CUCUMBER, COCONUT, RED CHILLI CHAAT	24

Pasta & Noodles

CHILLED SOBA NOODLES / RAW TUNA, SEAWEED, AVOCADO, TAMARI	32
LINGUINE / CRAB, ZUCCHINI, PEAS, LEMON, CHILLI, MINT, PINE NUTS	32
RIGATONI / BRAISED SHORT RIB, TOMATO, RAGU, PARMESAN	28
CANAROLI RICE / PORCINI MUSHROOM, PARMESAN AND PEPPERY LEAVES	28

Seafood

MUSSELS / GARLIC, CHILLI, FENNEL, CINZANO, TOMATO SAUCE	30
OCTOPUS / CHARCOAL GRILLED, SOUR TOMATO, CHICKPEA, PARSLEY	32
SNAPPER CURRY / TOMATO, COCONUT, TAMARIND, OKRA, SAFFRON RICE	32
OCEAN TROUT / SMOKED EGGPLANT, CAULIFLOWER, POMEGRANATE, QUINOA	34

Meat

CHICKEN BREAST / BROCCOLI, RADICCHIO, BARLEY, TAHINI YOGHURT	28
PORK CUTLET / PARMESAN HERB CRUMB, CAPERS, OLIVES, ROCKET	32
LAMB CHOPS / CARAMELISED ONIONS, PUMPKIN, GRAINS, DATES	38
WELLINGTON / BEEF, FOIE GRAS, TRUFFLE, SPINACH PUREE	48

Sides

CUCUMBERS / MORINGA, EXTRA VIRGIN COCONUT DRESSING	8
ROOT VEGETABLE FRIES / SPICED SALT SCALLION YOGHURT	8
POTATO PURÉE / DUTCH CREAM POTATOES, SEA SALT, CHIVES	8
SAUTÉED BROCCOLINI / GARLIC CHILLI AND LEMON	8
GREEN ASPARAGUS / CONFIT TOMATOES	12

Soft Serve

FLAVOUR OF THE MOMENT	10
CHOICE OF CUP OR HOUSE MADE WAFFLE CONE	
CONDIMENTS AND SAUCES	

Fruity

SEASONAL SPECIALTY / RIPEST SEASONAL FRUIT	12
MANGO CARPACCIO / MANGO SORBET, VANILLA BEAN, KAFFIR LIME	12
LEMON VERBENA JELLY / CURD, MARINATED CUCUMBER, CITRUS SALAD	12
BLACK BERRY PARFAIT / YOGHURT, BERRIES, BERGAMOT ICE	12

Classic

DATE TART / MEDJOOOL DATES, VANILLA CRÈME	12
SUMATRA HONEY FLAN / CHAMOMILE, PINEAPPLE	12
CHEESE CAKE / STRAWBERRY GLAZE, BERRIES, OAT CRUMBS	12
CHOCOLATE / AVOCADO MOUSSE, CALAMANSI, JAGGERY ICE CREAM	12

Coffee

ESPRESSO	5
FLAT WHITE	6
CAFFÉ LATTE	6
CAPPUCCINO	6

Herbal tisanes

CHAMOMILE	6
PEPPERMINT	6
COMO SHAMBHALA GINGER TEA	6
LEMON VERBENA	6

Tea

EARL GREY	6
SENCHA	6
LYCHEE RED	6



COMO CUISINE

COMO Cuisine is a gastronomic homage to the big flavours from
COMO destinations across Australia, Asia, Europe and the Americas.

Our revolving menu brings favourite dishes from each region,
while celebrating Singapore's diverse culinary heritage with local
ingredients and our coconut charcoal-fired tandoor.