



IN-ROOM DINING MENU



Scan the QR code to view
the full menu and order.

BREAKFAST

CONTINENTAL BREAKFAST | S, LS 32.00

A selection of freshly pressed juices, including orange, apple, pomegranate, pink grapefruit, passion fruit, mango and carrot

Your choice of coffee or JING tea — English Breakfast, Earl Grey, Darjeeling Second Flush, Jade Sword Green Tea, Jasmine Silver Needle, chamomile flowers, peppermint, or blackcurrant and hibiscus — or hot chocolate

Served with a basket of homemade pastries and bread rolls, accompanied by a selection of jams, marmalade and honey

Choose from a bowl of fresh fruit, cereals or oatmeal porridge

ENGLISH BREAKFAST | S, LS 40.00

Enjoy our continental breakfast followed by your choice of an à la carte item

CHILDREN'S MINI BREAKFAST | LS 20.00

Free-range St Ewe egg cooked to your liking, smoked back bacon, Cumberland sausage, baked beans.

À LA CARTE

SEASONAL FRUIT PLATTER | LS 13.00

Seasonal fresh fruit

ORGANIC PORRIDGE | VG, GF, LF  14.00

Cinnamon, brown sugar, banana, your choice of milk

COCONUT CHIA PUDDING | VG, GF, LF  12.00

Chia seeds soaked overnight in coconut milk, served with rhubarb chunks and berries

ORGANIC YOGHURT | V, GF 7.00

Natural low fat, Greek or coconut yoghurt

GRANOLA CRUNCH |  12.00

Tropical fruit, nut and seed granola with vanilla bean yoghurt and seasonal compote with toasted nuts

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VG Vegan **GF** Gluten-free **V** Vegetarian **LF** Lactose-free  COMO Shambhala Kitchen
S Sustainable **LS** Locally-sourced

OMELETTE GF, LS	20.00
<i>St Ewe eggs prepared with your choice of: ham, Swiss or Cheddar cheese, peppers, spring onions, tomatoes, mushrooms</i>	
EGG WHITE OMELETTE WITH ROASTED TOMATO AND GREENS 🍴	16.00
<i>Two free-range St Ewe eggs whites, roasted tomato and greens</i>	
TWO FREE-RANGE ST EWE EGGS V, LS	15.00
<i>Fried, poached or scrambled</i>	
EGGS BENEDICT LS, S	22.00
<i>English muffin, grilled British ham, poached St Ewe eggs, hollandaise sauce</i>	
EGGS FLORENTINE LS, S	21.00
<i>English muffin, buttered spinach, poached St Ewe eggs, hollandaise sauce</i>	
EGGS ROYALE GF, LS, S	23.00
<i>English muffin, John Ross smoked salmon, poached St Ewe eggs, hollandaise sauce</i>	
SHAKSHUKA LF, LS, S	22.00
<i>Baked St Ewe eggs, cumin, tomato, roasted peppers, coriander, grilled pitta bread</i>	
REAL TOAST VG, GF, LF, LS 🍴	18.00
<i>Flaxseed and sunflower seed toast with crushed avocado, heritage tomatoes, cucumber and coriander</i>	
	<i>Add poached eggs</i> 8.00
CRUSHED AVOCADO GF, LF, LS	22.00
<i>Poached St Ewe egg, sourdough, watercress, harissa dressing</i>	
PANCAKES V	18.00
<i>Your choice of plain or blueberry, homemade chocolate sauce</i>	
	<i>Available as a children's portion</i> 9.00
FRENCH TOAST V	18.00
<i>Mango butter, seasonal berries, maple syrup</i>	
	<i>Available as a children's portion</i> 9.00

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PLAIN TOAST LS	5.00
<i>Basket of assorted toasted breads, choose from white, wholemeal, granary, English muffin or sourdough.</i>	
SIDES LS	7.00
<i>Choose from a selection of sides: pork sausages, chicken sausages, smoked back bacon, black pudding, and smoked streaky bacon</i>	
Goldstein smoked salmon	12.00
VEGETARIAN SIDES GF, LS	5.00
<i>Choose from a selection of sides: vine tomatoes, flat mushrooms, hash browns, baked beans, sautéed spinach</i>	
Vegetarian Glamorgan sausage	7.00

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COMO SHAMBHALA JUICES

BERRY QUENCHER VG <i>Powerful berries protect against early ageing by delivering a concentrated source of antioxidants and phytonutrients in this superfood smoothie. Contains green apple, blueberries, strawberries and raspberries</i>	12.00
MUSCLE MYLK VG <i>Speeds recovery by reducing inflammation and replenishing electrolytes and nutrients. Contains banana, young coconut water, coconut meat, cinnamon, almond milk, flax seeds, dates and cocoa beans, coconut oil</i>	12.00
CULTURE SHOCK VG <i>Smoothie to repair skin and achieve digestive tract balance. Contains strawberries, bananas, passion fruit, yoghurt, orange juice and bee pollen</i>	12.00
LEAN AND CLEAN GREENS VG <i>Build lean muscle, boost energy and immunity, and bolster the body's natural detox systems with this cleansing juice. Contains apple, celery, cucumber, lettuce, lemon, fennel, spinach, green peppers and spirulina</i>	12.00
BLOOD BUILDER VG <i>Cleanse the blood to improve circulatory flow, boost immunity and lift your mood. Contains carrot, beetroot, fresh turmeric, apple and ginger</i>	12.00

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TEA AND COFFEE

ILLY COFFEE | S

7.00

A selection of expertly crafted Illy coffees: cappuccino, filter coffee, latte, Americano, espresso, double espresso, macchiato, cortado and flat white

Illy coffee, established in 1933, is celebrated for its velvety texture and perfectly balanced blends, crafted from sustainably sourced beans. Each cup reflects Illy's unwavering commitment to quality and environmental responsibility

HOT CHOCOLATE | S

7.00

JING TEA | S

7.00

A curated selection of JING teas: Assam Breakfast, Earl Grey, Darjeeling 2nd Flush, Jade Sword Green Tea, Jasmine Silver Needle, chamomile flowers, peppermint, and blackcurrant & hibiscus.

JING defines the modern tea ceremony for today's leading chefs. The vibrant flavours of the world's finest teas are as rich and varied as those of fine wines and whiskies.

MINERAL WATER | S, LS

In keeping with our sustainability ethos, filtered water is served; however mineral water, still or sparkling, is also available upon request

Still water 33cl 5.00

Still water 75cl 8.00

Sparkling water 33cl 5.00

Sparkling water 75cl 8.00

Non-dairy milk options are available upon request

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ALL DAY DINING

Available from 11.00am to 11.00pm

LIGHT BITES AND STARTERS

GORDAL OLIVES | VG, GF, LF 8.00
Andalusian green olives served with extra virgin olive oil

SPRING ROLLS | VG 14.00
Homemade vegetarian rolls stuffed with vegetables and rice noodles, served with a sweet and sour chilli sauce

BURRATA SALAD | GF 19.00
Creamy burrata, Delica pumpkin, chicory and dukkah

MASALA POTATO SAMOSA | S 15.00
Served with mango chutney

CLASSIC CAESAR SALAD 18.00
Baby gem lettuce, quail egg, croutons, Cantabrian anchovies, crispy bacon and Parmesan

Add grilled chicken 10.00

Add grilled prawns 10.00

BIG RAW SALAD | LF, VG, GF 🥑 16.00
Shredded vegetables, avocado and mustard dressing

SOUPS

ONION SOUP | LS 18.00
Warm onion soup served with a melted cheese toast

TOMATO SOUP | LF 15.00
Tomato soup served with oregano croutons and roasted cherry tomatoes

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ALL DAY DINING

SANDWICHES, BURGERS AND WRAPS

COMO CLUB SANDWICH	20.00
<i>Three-layer sandwich with bacon, chicken, boiled egg, cucumber, tomato and baby gem lettuce, served with seasoned chips</i>	
COMO BURGER LS	24.00
<i>Angus beef, tomato relish, Cheddar cheese, pickles and seasoned chips</i>	
BUTTERMILK CHICKEN SANDWICH LS	21.00
<i>Crunchy chicken breast, spiced mayonnaise, tomato and lettuce, served with seasoned chips</i>	
CHICKEN SHAWARMA	25.00
<i>Grilled marinated chicken wrap with labneh, pickled courgette and seasoned chips</i>	
LOBSTER ROLL 🍷	30.00
<i>Lobster, Worcestershire sauce, chives, hot sauce mayonnaise</i>	

PIZZA AND PASTA

PIZZA MARGHERITA	18.00
<i>Homemade pizza dough, tomato base, mozzarella, Parmesan and fresh tomato slices</i>	
PIZZA CHORIZO	20.00
<i>Homemade pizza dough, tomato base, mozzarella, Parmesan and chorizo</i>	
FRESH PASTA	22.00
<i>A choice of sauces: Bolognese, Carbonara, Arrabbiata, tomato or pesto Served with grated Parmesan on the side</i>	



MAINS

TRADITIONAL FISH AND CHIPS LS	28.00
<i>Crispy battered fish, served with tartare sauce and chips</i>	
36-DAY DRY-AGED BEEF RIB EYE STEAK 8 OZ LF, LS, GF	35.00
<i>Served with crisp potato cake, mixed leaf salad and red wine jus</i>	

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ALL DAY DINING

NASI GORENG LF 	20.00
<i>Indonesian-style wok-fried brown rice and vegetables with egg</i>	
<i>Add chicken</i>	8.00
<i>Add prawns</i>	10.00
GRILLED CHICKEN, PUY LENTILS AND GREEN APPLE SALAD LS 	26.00
<i>Tender grilled chicken on braised Puy lentils with green apple dressing, celery, mint and a refreshing salad</i>	
BUTTER CHICKEN 	24.00
<i>Aromatic and rich curry cooked in tomato and butter served with fragrant basmati rice and naan bread.</i>	
SIDES	9.50
<i>Mixed leaf salad VG, GF, LF</i>	
<i>Steamed seasonal greens VG, GF, LF</i>	
<i>Chips VG</i>	
<i>Steamed basmati rice VG, GF, LF</i>	
<i>Sautéed new potatoes GF</i>	
DESSERTS AND CHEESE	
CHOCOLATE AND COOKIE HOT POT	12.00
<i>Hot chocolate mousse with fresh raspberries, baked with a cookie topping, served with vanilla ice cream</i>	
APPLE CRUMBLE	12.00
<i>Braeburn apple with cinnamon cream</i>	
CHEESE BOARD	18.00
<i>Selection of fine cheeses, quince jelly and toasted bread</i>	
CRÈME BRÛLÉE	10.00
<i>Grand Marnier</i>	
ICE CREAM OR SORBET	14.50
<i>A selection of ice creams and sorbets: Madagascar vanilla, honeycomb, rich Belgian chocolate, rum and raisin, clotted cream vanilla, rainforest nectar (dairy-free), salted caramel, lemon sorbet, blackcurrant sorbet, Alphonso mango sorbet, and chocolate sorbet</i>	

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TASTE OF THE MIDDLE EAST

At COMO Hotels and Resorts, we take pride in creating nourishing cuisine using locally sourced ingredients. By working closely with local farmers and fishermen across the UK, we ensure great quality while thoughtfully reducing our food miles.

HUMMUS PB, GF, NF, S	14.00
<i>Chickpeas, tahini, fresh lemon juice and garlic, served with one piece of pitta</i>	
BABA GHANOUSH PB, GF, NF, S	14.00
<i>Smoked aubergine, tahini, pomegranate seeds</i>	
LABNEH AND ZA'ATAR V, GF, NF, S	14.00
<i>Yoghurt with extra virgin olive oil, wild thyme, sumac, toasted sesame seeds</i>	
BEIRUTI FALAFEL PB, GF, NF, S	19.00
<i>Five pieces</i>	
TABBOULEH PB	19.00
<i>Herb salad with cracked wheat, olive oil and citrus</i>	
FATTOUSH SALAD V, NF	19.00
<i>Baby gem lettuce, mixed peppers, cucumber, radish, tomato, parsley, croutons, onion and pomegranate dressing</i>	
MEZZA PLATTER V, GF	32.00
<i>Hummus, baba ghanoush, spinach kibbeh, vine leaves, tabbouleh, pickles and pitta</i>	
KHOBEZ BREAD	6.00
<i>Two pieces</i>	
PITTA BREAD	6.00
<i>Two pieces</i>	
SPICED LENTIL SOUP V	11.00
<i>Yellow lentils, onion, cumin, spices and croutons</i>	
SHISH TAWOOK	29.00
<i>Marinated chicken, fries, garlic mayonnaise and salad, served with pitta</i>	
BIRYANI OF YOUR CHOICE	
<i>Served with raita, pickle and poppadom</i>	
	<i>Chicken</i> 38.00
	<i>Lamb</i> 40.00
	<i>Prawns</i> 42.00
	<i>Vegetable</i> 35.00

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THE BENTO BOX

Bento boxes are available at £55.00
12.00pm to 2.00pm on Monday to Sunday
6.00pm to 10.00pm on Sunday to Thursday

NOBU London is delighted to bring a taste of its world-renowned cuisine to the comfort of your COMO Metropolitan London guestroom.

The bento box features the following delicacies:

COLD SELECTION

Three pieces of tuna sashimi salad with Matsuhisa dressing
Three pieces of spicy yellowtail or spicy salmon maki
Three pieces of chef's choice nigiri

HOT SELECTION

Baby tiger shrimp tempura with ponzu sauce
Black cod with miso and oshitashi
Spicy vegetable donburi

*The Bento Box may be ordered alongside other items from the Room Service Menu.
Reservations for NOBU may be arranged via the private line on your guestroom
telephone; seating at the Sushi Bar is unreserved.*

*Ingredients are subject to seasonal availability.
All prices are inclusive of VAT, with an optional 12.5% service charge added.*

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NIGHT MENU

Available from 11.00pm to 6.30am

SOUP, SALADS AND LIGHT PLATES

TOMATO SOUP LS <i>Tomato soup served with oregano croutons and roasted cherry tomatoes</i>	15.00
ONION SOUP LF <i>Warm onion soup served with a melted cheese toast</i>	18.00
HUMMOUS VG, LF, PB, GF, NF, S <i>Chickpea purée blended with lemon, garlic and olive oil</i>	13.00
LABNEH V, GF, NF, S <i>Strained yoghurt topped with spices and olive oil</i>	13.00
CLASSIC CAESAR SALAD <i>Baby gem lettuce, quail egg, sourdough croutons, Cantabrian anchovies, crispy bacon and Parmesan.</i>	18.00
	<i>Add grilled chicken</i> 10.00
	<i>Add grilled prawns</i> 10.00

MAINS

CHICKEN SHAWARMA <i>Grilled marinated chicken wrap with labneh, pickled courgette and chips</i>	26.00
COMO BURGER LS <i>Angus beef, tomato relish, cheddar cheese and pickles, served with French fries</i>	24.00
PIZZA MARGHERITA <i>Homemade pizza dough, tomato base, mozzarella, Parmesan and fresh tomato slices</i>	18.00
PIZZA CHORIZO <i>Homemade pizza dough, tomato base, mozzarella, Parmesan and chorizo</i>	20.00
FRESH PASTA <i>A choice of sauces: Bolognese, Carbonara, Arrabbiata, tomato or pesto Served with grated Parmesan on the side</i>	22.00

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NIGHT MENU

BUTTER CHICKEN 🍛 24.00
Aromatic and rich curry cooked in tomato and butter served with fragrant basmati rice and naan bread.

COMO CLUB SANDWICH 24.00
Three-layer sandwich with bacon, chicken, boiled egg, cucumber, tomato, baby gem lettuce and chips.

SIDES 9.50
Mixed leaf salad | VG, GF, LF
Steamed seasonal greens | VG, GF, LF
Chips | VG
Steamed basmati rice | VG, GF, LF
Sautéed new potatoes | GF

DESSERTS AND CHEESE

CHOCOLATE AND COOKIE HOT POT 12.00
Hot chocolate mousse with fresh raspberries, baked with a cookie topping, served with vanilla ice cream

APPLE CRUMBLE 12.00
Braeburn apple with cinnamon cream

CHEESE BOARD 18.00
Selection of fine cheeses, quince jelly and toasted bread

CRÈME BRÛLÉE 10.00
Grand Marnier

ICE CREAM OR SORBET 14.50
A selection of ice creams and sorbets: Madagascan vanilla, honeycomb, rich Belgian chocolate, rum and raisin, clotted cream vanilla, rainforest nectar (dairy-free), salted caramel, lemon sorbet, blackcurrant sorbet, Alphonso mango sorbet, and chocolate sorbet

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BEVERAGES

SOFT DRINKS

Coca Cola	200ml	6.50
Diet Coke	200ml	6.50
Fever Tree Ginger Ale	200ml	6.50
Fever Tree Lemonade	200ml	6.50
Red Bull	250ml	6.50
Fever Tree Tonic Water	200ml	6.50
Fever Tree Soda Water	200ml	6.50

WATER

Tau Spring Sparkling Water	330ml	5.00
Tau Spring Sparkling Water	750ml	8.00
Tau Spring Still Water	330ml	5.00
Tau Spring Still Water	750ml	8.00

JUICE

Fresh Orange Juice	8.00
Fresh Carrot Juice	8.00
Apple juice	7.00
Mango Juice	7.00
Grape Fruit Juice	7.00
Cranberry Juice	7.00
Pineapple Juice	7.00
Pomegranate Juice	7.00
Tomato Juice	7.00
Passionfruit Juice	7.00

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BEVERAGES

	175ml	750ml
WHITE WINE		
Pinot Grigio "Ponte del Diavolo", Friuli-Venezia Giulia, Italy, 2018	16.00	46.00
Chardonnay "Estirpe" (Organic, Fairtrade), Pacheco Pereda, Mendoza, Argentina, 2022	17.00	57.00
Albariño, Lagar de Pintos, Rías Baixas, Galicia, Spain, 2022	19.00	76.00
Sauvignon Blanc, Blank Canvas, Marlborough, New Zealand, 2023	22.00	87.00
Chablis "Les Chanoines", Domaine Laroche, Burgundy, France, 2022		98.00
Macabeo (Organic), Familia Castaño, Murcia, Spain, 2024	14.00	42.00
Meursault "Clos de la Velle", Domaine Darvot-Perrin, Burgundy, France, 2013		200.00
Gavi di Gavi "Lugarara", La Giustiniana, Piedmont, Italy, 2022		68.00
Sancerre "L'Indiscrète", Anthony Girard, Loire Valley, France, 2023		120.00
Montagny 1er Cru, Domaine Jean-Marc Boillot, Burgundy, France, 2022		147.00
ROSÉ WINE		
Saint-Roch Les Vignes Rosé, Provence, France, 2021	19.00	60.00
RED WINE		
Monastrell (Organic), Familia Castaño, Yecla, Murcia, Spain, 2021	14.00	42.00
Valpolicella Classico, Allegrini, Veneto, Italy, 2021	17.00	58.00
Syrah "Le Cabanon", Maison Les Alexandrins, Northern Rhône, France, 2022	18.00	68.00
Pinot Noir "Crimson", Ata Rangi, Martinborough, New Zealand, 2022	28.00	120.00
Malbec "Terroir", Altos Las Hormigas, Luján de Cuyo, Mendoza, Argentina, 2022	19.00	79.00
Rioja Reserva, Marqués de Murrieta, Rioja, Spain, 2017		85.00
Chianti Classico, Isole e Olena, Tuscany, Italy, 2021		100.00
Rioja Reserva, Izadi, Rioja, Spain, 2019		75.00
Saint-Julien, Château Moulin Riche, Bordeaux, France, 2017		178.00
Pinot Noir "Crimson", Ata Rangi, Martinborough, New Zealand, 2023		120.00
Mercrey Rouge "Vieilles Vignes", Domaine du Château Philippe le Hardi, Burgundy, France, 2022		125.00
Langhe Nebbiolo, G.D. Vajra, Piedmont, Italy, 2022		87.00

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	175ml	750ml
CHAMPAGNE AND SPARKLING WINES		
Taittinger Brut Réserve, Champagne, France, NV	25.00	105.00
Taittinger Prestige Rosé Brut, Champagne, France, NV	29.00	120.00
Ruggeri "Argeo" Prosecco Brut, DOC, Veneto, Italy	13.50	57.00
Louis Roederer Brut Premier, Champagne, France, NV		81.50
Thomson & Scott "Skinny" Champagne Brut, Champagne, France, NV		140.00
Billecart-Salmon Brut Rosé, Champagne, France, NV		210.00
Bollinger Special Cuvée Brut, Champagne, France, NV		185.00
Taittinger Nocturne Sec, Champagne, France, NV		165.00
Taittinger Prélude Grands Crus, Champagne, France, NV		175.00
Ruinart Blanc de Blancs, Champagne, France, NV		300.00
Taittinger Brut Vintage, Champagne, France, 2016		190.00
Dom Pérignon, Champagne, France, 2008		450.00
Krug Grande Cuvée, Champagne, France, NV		520.00
Louis Roederer Cristal, Champagne, France, 2008		700.00
Taittinger Brut Rosé, Champagne, France, NV		120.00
Ruinart Rosé, Champagne, France, NV		200.00
BOTTLE BEER		
Peroni	330ml	9.00
London Pride	330ml	12.00
Guinness	500ml	12.00
Heineken	330ml	9.00
Stella Artois	330ml	9.00
RUM		
Havana Club Añejo	50ml	17.00
Ron Zacapa 23	50ml	22.00
Diplomático Reserva Exclusiva	50ml	17.00
GIN		
Tanqueray No. Ten	50ml	17.00
Bombay Sapphire	50ml	14.00
Monkey 47	50ml	17.00
Suntory Roku	50ml	15.00
Hendrick's	50ml	17.00
44°N Gin	50ml	27.00

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VODKA

Grey Goose	50ml	16.00
Stolichnaya Elit	50ml	19.00
Belvedere	50ml	16.00
Ketel One	50ml	14.00

TEQUILA

Tequila Ocho	50ml	13.00
Patrón Silver	50ml	16.00
Patrón Reposado	50ml	22.00
Casamigos Blanco	50ml	25.00

BRANDY AND COGNAC

Rémy Martin VSOP	50ml	16.00
Hennessy VS	50ml	16.00

WHISKY

Johnnie Walker Black Label	50ml	15.00
Bowmore 25 Year Old	50ml	50.00
Jack Daniel's Single Barrel	50ml	18.00
Nikka From the Barrel	50ml	21.00
Chivas Regal 18 Year Old	50ml	20.00
Booker's 7 Year Old	50ml	28.00

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MINIBAR

Food and drink in your minibar may contain nuts, gluten and other allergens. Please consult individual labels for item-specific information. Should you wish to tailor your minibar selection, we would be delighted to assist.

DRINKS

Firefly Drinks	6.50
Saicho Sparkling Jasmine Tea	12.50
Coca-Cola	6.50
Diet Coca-Cola	6.50
Red Bull	6.50
Mangajo Tea	6.50
Still mineral water	6.50
Sparkling mineral water	6.50
Tonic water	6.50
Heineken beer	9.00
The Halkin Gin	12.00
Ketel One Vodka	12.00
Jack Daniel's	12.00
Clase Azul Tequila	16.00
Glenmorangie	18.00
Côtes du Rhône, Famille Perrin, Southern Rhône, France, 2021	30.00
Sauvignon Blanc "Wild", Greywacke, Marlborough, New Zealand, 2023	37.00
Shiraz "Lionheart of the Barossa", Dandelion Vineyards, Barossa Valley, Australia, 2011	37.00
Jack Daniel's 20cl	45.00
Absolut Vodka 20cl	45.00
Chablis "Saint Martin", Domaine Laroche, Burgundy, France, 2014	57.00
Champagne Taittinger Brut Réserve, NV, 375ml	65.00

SNACKS

Snickers	6.00
William Curley House Dark Chocolate	6.00
William Curley House Mix	6.00
Sea salt & malt vinegar crisps	6.00
Mature cheddar & onion crisps	6.00
Smoked seasoned almonds	8.00
Sweet chilli nuts & corn	8.00
Roasted almonds	8.00
Roasted mixed nuts	8.00
Roasted cashews	8.00
Haribo mix	6.00
M&M's Chocolate	3.00

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ESSENTIALS

Phone charger and travel adapter	35.00
Couples set	30.00
Berocca	10.00
Power bank	35.00
Hand sanitising gel	6.00

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All prices are inclusive of 20 per cent VAT. An optional 12.5 per cent service charge will be added to your bill and shared among our team.

Please note that all food and beverages are prepared in a kitchen where nuts, gluten and other allergens are present. Menu descriptions may not list every ingredient.

If you have any food allergies or intolerances, we kindly ask that you inform us prior to ordering.