



CHRISTMAS SET LUNCH

11 to 25 December

3 Courses | 98 per guest, minimum of 2 to dine

Wine Pairing | 70 per guest

COMO
CUISINE

FOR THE TABLE

FRUITS DE MER

Oysters, poached shrimps, scallop crudo

OUR CHRISTMAS WREATH

Persimmon, pomegranate, chicory, baby mozzarella

PÂTÉ DE FOIE GRAS

Jam, brioche toast

TAITTINGER

Brut Réserve NV, Champagne, France

CHOICE OF MAIN

TAGLIATELLE AL TARTUFO

Hand-rolled egg pasta, parmesan, shaved truffle

WILD KING SALMON

Braised red chard, tarragon emulsion

ORGANIC TURKEY BALLOTINE

Prosciutto, sage and onion stuffing, parsnips, traditional giblet gravy, cranberry sauce

DOMAINE BESSON

Chablis, Burgundy, France 2021

SIDES

GARDEN LEAVES AND HERB SALAD

Mustard vinaigrette

ROASTED BRUSSELS SPROUTS

Cippolini onions, walnuts

DESSERT

CHRISTMAS PUDDING

Drunken cherries, crème anglaise, crème fraîche ice cream

BAVA

Moscato d'Asti, Piedmont, Italy 2021



All prices are subject to 10% service charge and prevailing government taxes.



CHRISTMAS SET DINNER

11 to 25 December

3 Courses | 128 per guest, minimum of 2 to dine

Wine Pairing | 75 per guest

COMO
CUISINE

FOR THE TABLE

FRUITS DE MER

Oysters, poached shrimps, scallop crudo, king crab leg

SMOKED SALMON AND CAVIAR

Crispy potato latkes, crème fraîche, chives

OUR CHRISTMAS WREATH

Persimmon, pomegranate, chicory, baby mozzarella

TAITTINGER

Brut Réserve NV, Champagne, France

CHOICE OF MAIN

TAGLIATELLE AL TARTUFO

Hand-rolled egg pasta, parmesan, shaved truffle

WILD KING SALMON

Braised red chard, tarragon emulsion

ORGANIC TURKEY BALLOTINE

Prosciutto, sage and onion stuffing, parsnips, traditional giblet gravy, cranberry sauce

WAGYU BEEF ROSSINI

Seared foie gras, baby spinach, black truffle crouton, madeira jus

DOMAINE BESSON

Chablis, Burgundy, France 2021

or

CHATEAU LATOUR MARTILLAC LAGRAVE MARTILLAC

Pessac-Leognan, Bordeaux, France 2018

SIDES

GARDEN LEAVES AND HERB SALAD

Mustard vinaigrette

ROASTED BRUSSELS SPROUTS

Cippolini onions, walnuts

GLAZED HEIRLOOM CARROTS

Orange, cumin maple

POTATO PURÉE

Chives

DESSERT

CHRISTMAS PUDDING

Drunken cherries, crème anglaise, crème fraîche ice cream

BAVA

Moscato d'Asti, Piedmont, Italy 2021



SPLENDOURS OF YULETIDE

Christmas Specials | 11 to 25 December | From 11am

A magical celebration to remember, filled with the best of the season.

FOR THE TABLE

FRUITS DE MER - 120

Oysters, poached shrimps, scallop crudo, king crab leg

SMOKED SALMON AND CAVIAR - 30

Crispy potato latkes, crème fraîche, chives

OUR CHRISTMAS WREATH - 22

Persimmon, pomegranate, chicory, baby mozzarella

PÂTÉ DE FOIE GRAS - 22

Jam, brioche toast

MAINS

TAGLIATELLE AL TARTUFO - 35

Hand-rolled egg pasta, parmesan, shaved black truffle

WILD KING SALMON - 42

Braised red chard, tarragon emulsion

ORGANIC TURKEY BALLOTINE - 45

Prosciutto, sage and onion stuffing, parsnips, traditional giblet gravy, cranberry sauce

WAGYU BEEF ROSSINI - 60

Seared foie gras, baby spinach, black truffle crouton, madeira jus

Served with

Roasted Brussels sprouts, cipollini onions, walnuts
Glazed carrots, orange, cumin seeds, maple syrup
Potato purée, chives

SIDES

BIG GREEN SALAD - 12

Garden leaves, herbs, sherry vinaigrette

TRUFFLE FRIES - 12

Black truffle, parmesan

CHARRED BROCCOLINI - 14

Garlic, chilli, lemon

GARDEN LEAVES AND HERB SALAD - 10

Mustard vinaigrette

ROASTED BRUSSELS SPROUTS - 15

Cipollini onions, walnuts

GLAZED CARROTS - 15

Orange, cumin seeds, maple syrup

POTATO PURÉE - 12

Chives

DESSERT

CHRISTMAS PUDDING - 16

Drunken cherries, crème anglaise, crème fraîche ice cream

COMO
CUISINE

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All prices are subject to 10% service charge and prevailing government taxes.

SIDES

BIG GREEN SALAD - 12

Garden leaves, herbs, sherry vinaigrette

TRUFFLE FRIES - 12

Black truffle, parmesan

CHARRED BROCCOLINI - 14

Garlic, chilli, lemon

GARDEN LEAVES AND HERB SALAD - 10

Mustard vinaigrette

ROASTED BRUSSELS SPROUTS - 15

Cipollini onions, walnuts

GLAZED CARROTS - 15

Orange, cumin seeds, maple syrup

POTATO PURÉE - 12

Chives

DESSERT

CHRISTMAS PUDDING - 16

Drunken cherries, crème anglaise, crème fraîche ice cream



A MERRY HOLIDAY FEAST

Christmas Brunch and Lunch Specials

23 to 25 December | 11am to 4pm

A delightful season for joyous get-togethers and indulgent fare.

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COMO
CUISINE

FOR THE TABLE

FRUITS DE MER - 80

Oysters, poached shrimps, scallop crudo, king crab leg

SMOKED SALMON AND CAVIAR - 30

Crispy potato latkes, crème fraîche, chives

BLUEFIN TUNA TARTARE - 30

Crispy rice cakes, jalapeño, avocado

PÂTÉ DE FOIE GRAS - 22

Jam, brioche toast

OUR CHRISTMAS WREATH - 22

Persimmon, pomegranate, chicory, baby mozzarella

GEM HEART CAESAR - 30

Ortiz anchovy, parmesan, crisp prosciutto, croutons, classic dressing

Add chicken +10 or prawns +12

SWEET AND SAVOURY PLATES

BLACK TRUFFLE STRACCIATELLA - 23

Grilled sourdough bread, wildflower honey

RICOTTA HOT CAKES - 26

Banana, blueberries, honeycomb butter

PANETTONE FRENCH TOAST - 22

Mascarpone, clementine, mixed berries

PIGS IN A BLANKET - 16

Chipolatas, streaky bacon, truffle aioli

FRIED CHICKEN AND WAFFLES - 26

Corn waffle, chilli maple syrup

COMO BURGER - 35

Wagyu beef, cheese, pickles, truffle fries

FESTIVE MAINS

ORGANIC TURKEY BALLOTINE - 45

Prosciutto, sage and onion stuffing, parsnips, traditional giblet gravy, cranberry sauce

WAGYU BEEF ROSSINI - 60

Seared foie gras, baby spinach, black truffle crouton, madeira jus

With a choice of two of the following:

Garden leaves and herb salad, mustard vinaigrette

Roasted Brussels sprouts, cipollini onions, walnuts

Glazed carrots, orange, cumin seeds, maple syrup

Potato purée, chives

ORGANIC EGGS

TAGLIATELLE AL TARTUFO - 35

Hand-rolled egg pasta, parmesan, shaved black truffle

HOT SMOKED SALMON - 30

Bubble and squeak, roasted vegetables, fried egg

LOBSTER BENEDICT - 50

Poached eggs, English muffins, asparagus, hollandaise sauce

THAI BACON AND EGG - 32

Grilled slab bacon with tamarind glaze, fried egg, chilli, corn cakes

COMO BREAKFAST - 32

Eggs your way, roasted tomato, avocado, bacon, sausage, potato rösti, toast



JOYOUS CELEBRATIONS

New Year's Eve Specials | 30 December to 1 January | From 11 am

Bid adieu to 2023 with the most delightful flavours from land to sea.

A TASTE OF THE SEA

KAVIARI OSCIETRA CAVIAR - 95 | 157 (30g | 50g)

Served with accoutrements

SMOKED SALMON AND PEARLS - 30

Crispy potato latkes, crème fraîche, salmon caviar

FRESHLY SHUCKED OYSTERS - 6 (per piece)

Green chilli nam jim, mignonette

UNI BRUSCHETTA - 30

Bluefin tuna tartare, chives

SCALLOP CRUDO - 40

"Au naturel" lemon, extra virgin olive oil

SHELLED KING CRAB - 45

Celeriac remoulade, Marie Rose sauce

SHRIMP COCKTAIL - 35

Shaved iceberg, gazpacho dressing

FRUITS DE MER - 120

Oysters, poached shrimps, scallop crudo, king crab leg

MOULES FRITES - 45

Mussels, crème fraîche, curry, French fries

FROM THE CHARCOAL GRILL

BLISTERED LEEKS - 14

Hazelnut butter, garlic yoghurt

HOKKAIDO SCALLOPS - 36

Josper grilled with sambal butter and chives

GALICIAN OCTOPUS - 38

Red pepper relish, lemon

GRILLED WILD SALMON - 42

Seaweed, trout roe, lemon butter sauce

LOBSTER THERMIDOR - 28 | 50 (Half | Whole)

Parmesan, chives

SRF BONE-IN PORK CHOP - 60

220g

BEEF FILLET - 55

180g

BLACK ANGUS STRIPLOIN - 65

250g

BONE-IN RIBEYE - 120

800g

Sauces

Peppercorn sauce | jalapeño béarnaise | chimichurri |
café de Paris butter | horseradish cream

Sides

Lettuce and herbs | beef fat potato chips | creamed spinach

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