

## *Small Plates*

<b>SAMOSAS</b> / MASALA SPICED LAMB, MANGO CHUTNEY	12
<b>GARDEN VEGETABLE CRUDITÉS</b> / GREEN GODDESS	16
<b>SNAPPER CEVICHE</b> / AJI AMARILLO, CORN, ROMAINE	22

## *Starters*

<b>KINGFISH SASHIMI</b> / AVOCADO, CALAMANSI, CUCUMBER, DRUMSTICK	20
<b>GRILLED SQUID</b> / WATERMELON, ROMESCO, CORIANDER, OLIVE	18
<b>MASALA PRAWN</b> / EXOTIC FRUIT, MINT, COCONUT, RED CHILLI DRESSING	24

## *Salads*

<b>GYPSY SALAD</b> / TOMATO, PALM HEART, MELON CELERY, FETA	22
<b>OUR BIG RAW SALAD</b> / DIJON MUSTARD, APPLE CIDER VINAIGRETTE	22
<b>BABY ROMAINE</b> / ANCHOVIES, PARMESAN, EGG YOLK, RYE	18

## *Sandwiches*

<b>TARTINE</b> / HEIRLOOM TOMATOES, BURRATTA, OLIVES, BASIL	22
<b>LOBSTER ROLL</b> / TOMATO, CELERY, CHIVES, AIOLI	34
<b>RUBEN SANDWICH</b> / PASTRAMI, CABBAGE MUSTARD RYE	24

## *Seafood*

<b>CRUMBED MARKET FISH</b> / YOGHURT TARTARE, FENNEL, PARSLEY, ZUCCHINI	28
<b>SNAPPER CURRY</b> / TOMATO, COCONUT, TAMARIND, OKRA, SAFFRON RICE	32
<b>OCEAN TROUT</b> / SMOKED EGGPLANT, CAULIFLOWER, POMEGRANATE, QUINOA	34

## *Meat*

<b>TANDOOR CHICKEN</b> / GRAPE, CELERY, RADICCHIO, BARLEY & WALNUT	28
<b>PORK SCHNITZEL</b> / PARMESAN HERB CRUMB, CAPERS	32
<b>AGED RUMP STEAK</b> / FRITES, CAFÉ DE PARIS BUTTER, SHALLOTS	36

## *Sides*

<b>CUCUMBERS</b> / MORINGA, EXTRA VIRGIN COCONUT DRESSING	8
<b>CASSAVA FRIES</b> / SPICED SALT SCALLION YOGHURT	8
<b>SAUTÉED BROCOLLINI</b> / GARLIC CHILLI AND LEMON	8
<b>PADRON PEPPERS</b> / BHUNI CHAAT	12
<b>TANDOOR CAULIFLOWER</b> / ALMOND, POMEGRANATE, NIGELLA YOGHURT	12
<b>GREEN ASPARAGUS</b> / CONFIT TOMATOES	12

## *Soft Serve*

<b>FLAVOUR OF THE MOMENT</b>	<b>10</b>
<b>CHOICE OF CUP OR HOUSE MADE WAFFLE CONE</b>	
<b>CONDIMENTS AND SAUCES</b>	

## *Sweet treats*

<b>SEASONAL SPECIALTY / RIPEST SEASONAL FRUIT</b>	<b>12</b>
<b>LEMON VERBENA JELLY / CURD, MARINATED CUCUMBER, CITRUS SALAD</b>	<b>12</b>
<b>SUMATRA HONEY FLAN / CHAMOMILE, PINEAPPLE</b>	<b>12</b>
<b>CHEESE CAKE / STRAWBERRY GLAZE, BERRIES, OAT CRUMBS</b>	<b>12</b>
<b>CHOCOLATE / AVOCADO MOUSSE, CALAMANSI, JAGGERY ICE CREAM</b>	<b>12</b>

## *Coffee*

<b>ESPRESSO</b>	<b>5</b>
<b>FLAT WHITE</b>	<b>6</b>
<b>CAFFÉ LATTE</b>	<b>6</b>
<b>CAPPUCCINO</b>	<b>6</b>

## *Herbal tisanes*

<b>CHAMOMILE</b>	<b>6</b>
<b>PEPPERMINT</b>	<b>6</b>
<b>COMO SHAMBHALA GINGER TEA</b>	<b>6</b>
<b>LEMON VERBENA</b>	<b>6</b>

## *Tea*

<b>EARL GREY</b>	<b>6</b>
<b>SENCHA</b>	<b>6</b>
<b>LYCHEE RED</b>	<b>6</b>



# 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.