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SIDES

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

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JUNIOR

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SPAGHETTI TOMATO	14
Parmesan	
SPAGHETTI BOLOGNESE	17
Classic meat sauce	
HAM & CHEESE TOASTIE	14
White toast, ham, cheese, fries	
FISH & CHIPS LF	16
Tartar sauce, French fries, lemon	

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DESSERTS

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MANGO STICKY RICE V GF LF	14
Coconut sauce, sesame	
STICKY DATE PUDDING	14
Vanilla ice cream, caramel sauce	
BLUEBERRY CHEESECAKE	16
Vanilla cheesecake, oat, ginger crumbs	
COCONUT SUNDAE N	12
Coconut soft serve, toasted coconut, caramelised peanut	
THAI GREEN TEA SUNDAE	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.

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SMALL PLATES

TRUFFLE BURRATA 14
Grilled sourdough, truffle honey

BLISTERED BRUSSELS SPROUTS LF 14
Miso, bonito flakes

FRITTO MISTO LF 14
Crispy seafood, zucchini, sweet potato, aioli

LAMB SAMOSA 14
Mango chutney, mint raita

CHICKEN SATAY	N LF GF	18
Peanut sauce, pickled cucumber		

SALAD

TANDOORI CAULIFLOWER N GF 28
Chopped kale salad, pomegranate, cashew, nigella yoghurt

THAI STYLE CRAB SALAD N LF	30
Green papaya and sweet corn salad, tomato, peanut, chilli lime dressing	

GEM HEART CAESAR 28
Soft organic egg, anchovy, parmesan, crouton, Caesar dressing

Add On:	
Grilled free-range tandoori chicken	8
Grilled tiger prawns	12
Grilled fish of the day	10

SANDWICH, TACO AND BURGER

LOBSTER ROLL	38
Tomato, celery, aioli, potato crisp	

FISH TACO	28
Crispy fried or grilled spiced snapper, avocado, pineapple lime salsa, chipotle crème, pickled onion	

COMO BURGER 35
Wagyu beef, bacon, Gruyère cheese, tomato chilli relish, pickles, fries

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SOUP AND NOODLES

HOT AND SOUR FISH SOUP LF 28
Hot and sour broth, sliced fish, housemade fish ball, steamed jasmine rice

SOTO AYAM LF 24
Golden chicken broth, rice noodles, cabbage, tomato, celery, boiled egg

TAGLIATELLE BOLOGNESE 34
Beef and tomato ragu, mushroom, parmesan

CURRIES AND BIRYANI

BLUE SWIMMER CRAB CURRY LF GF 34
Golden turmeric and coconut sauce, vermicelli rice noodles, fresh herbs, calamansi

SNAPPER CURRY South Indian coconut and tamarind curry, tomato, saffron rice 34

BUTTER CHICKEN MASALA N 34
Twice-cooked chicken, tomato and cashew nut curry, saffron rice

28 / 35 / 55

VEGETABLE, CHICKEN OR LOBSTER N
Saffron rice, pomegranate, cucumber raita, quava salad, papadum

FIRE AND WOK

NASI GORENG LF 32
Wok-fried spiced rice, chicken, prawn, fried egg, sambal

PAD THAI N 32
Tiger prawn, rice noodles, egg, tofu, bean sprouts, chives

THAI GRILLED CHICKEN	N LF	32
Papaya salad, Nam Jim Jaew dipping sauce, sticky rice		

STEAK FRITES GF	48
Black Angus beef fillet, fries, green peppercorn sauce	

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.