

COMO CUISINE

Small Plates

- GARLIC NAAN** 14
House made chutney, naan bread
- NUTS AND SEEDS CRISPbread** 🌱 14
Cauliflower, heirloom tomato, cashew hummus, sumac
- LEMONGRASS FISH CAKES** 14
Sweet chilli sauce, cucumber relish, peanuts
- LAMB SAMOSA** 14
Masala spiced lamb, mint yoghurt and mango chutney

Light And Fresh

- OUR CHOPPED SALAD** 18
Quinoa, pumpkin, broccoli, avocado
kale, dukka spice, lemon dressing
- WILD RICE SALAD** 🌱 18
Avocado, sweet corn, chopped rainbow vegetables
tahini and tamari dressing
- BURRATA CHEESE** 18
Heirloom tomatoes, stone fruits, rocket, pink peppercorn
- SPICY GREEN PAPAYA** 18
Green beans, cherry tomato, peanuts, dried shrimp
spicy lime dressing

Add Ons

SPICED CHICKEN 8 / TIGER PRAWNS 10 / MARKET FISH 10

Grains, Bowls And Pasta

- CACIO E PEPE** 24
Spaghetti, Pecorino Romano, black pepper
- YELLOW FIN TUNA BOWL** 🌱 26
Organic brown rice, marinated shiitake, seaweed
edamame, avocado, Japanese inspired dressing
- SOTO AYAM** 🌱 18
Golden chicken broth, tomato, celery, fragrant herbs
rice noodles
- RIGATONI** 30
Classic Tuscan lamb ragù, parmesan, olive, mint

Sandwiches And Burgers

Served with a choice of salad or fries

- OUR LOBSTER ROLL** 35
Tomato, celery, chives, aioli
- SMOKED SALMON BAGEL** 24
Cream cheese, vine ripe tomato, capers
- TANDOOR CHICKEN WRAP** 24
Cucumber, tomato, onion, pomegranate, mint raita
- COMO BURGER** 28
Wagyu beef, tomato chilli relish, cheese, pickles

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Our Curries and Biryanis

YOUNG JACKFRUIT CURRY 🍯	22
Lightly spiced coconut broth, long beans and cashew nuts	
SNAPPER CURRY	32
Coconut, tomato, tamarind, okra, saffron rice	
CHICKEN BIRYANI	32
Aromatic rice, pomegranate, yoghurt, guava salad	
LOBSTER BIRYANI	46
Aromatic rice, pomegranate, yoghurt, guava salad	
HEAVENLY BEEF	30
Bhutanese inspired beef curry, sundried chilli tomato, green mustard leaves	

Plates

TANDOOR CAULIFLOWER 🍯	22
Kale, farro, pomegranate, almond, nigella yoghurt	
HERB CRUMBED FISH	32
Yoghurt tartar, little gem heart, lemon	
STEAK AND FRITES	46
Black onyx beef fillet, watercress, Café de Paris butter truffle fries	

Sides

INSALATA VERDE	12
Seasonal greens, herbs, mustard vinaigrette	
SWEET POTATO FRIES	12
Spiced yoghurt, mango chutney	
BROCCOLINI	12
Garlic, chilli, lemon	

Sweet Treats

SOFT SERVE	12
Daily flavour, house-made waffle chips	
MANGO STICKY RICE	12
Coconut sorbet, sesame	
JACKFRUIT PUDDING 🍯	14
Young coconut, jaggery ice-cream	
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