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CHOPPED KALE SALAD N 14
Green apple, grape, cranberry, walnut, creamy yoghurt vinaigrette

PARMESAN TRUFFLE FRIES GF 16
Parmesan, truffle salt

SAUTÉED BROCCOLINI V GF LF 14
Garlic, chilli, lemon

WOK-FRIED SPINACH V GF LF 14
Young Malabar spinach, oyster mushroom, garlic, chilli

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TOMATO SPAGHETTI 17
Tomato sauce, parmesan cheese

SPAGHETTI BOLOGNESE 21
Classic meat sauce

HAM & CHEESE TOASTIE 19
White toast, ham, cheese, fries

PANKO-CRUMBED FISH & CHIPS 21
Tartar sauce, French fries, lemon

● ● ● ● ● ● ● ● ● ● **DESSERTS** ● ● ● ● ● ● ● ● ● ●

MANGO STICKY RICE V GF LF 14
Coconut sauce, sesame

THAI TEA SOFT SERVE SUNDAE 14
Young coconut jelly, chocolate pops, pistachio

COCONUT SOFT SERVE 14
Salted caramel, crushed peanuts, basil seed

SOFT SERVE SWIRL SUNDAE 14
Thai tea and coconut, crushed peanuts, young coconut jelly, salted caramel, chocolate pops



COMO Cuisine welcomes diners to experience the diverse culinary heritage of COMO Hotels and Resorts' global destinations through their signature dishes.

The menu, crafted with a deep respect for authentic recipes and traditional cooking techniques, showcases soulful flavours from around the world.

BRUNCH

Available from 11am to 4pm only

TRUFFLE BURRATA

Naan, wildflower honey

23

FRIED CHICKEN AND WAFFLES

Corn waffle, chilli maple syrup

26

RICOTTA HOTCAKE

Banana, blueberries, honeycomb butter

26

COMO BREAKFAST LF

Eggs your way, roast tomato, avocado, bacon, chicken sausage, baby potatoes, mushroom

32

ALL-DAY DINING

APPETISERS

GEM HEART CAESAR

Crisp prosciutto, soft boiled egg, white anchovies, parmesan, croutons, classic Caesar dressing

30

SHELLED CRAB SALAD N GF LF

Green papaya, sweet corn, peanuts, chilli dressing

28

TOM YUM GOONG

Hot and sour soup, prawns, mushrooms, cherry tomatoes, coriander

16

ORTIZ TUNA SALAD LF GF

Baby beans, butter beans, capers, olives, cherry tomatoes, chicory, anchovy dressing, soft cooked egg

30

SHARING PLATES

CHICKEN SATAY N LF

Peanut sauce, pickled cucumber

25

LAMB SAMOSA

Mango chutney, mint raita

18

GARLIC NAAN

Butter curd and rhubarb, tomato chutney

12

TUNA TARTARE LF

Hand-chopped tuna, avocado, spicy mayo, rice cakes

30

BRUSSELS SPROUTS LF

Miso, bonito flakes

16

PRAWN DUMPLINGS LF

Dried chilli, Szechuan sauce

25

BURGER, ROLL AND TACO

COMO BURGER

Wagyu beef, bacon, tomato chilli relish, gruyère cheese, zucchini pickles, tomato, lettuce

35

LOBSTER ROLL

Lobster, tomato, celery, aioli, potato crisps, salad leaves

45

FISH TACOS LF

Crispy fried or grilled spiced snapper, pico de gallo, mojo verde, chipotle mayonnaise, red cabbage, pickled onion

28

NOODLES AND PASTA

PAD THAI N LF

Wok-fried rice noodles, prawns, tofu, garlic, chives, sprouts, egg, tamarind, peanut

32

SPRING GREENS LINGUINE N

Green peas, asparagus, broccolini, basil pesto, pine nuts

30

SOTO AYAM LF

Golden chicken broth, cabbage, tomato, celery, boiled egg, rice noodles

24

TUSCAN BEEF AND CHIANTI RAGÙ

King oyster mushroom, pappardelle, parmesan

34

CURRIES AND RICE

SNAPPER CURRY GF

Coconut, tomato, tamarind, okra, saffron rice

34

BUTTER CHICKEN MASALA N

Twice-cooked chicken, tomato and cashew nut curry, saffron rice

34

NASI GORENG LF

Wok-fried chicken, vegetables, sunny-side up egg

28

BIRYANI WITH A CHOICE 55/35/30

OF LOBSTER, CHICKEN OR VEGETABLES N GF

Saffron rice, pomegranate, cucumber raita, guava salad, poppadum

Chef's recommendation

CHARCOAL FIRE GRILLED

TANDOORI CAULIFLOWER N GF

Kale, pomegranate, cashew, nigella yoghurt

28

THAI CHICKEN N LF

Papaya salad, Nam Jim Jaew, sticky rice

34

BBQ PORK RIBS LF

Sweet potato wedges, mango hot sauce

48

AGED BLACK ONYX ANGUS BEEF STRIPLOIN

Cafe de Paris, asparagus, jus

60

THALI PLATTER (available from Monday to Friday only)

45

Masala lamb kebab, fish curry, chicken makhani, moong dal, kachumbhari, paratha, poppadum, saffron rice, raita and chutney

Please inform our staff if you have any dietary intolerances.
V Vegan N Contain Nuts GF Gluten-Free LF Lactose-Free

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