

SMALL PLATES

Available from 12.00pm to 10:00pm

Small Plates

Samosas, masala spiced potato and chickpea, mango chutney	\$18
Short Eats, local savory treats with pickles, cucumber relish, coconut chutney	\$22
Mezze, selection of dips, crudités, naan bread N	\$24
Cured and pickled plate; Italian charcuterie, marinated olives, pickled vegetables, parmesan, grilled bread	\$32
Soft shelled crab sushi roll, avocado, spicy mayonnaise, ponzu sauce	\$26
Crispy fried squid, fried garlic, pepper, green chilli dipping sauce	\$22
Chicken sate, peanut sauce, cucumber pickled, fried shallots N	

Soup and Salads

Soup of the day V	\$20
Classic Caesar; romaine hearts, crisp prosciutto, parmesan, anchovy, pangrattato	\$22
Iceberg wedge salad, shaved fennel, kohlrabi, radish, buttermilk dressing, sprouted grains	\$24
Caprese; buffalo mozzarella, vine ripened tomatoes, basil GF	\$26
Golden beetroot, baby bean, puy lentil salad with shaved cauliflower, herb vinaigrette V, GF	\$24

Additions; Grilled free range chicken breast \$10, Grilled prawns (2 Pcs) \$15, Grilled haloumi \$10

Seafood Starters

Carpaccio of reef fish, capers, pink grapefruit, fennel, arugula and dill GF	\$26
Island spiced poached yellowfin tuna, local leaves, coconut, green chilli, lime, curry leaf GF	\$28
Lagoon Lobster Cobb, avocado, tomato, pancetta, sweet corn, radish, blue cheese, soft boiled egg, mustard vinaigrette	\$38



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 US\$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.

SANDWICHES, PIZZAS AND PASTAS

Available from 12.00pm to 10:00pm

Sandwiches, Wraps and Burgers	Lobster Roll, poached lagoon lobster, avocado, tomato, celery, spring onion, mayonnaise, plantain chips	\$38
	Fish Tacos, crispy fried reef fish, chipotle mayonnaise, pico de gallo, mojo verde, red cabbage	\$28
	Chicken Tikka Kathi Wrap, tandoor chicken, tomato, cucumber, red onion salad, coriander chutney	\$26
	Cocoa Burger, Wagyu beef pattie, cheese, tomato relish, zucchini pickles, lettuce	\$30
Pizzas	Margherita; tomato, passata, mozzarella, torn basil	\$24
	Funghi; mushroom, kale, mozzarella, pecorino, truffle oil	\$28
	Quattro Fromaggio; fior di latte, taleggio, gorgonzola, pecorino, sweets onion, radicchio	\$28
	Fruit De Mare; seafood, tomato passata, garlic, oregano, grilled chili relish	\$28
	Prosciutto Di Parma; tomato passata, mozzarella, balsamic onions, parmesan, rocket	\$28
Pastas, Noodles and Rice	Casaraccia Puttanesca, Yellowfin tuna, anchovy, olive, capers, tomato sugo, basil	\$30
	Linguine Gamberi, sautéed prawns, cherry tomatoes, garlic, chilli, lemon, rocket	\$30
	Bucatini Ragu, braised beef short rib ragu, parsley, parmesan	\$36
	Indian Mie Goreng; egg noodles, potato masala, tomato, cabbage, spring onions, egg crepe, fried shallots	\$28
	Nasi Goreng; Indonesian wok fried rice, prawn, chicken, vegetables, sambal, fried egg	\$30



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MAIN DISHES

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Lagoon Lobster

Brick oven baked, fried garlic, caper, oregano, brown butter sauce **GF** \$95*
Masala spiced; clay oven roasted, tomato, pomegranate, radish salad, cucumber, mint raita
Clay oven roasted in Kerala style fragrant tomato, coconut curry, basmati rice, naan bread

Crispy Fried, Grilled, Braised and Tandoor-baked

Grilled tiger prawns, Greek style salad, peppers, tomatoes, cucumber, olives, haloumi cheese **GF** \$38
Crispy fried beer battered fish, chopped kohlrabi slaw, capers, dill, lemon \$36
Seared local reef fish, tropical fruit salad, jicama, Asian herbs, lemongrass and green chilli, lime dressing \$48
Tuna Riviera; grilled yellowfin tuna, cherry tomatoes, artichokes, beans, confit potato, anchovies, soft cooked egg \$42
Maldivian Jobfish curry, reef fish cutlets with ramba leaf, tomato, chilli, naan, saffron rice \$38
Murgh Makhani; tandoor organic chicken in tomato, cashew, cardamom sauce, saffron, basmati rice, naan **N** \$34
Chargrilled Black Angus beef striploin; mojo verde, charred onions, rocket salad **GF** \$52

Sides

Mixed leaf salad, herb vinaigrette **V, GF** \$9
Romaine, rocket, fennel, radish, parmesan salad, lemon dressing **GF** \$10
Steamed seasonal greens, lemon, extra virgin olive oil **V** \$12
French-fries with aioli \$9
Fried baby potatoes, balsamic, grated parmesan \$10
Macaroni and cheese \$10



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DESSERTS

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Desserts	Seasonal fruit plate with coconut sorbet	\$18
	Selection of house made sorbet and ice cream	\$18
	Watermelon, strawberry granita, cucumber granite, Sambuca cream GF	\$18
	Lime scented Pavlova, fresh mango, banana, passionfruit, mango, passionfruit curd, toasted coconut GF	\$18
	Chocolate mousse, ginger frangipane, honey comb brittle N	\$18
	Cheese selection with fig paste and sesame matzos crackers	\$25



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