

Small Plates

FRIED ZUCCHINI FLOWERS

Ricotta, lemon, mint, tomato jam

SPICY PRAWN RELISH

Chilli paste, exotic fruit crudités, peanuts, crackers

LAMB SAMOSA

Masala spiced lamb, mint raita, mango chutney

BHUTANESE MOMOS

Pork, coriander, hot pepper sauce

Light and Fresh

MARKET FISH CRUDO

Olives, lemon, capers, croutons

GOLDEN BEETROOT

Nectarine, frisée, feta, poppy seed vinaigrette

MANGROVE CRAB

Exotic fruit, charred corn, cashew nut, spicy lime dressing

GRILLED SQUID

White beans, chilli relish, shaved fennel rocket

WAGYU BEEF BRESAOLA

Persimmon, pickled onion, endive, mimolette

Grains, Pasta and Bowls

LOBSTER BIRYANI

Aromatic rice, pomegranate, yoghurt, guava salad

TIGER PRAWN TORTELLINI

Sweet potato, ricotta, pine nuts, raisins, parmesan, burnt butter

PAPPARDELLE

Rosemary braised duck, tomato and olive ragù, pecorino

HOT AND SOUR BEEF BONE BROTH

Tamarind, tomato, potato, sprouts, fragrant herbs

Main Plates

TANDOOR CAULIFLOWER

Kale, pomegranate, farro, almonds, nigella yoghurt

SNAPPER CURRY

Coconut, tomato, tamarind, okra, saffron rice

KUROBUTA PORK RIBS

Asian slaw, sesame, spring onion

CHICKEN SCHNITZEL

Herb crumbed, parmesan, mash potato, jus

LAMB SHANK MASSAMAN

Fragrant sauce, potatoes, naan bread

BEEF WELLINGTON

Wagyu, foie gras, spinach, carrot, truffle jus

Sides

GARDEN LEAVES

Tri-colour salad leaves, herbs, puffed grains, mustard vinaigrette

POTATO PURÉE

Chives, olive oil

ISLAND FRIES

Sweet potato and cassava, spiced yoghurt, mango chutney

GRILLED BROCCOLINI

Sweet soy, peanut sauce



COMO
CUISINE

Sweet Treats

SOFT SERVE 10

Daily flavour, house-made waffle

PANDAN CRÊPE 14

Mango, mascarpone cream, passionfruit, coconut sorbet

STRAWBERRY PAVLOVA 14

Orange curd, vanilla, kiwi

JACKFRUIT PUDDING 14

Young coconut, jaggery ice cream

RICH CHOCOLATE TART 14

Drunken cherries, coffee caramel, mascarpone cream

COMO Shambhala Cuisine uses ingredients that are nutritious, seasonal and pure in delicious nourishing combinations