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SIDES

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|-------------------------------------------------------------------|----|
| <b>CHOPPED KALE SALAD</b> N                                       | 14 |
| Green apple, grape, cranberry, walnut, creamy yoghurt vinaigrette |    |
| <b>FRENCH FRIES</b>                                               | 12 |
| Seasoned spiced salt                                              |    |
| <b>STEAMED VEGETABLES</b>                                         | 14 |
| Seasonal greens, extra virgin olive oil, lemon                    |    |
| <b>WOK-FRIED SPINACH</b>                                          | 14 |
| Young Malabar spinach, oyster mushroom, garlic, chilli            |    |
| <b>STEAMED RICE</b>                                               | 5  |
| Brown rice                                                        |    |

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JUNIOR

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|                                   |    |
|-----------------------------------|----|
| <b>SPAGHETTI TOMATO</b>           | 14 |
| Parmesan                          |    |
| <b>TAGLIATELLE BOLOGNESE</b>      | 17 |
| Classic meat sauce                |    |
| <b>HAM &amp; CHEESE TOASTIE</b>   | 14 |
| White toast, ham, cheese, fries   |    |
| <b>FISH &amp; CHIPS</b> LF        | 16 |
| Tartar sauce, French fries, lemon |    |

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DESSERTS

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| <b>MANGO STICKY RICE</b> V GF LF                        | 14 |
| Coconut sauce, sesame                                   |    |
| <b>BLUEBERRY CHEESECAKE</b>                             | 16 |
| Vanilla cheesecake, oat, ginger crumbs                  |    |
| <b>STICKY DATE PUDDING</b>                              | 14 |
| Vanilla ice cream, caramel sauce                        |    |
| <b>RED RUBY</b> V GF                                    | 14 |
| Water chestnut, jackfruit, coconut cream                |    |
| <b>COCONUT SUNDAE</b>                                   | 12 |
| Coconut soft serve, toasted coconut, caramelised peanut |    |
| <b>THAI GREEN TEA SUNDAE</b>                            | 12 |
| Salted palm sugar caramel, grass jelly, sprinkles       |    |



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.

DINNER

Available from 3pm to 10pm

SMALL PLATES

|                                                                        |    |                                                                                |    |
|------------------------------------------------------------------------|----|--------------------------------------------------------------------------------|----|
| <b>TRUFFLE BURRATA</b><br>Grilled sourdough, truffle honey             | 14 | <b>BLISTERED BRUSSELS SPROUTS</b><br>Miso, bonito flakes                       | 14 |
| <b>FRITTO MISTO</b><br>Crispy seafood, zucchini, sweet potato, aioli   | 14 | <b>TANDOORI CAULIFLOWER</b> N<br>Pomegranate, nigella yoghurt                  | 14 |
| <b>GEM HEART CAESAR</b><br>Anchovy, parmesan, crouton                  | 12 | <b>MINI LOBSTER ROLL</b><br>Tomato, celery, aioli, potato crisp                | 16 |
| <b>FISH TACO</b><br>Fried or grilled snapper, avocado, pineapple salsa | 14 | <b>TUNA TARTARE</b> LF<br>Crispy rice cake, jalapeño                           | 14 |
| <b>PRAWN DUMPLING</b><br>Black vinegar, chilli vinaigrette             | 14 | <b>CRYING TIGER PORK JOWL</b> LF<br>Iberico pork, spicy tamarind dipping sauce | 14 |
| <b>SPICY CORN RIBS</b><br>Lime, chilli, spring onion, toasted rice     | 12 | <b>CHARGRILLED SQUID</b> LF<br>Sundried chilli tomato relish, lemon            | 14 |
| <b>CHICKEN SATAY</b> N LF<br>Peanut sauce, pickled cucumber            | 14 | <b>LAMB SAMOSA</b><br>Mango chutney, mint raita                                | 14 |

SOUP AND NOODLES

|                                                                                                                  |         |
|------------------------------------------------------------------------------------------------------------------|---------|
| <b>HOT AND SOUR FISH SOUP</b> LF<br>Hot and sour broth, housemade fish ball, cherry tomato, steamed jasmine rice | 14 / 28 |
| <b>SOTO AYAM</b> LF<br>Golden chicken broth, cabbage, tomato, celery, boiled egg, rice noodles                   | 12 / 24 |
| <b>SPICY SEAFOOD SPAGHETTI</b><br>Wok-fried spaghetti, hot basil, green pepper, tomato                           | 18 / 36 |
| <b>TAGLIATELLE BOLOGNESE</b><br>Wagyu beef and tomato ragu, mushroom, parmesan                                   | 17 / 34 |

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

DINNER

CURRIES AND RICE

|                                                                                                                      |              |
|----------------------------------------------------------------------------------------------------------------------|--------------|
| <b>BLUE SWIMMER CRAB CURRY</b><br>Golden turmeric and coconut sauce, vermicelli rice noodles, fresh herbs, calamansi | 34           |
| <b>NASI GORENG</b> LF<br>Wok-fried spiced rice, chicken, prawn, fried egg, sambal                                    | 32           |
| <b>SNAPPER CURRY</b> LF<br>South Indian coconut, tomato and tamarind curry, roti                                     | 34           |
| <b>BUTTER CHICKEN MASALA</b> N<br>Twice-cooked chicken, tomato and cashew curry, naan                                | 34           |
| <b>BIRYANI WITH CHOICE OF VEGETABLE, CHICKEN OR LOBSTER</b> N<br>Saffron rice, cucumber raita, guava salad, papadum  | 28 / 35 / 55 |

TANDOOR, FIRE AND WOK

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| <b>TANDOORI JUMBO PRAWN</b><br>Mint chutney, masala mango salad                               | 36 |
| <b>THAI GRILLED CHICKEN</b> N LF<br>Papaya salad, Nam Jim Jaew dipping sauce, sticky rice     | 32 |
| <b>BBQ PORK RIBS</b> LF<br>Mango hot sauce, pickled cucumber, sesame seed                     | 38 |
| <b>COMO BURGER</b><br>Wagyu beef, bacon, Gruyère cheese, tomato chilli relish, pickles, fries | 35 |
| <b>STEAK FRITES</b> LF<br>Black Angus Beef fillet, fries, green peppercorn sauce              | 48 |

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