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SIDES

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- FRENCH FRIES

V LF

Seasoned salt

12
- STEAMED VEGETABLES

V GF LF

Seasonal greens, extra virgin olive oil, lemon

14
- STEAMED RICE

Jasmine or brown rice

5

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JUNIOR

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- SPAGHETTI TOMATO

Parmesan

14
- SPAGHETTI BOLOGNESE

Classic meat sauce

17
- HAM AND CHEESE TOASTIE

White toast, ham, cheese, fries

14
- FISH AND CHIPS

LF

Tartar sauce, French fries, lemon

16

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DESSERTS

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- MANGO STICKY RICE

V GF LF

Coconut sauce, sesame

14
- STICKY DATE PUDDING

Vanilla ice cream, caramel sauce

14
- BLUEBERRY CHEESECAKE

Vanilla cheesecake, oat, ginger crumbs

16
- COCONUT SUNDAE

N

Coconut soft serve, toasted coconut, caramelised peanut

12
- THAI TEA SUNDAE

Salted palm sugar caramel, grass jelly, sprinkles

12



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

With a deep respect for authentic recipes, soulful flavours, and traditional cooking techniques, this menu is designed to inspire and delight the palate with easy, indulgent dishes.

• • • • • **BRUNCH** • • • • •

SHARE PLATES AND STARTERS

COCONUT CROISSANT	12
Twice-baked coconut and pandan croissant	
TRUFFLE STRACCIATELLA	14
Grilled sourdough, wildflower honey	
BLISTERED BRUSSELS SPROUTS LF	12
Miso, bonito flakes	
PRAWN DUMPLINGS	14
Black chilli vinaigrette	
FRITTO MISTO	14
Crispy seafood, zucchini, sweet potato, aioli	
CHOPPED KALE SALAD N	26
Green apple, grape, cranberry, walnut, creamy yoghurt vinaigrette	
GEM HEART CAESAR	30
Ortiz anchovy, Parmesan, croutons, classic dressing	
Add On:	
Chicken	10
Prawns	12
EGGS AND CLASSICS	
COMO BREAKFAST	32
Eggs your way, roasted tomato, avocado, bacon, chicken sausage, mushroom, potato	
AVOCADO CROAST	26
Poached eggs, Parmesan, avocado, rocket	
EGGS BENEDICT OR ROYALE	26
Smoked salmon or shaved ham, two poached eggs, hollandaise sauce	
STICKY MAPLE BACON AND EGGS	38
Housemade thick-cut bacon, soft scrambled eggs, sourdough toast	
STEAK AND EGGS	50
Seared fillet steak, fried egg, fries, pepper sauce	

• • • • • **BRUNCH** • • • • •

SWEET AND SAVOURY

SMOOTHIE BOWL	26
Exotic fruits, coconut granola	
BLUEBERRY RICOTTA HOTCAKES	26
Whipped vanilla butter, maple syrup	
FRENCH TOAST	28
Vanilla-spiced brioche, passion fruit curd, fresh raspberry	
FRIED CHICKEN AND WAFFLES	28
Buttermilk fried chicken, corn waffle, chilli maple syrup	

COMO FAVOURITES

PRAWN LAKSA	26
Prawn, fish cake, tofu, boiled egg, sambal, coconut Laksa broth, rice noodles	
LOBSTER ROLL	38
Tomato, celery, aioli, potato crisp	
FISH TACO	28
Crispy or grilled spiced snapper, avocado, pineapple lime salsa, chipotle crème, pickled onion	
NASI LEMAK RENDANG	32
Coconut rice, beef rendang, fried chicken, sambal, soft egg, crisp anchovy, peanuts	
NASI GORENG LF	32
Wok-fried spiced rice, chicken, prawn, fried egg, sambal	
TAGLIATELLE BOLOGNESE	34
Beef and tomato ragù, mushroom, Parmesan	
SOTO AYAM LF	24
Golden chicken broth, egg, tomato, celery, bean sprouts, rice noodles	
SNAPPER CURRY	34
Coconut poached snapper, saffron rice, tomato and tamarind sauce	
BRUNCH BURGER	38
Wagyu beef, Gruyère, bacon, tomato relish, pickles, fried egg, fries	

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.