



COMO SHAMBHALA

Available from 12:00pm to 10:00pm

To Start	Jicama; tropical fruit, avocado, cashew summer rolls, Asian herbs, chilli, lime dipping sauce V, N	\$24
	Broccolini; shaved cauliflower, curly kale and sprout salad, ginger, miso dressing V, N	\$24
	Shambhala chopped salad with raw and cooked vegetables, citrus and sesame V	\$26
	Baby gem; tomato, cucumber, red pepper, fennel, olives, vegan cheese, lemon dressing V, N	\$24
	Local fish ceviche; cherry tomatoes, peppers, spiced lime, tomato, passionfruit dressing	\$24
	Grilled wagyu beef salad; kimchi salad, radish, cucumber, black fungi, sesame	\$32
Main Plates	Queen pea bowl; crispy chickpea falafels, hummus, chunky tabbouleh, romaine, sauerkraut, tahini	\$26
	Aztec bowl; quinoa, kale, tomato, black beans, sweetcorn and avocado, spiced oregano and tomato dressing V, N	\$28
	Yellowfin tuna poke bowl; cherry tomatoes, avocado, cucumber, ginger pickles, brown rice	\$36
	Sambar; southern Indian lentil curry, vegetables, kosambri salad, chapatti V	\$34
	Steamed reef fish in ginger, shallot sauce, shiitakes, bok choy and brown rice	\$42
	Clay-oven-roasted chicken with vegetable souvlaki, faro pilaf, tzatziki, tomato and olive salad N	\$34
Sides	Garden green leaf salad with seeds and lemon dressing V	\$10
	Steamed seasonal greens with lemon and extra virgin olive oil V	\$12
Desserts	Young coconut jelly with tropical fruits and lemongrass ice V	\$16
	Mango, passionfruit "cheese cake", coconut and macadamia nut crust V, N	\$18
	Banana crepes, fresh berries, young coconut, blueberry sorbet N	\$18
	Raw cookies made with dehydrated, fruits, nuts and seeds V, N	\$14



Denotes COMO Shambhala Cuisine

(V) Denotes vegan items, **(N)** denotes containing nuts items,

(GF) denotes gluten free items

For any dietary intolerance, please inform our wait staff

Additional room service tray charge of \$10 will apply

10 percent service charge, 12 percent GST will be added to your bill for all orders.

*Surcharge applies to full and half board guests