

# ALL-DAY DINING

## SHARING PLATES

<b>LAMB SAMOSA</b> Mango chutney, mint raita	18	<b>CHICKEN SATAY</b> N LF Peanut sauce, pickled cucumber	25
<b>TUNA TARTARE</b> LF Hand-chopped tuna, avocado, spicy mayo, rice cakes	30	<b>GARLIC NAAN</b> Butter curd and rhubarb, tomato chutney	12
<b>PRAWN DUMPLINGS</b> LF Dried chilli, Szechuan sauce	25	<b>VEGETABLE SPRING ROLLS</b> Vermicelli, sweet chilli sauce	18

## APPETISERS

<b>TOM YUM GOONG</b> Hot and sour soup, prawns, mushrooms, cherry tomatoes, coriander	16	<b>CHARGRILLED SQUID</b> LF GF N Spicy green mango, cashew and herb salad, red chilli dressing	30
<b>BURRATA</b> N GF Cherry tomatoes, basil pesto	28	<b>ORTIZ TUNA SALAD</b> GF LF Baby beans, butter beans, capers, olives, cherry tomatoes, chicory, anchovy dressing, soft cooked egg	30
<b>GEM HEART CAESAR</b> Crisp prosciutto, soft cooked egg, white anchovies, parmesan, croutons, classic Caesar dressing	30		

## BURGER, ROLL AND TACO

<b>COMO BURGER</b> Wagyu beef, bacon, tomato chilli relish, gruyere cheese, zucchini pickles, tomato, lettuce	35	<b>LOBSTER ROLL</b> Lobster, tomato, celery, aioli, potato crisps, salad leaves	45
<b>CLUB SANDWICH</b> Shaved turkey, bacon, egg, tomatoes, lettuce	28	<b>FISH TACOS</b> LF Crispy fried or grilled spiced snapper, pico de gallo, mojo verde, chipotle mayonnaise, red cabbage, pickled onion	28

## NOODLES

<b>PAD THAI</b> N LF Wok-fried rice noodles, prawns, tofu, garlic chives, sprouts, egg, tamarind, chilli, peanut	32	<b>TUSCAN BEEF AND CHIANTI RAGÙ</b> King oyster mushroom, pappardelle, parmesan	34
<b>SOTO AYAM</b> LF Golden chicken broth, cabbage, tomato, celery, boiled egg, rice noodles	24	<b>SPAGHETTI CARBONARA</b> Guanciale, egg, parmigiano reggiano	34

## CURRIES AND RICE

<b>SNAPPER CURRY</b> GF Coconut, tomato, tamarind, okra, saffron rice	34	<b>BEEF RENDANG</b> LF Braised Beef cheek, rendang curry, coconut rice	38
<b>BUTTER CHICKEN MASALA</b> N Twice-cooked chicken, tomato and cashew nut curry, saffron rice	34	<b>BIRYANI WITH A CHOICE OF LOBSTER, CHICKEN OR VEGETABLES</b> N GF Saffron rice, pomegranate, cucumber raita, guava salad, poppadum <i>Chef's recommendation</i>	55/35/30
<b>CRAB AND EGG FRIED RICE</b> LF Wok-fried jasmine rice, crab, egg, baby corn, long beans, white pepper	28		

## CHARCOAL FIRE GRILLED

<b>TANDOORI CAULIFLOWER</b> N GF Kale, pomegranate, cashew, nigella yoghurt	28	<b>BBQ PORK RIBS</b> LF Sweet potato wedges, mango hot sauce	48
<b>THAI CHICKEN</b> N LF Papaya salad, nahm jim jaew, sticky rice	34	<b>AGED BLACK ONYX ANGUS BEEF STRIPLOIN</b> Cafe de Paris butter, onion rings, jus	60

## SIDES

<b>BIG GREEN SALAD</b> V GF LF Garden leaves, herbs, house vinaigrette	14	<b>SAUTÉED BROCCOLINI</b> V LF GF Garlic, chilli, lemon	14
<b>PARMESAN TRUFFLE FRIES</b> GF Parmesan, truffle salt	16	<b>WOK-FRIED SPINACH</b> V LF GF Young Malabar spinach, oyster mushroom, garlic, chilli	14

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

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