

COMO CUISINE

Cocktails

COMO BELLINI	18
Prosecco, grape, dragonfruit	
MIMOSA	18
Bubbles, fresh orange juice	
DANCING BUTTERFLY	18
Gin, butterfly pea, st. germain, ginger	
CITRUS SPRITZ	18
Prosecco, aperol, campari, soda	
ORANGE BLOSSOM	18
Vodka, aperol, lime, honey	
BERRY SMASH	18
Gin, raspberry, lime	

Spirits

shot / btl

WHISKEY

Monkey Shoulder, Blended, Scotland	19 / 220
Glenmorangie, The Original 10 Years, Scotland	20 / 230
Chita, Single Grain	18 / 210

GIN

Hendrick's, Dry Gin, Scotland	20 / 220
Leopold, Organic Sloe Gin, Austria	18 / 170
Tanqueray, London Dry Gin	15 / 160

VODKA

Grey Goose, France	18 / 210
Belvedere, Poland	18 / 200
Absolute, Sweden	16 / 140

DIGESTIVE

Limoncello, Italy	17
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Beers

SAPPORO Japan	12
MENABREA Italy	12

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To Start

GARLIC NAAN House made chutney, curd	14
NUT AND SEED CRISPbread 🍯 Cauliflower, tomato, cashew hummus, sumac	14
LEMONGRASS FISH CAKES Sweet chilli sauce, cucumber relish, peanuts	14
BHUTANESE MOMO Pork, coriander, hot pepper sauce	12

Light And Fresh

HEIRLOOM BEETS AND TOMATOES Genting tomato and beets carpaccio, cashew nut ricotta	24
NEW STYLE TUNA TARTARE Freshly dice tuna, Asian slaw, pine nuts, sesame dressing	24
MANGROVE CRAB SALAD Green mango, papaya, peanuts, spicy lime dressing	24
GRILLED ARROW SQUID Lemon and chilli relish, arugula leaves	25
PROSCIUTTO SAN DANIELE Melon, stracciatella cheese, rocket	22

Pasta And Noodles

CACIO E PEPE Spaghetti, Pecorino Romano, black pepper	24
LINGUINE Spicy shrimp, cherry tomato, flowering chives	26
SOTO AYAM 🍯 Golden chicken broth, tomato, celery, fragrant herbs rice noodles	18
RIGATONI Classic Tuscan lamb ragù, parmesan, parsley	30

Our Curries and Biryanis

YOUNG JACKFRUIT CURRY Lightly spiced coconut broth, long beans and peanuts	22
SNAPPER CURRY Coconut, tomato, tamarind, okra, saffron rice	32
CHICKEN BIRYANI Aromatic rice, pomegranate, yoghurt, guava salad	32
LOBSTER BIRYANI Aromatic rice, pomegranate, yoghurt, guava salad	46
HEAVENLY BEEF Bhutanese inspired beef curry, sundried chilli, tomato, green mustard leaves	32

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Plates

- TANDOOR CAULIFLOWER** 🍯 22
Kale, farro, pomegranate, almond, nigella yoghurt
- MASALA WHOLE FISH** 35
Yoghurt marinade, mango and cucumber salad
coconut dressing
- KUROBUTA PORK RIBS** 40
Asian slaw, peanuts, spring onion
- VEAL PARMESAN** 40
Herb crumbed milk fed veal chop, fresh mozzarella,
tomato ragú, basil
- BEEF WELLINGTON** 55
Wagyu fillet, mushroom, baby carrot, green peas, jus

Sides

- INSALATA VERDE** 12
Seasonal green leaves, herbs, mustard vinaigrette
- ROASTED PUMPKIN SALAD** 12
Nigella yoghurt, dukka spices
- BROCCOLINI** 12
Garlic, chilli, lemon
- POTATO PURÉE** 12
Truffle oil and chives

Sweet Treats

- SOFT SERVE** 12
Daily flavour, house-made waffle chips
- PAVLOVA** 12
Passionfruit curd, vanilla, strawberry, mango
- TIRAMISU** 14
Coffee infused savoiardi biscuit, whipped mascarpone, cocoa
- WARM CHOCOLATE CAKE** 12
Drunken cherries, crème fraîche ice cream

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