

# Culina

AT COMO DEMPSEY

## Winter Truffle

Celebrate the aromatic winter truffle with these seasonal specials

### Crudo

Raw Hokkaido Scallop, chives, yuja dressing

30

### Truffle Burrata

Sapori Antica murgia cheese, grilled sourdough

30

### Frenz Scrambled Eggs

Toasted brioche, chives

30

### Cauliflower Mornay

Cauliflower Gratin, cheddar cracker

30

### Fettuccini

Dashi butter, parmesan

30

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### Served With Freshly Shaved Seasonal Truffles

Black Winter Truffle 8 per gram

White Winter Truffle 25 per gram

*Minimum 3 grams per order.*

*Subject to availability.*

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## DAILY ADDITION

<b>Soupe du Jour</b> Bisque, crabmeat, tomato oil, crème fraîche	38
<b>Lobster Roll</b> Butter poached, apple slaw, herb salad	68
<b>Caesar Salad</b> Romaine lettuce, anchovy, crouton, egg, bacon	24
<b>Bomba Croquette</b> Crispy fried morsel, Parma ham, three cheese bechamel	30
<b>Amatriciana Spaghetti</b> Smoked pork belly, garlic, spicy tomato sauce, Pecorino cheese	38
<b>Market Fish</b> Pan-seared, sautéed kale, kalamata, romesco	39
<b>Rotisserie Free-range Mount Barker Chicken</b> Market vegetables of the day	39/68
<b>Cookies n Cream</b> Chocolate chip, vanilla, macadamia	18

## OUR WEEKEND ROTISSERIE SELECTION

(Only available on weekend – whilst stocks last)

<b>Crackling Pork Belly</b> Yorkshire pudding, market vegetables of the day, maple cider jus	42
<b>Roast Butcher's Cut</b> Yorkshire pudding, market vegetables of the day, horseradish cream, jus	46
<b>Maimoa Lamb</b> 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: 8

## CHEESE

Pick your own selection from our Cheese counter. Prep fee: 8

## OYSTERS

Choose from our daily selection at the Fish counter.  
No shucking fee.

### Cooking Options

Minimum 6 pieces. Prep fee: 18 to 28

Tempura                      Kilpatrick                      Mornay

## KAVIARI CAVIAR

Served with blinis and embellishments. Prep fee: 18

Baeri Royal	30g	91	50g	151
Kristal©	30g	105	50g	174
Oscietre Prestige	30g	96	50g	159

## SMOKED SEAFOOD

Smoked seafood is accompanied with a green apple, rocket and caper salad, horseradish cream. Prep fee: 12

Kaviari Scottish salmon (4 slices)	200g	53
Kaviari organic Irish salmon (4 slices)	200g	60

## 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

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

## LITTLE BITES

<b>Ortiz anchovy cracker</b> avocado, tomato, quinoa cracker	18
<b>Fried squid</b> Espelette pepper, aioli and lemon	26
<b>Crab cakes</b> jumbo lump crab, chervil, lemon, celeriac remoulade, Marie Rose sauce	30
<b>Bone marrow</b> shallot & ginger relish, capers, pink peppercorn, grilled bread	24
<b>Charcuterie board</b> served with bread and pickled cornichons	34
<b>Cheese platter</b> bread, crackers, dried fruits	34

## APPETIZERS

<b>French onion soup</b> with molten Gruyère cheese, croûton	18
<b>Burgundy escargots</b> garlic butter, grilled baguette	28
<b>Grilled octopus</b> lemon potatoes, edamame, olive and pepper salsa	38
<b>Scallops</b> baked in a half shell with garlic, pistachio, lemon, herbs crust	36
<b>Beef tartare</b> shallots, cornichons, mustard, potato galette	32
<b>Foie gras au torchon</b> macerated apricots, jam, shallot, brioche toast	38

## SALAD

<b>Brussels sprouts</b> crispy fried, pine nut hummus, parmesan, sage, truffle honey	30
<b>Kabocha pumpkin</b> roasted with quinoa, spinach, cashew nut and yoghurt	30
<b>Burrata</b> Haut Clos cherry tomatoes, basil pistou	30
<b>Niçoise</b> Ortiz tuna, baby gem, beans, potato, tomatoes, olives, Frenz egg, anchovy dressing	32
<b>Rotisserie chicken</b> carrots, radicchio, endive, avocado, almonds, feta, Champagne dressing	32

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## PASTA

<b>Fettuccine</b> wild mushroom, porcini cream sauce, parmesan	30
<b>Risotto</b> saffron, shrimps, preserved lemon, peas, zucchini, parmesan	36
<b>Rigatoni</b> braised veal and pork bolognese ragù, tomato, chives, parmesan cheese	32
<b>Linguini</b> surf clams in a white wine, parsley & olive oil sauce	36
<b>Spaghettini</b> Spanner crab meat in a spicy tomato sauce	36

*Please ask your server for vegetarian options*

## SANDWICHES

*All sandwiches served with side salad & straight cut chips*

<b>Fish ciabatta</b> crumbed fish, spiced cabbage, avocado, pepper, aioli	32
<b>Pork sandwich house</b> smoked SRF pork collar, cheddar, sauerkraut, BBQ sauce, mustard	32
<b>Culina burger</b> Wagyu beef patty, Emmental cheese, tomato relish	32

**Add truffle shoestring fries** 3

## PLATES

<b>Bouchot mussels</b> à la Marinière in a garlic, parsley white wine broth, hand cut fries	50
<b>Fish &amp; chips</b> beer battered, straight cut chips, lemon, tartare sauce	33
<b>Petuna ocean trout</b> green goddess sauce, peppers, broccolini and lemon	36
<b>Jumbo prawns</b> seared garlic cream, fermented chilli, lemon	45
<b>Castaing duck confit</b> Colcannon mashed potato, apple, endive, Bordelaise sauce	36
<b>Seafood bisque</b> poached with fish, crab, scallop, prawn, clams, Rouille, croûton	44
<b>Beef Bourguignon</b> beef cheeks braised in red wine, potato purée	38
<b>SRF Kurobuta pork cutlet</b> Jospier grilled, sautéed kale, crushed potato, maple mustard sauce	50
<b>Maimoa lamb chops</b> sesame spice, garbanzo beans, carrot, peas, pine nuts	50

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## KIDS MENU

Please kindly take note that our kids menu is served to children up to 12 years old only. Thank you for your understanding.

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

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	

## DESSERTS

<b>Sorbet &amp; ice creams</b> daily selection (per scoop)	6
<b>Profiteroles</b> vanilla ice cream, chocolate sauce	16
<b>Trifle</b> strawberry, rhubarb elderflower, custard	16
<b>Banoffee pie</b> biscuit crust, salted caramel, banana crème	16
<b>Flourless chocolate cake</b> double cream, fresh berries	16

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## Hot Drinks

### Lavazza Coffee

Espresso, Espresso Macchiato, Long Black, Piccolo 7

Cappuccino, Flat White, Café Latte, Double Espresso 8

Extra Shot 1

### Gryphon Tea

English Breakfast, Earl Grey, Osmanthus Sencha, 7

Chamomile, Peppermint, Lemon Ginger, Milky Oolong

## Digestifs

Château de Laubade Blanche d'Armagnac 14

*Armagnac, France*

Château de Laubade XO 14

*Armagnac, France*

Eligo dell' Ornellaia Grappa Riserva 16

*Tuscany, Italy*

## Dessert Wine

Ruffino Vin Santo Serelle Del Chianti D.O.C. 2018/20 20 59

(375ml)

*Tuscany, Italy*