



thila

LUNCH MENU

SNACK PLATES

Crab Tostone jumbo lump crab, avocado smash, tomato salsa	🌱 🍷 🌾	\$30
Smoked Fish Dip celery, cucumber, radish, house made crackers	🌱 🌾	\$22
Reef Fish Ceviche charred sweet corn, avocado, coconut, chilli, lime	🌱 🍷 🌾 🌿	\$24
Chilli Fried Squid green, lime dressing dipping sauce	🍷	\$28

APPETISER PLATES

Persian Salad cucumber, watermelon, cherry tomato and pomegranate with dates and soft feta	🌱 🌿	\$26
Buffalo Mozzarella vine tomatoes, olives, caper, basil, red onion, lemon	🌱 🌿	\$26
Island Caesar romaine, avocado, mango, bacon, capers, Parmesan crisps, Caesar dressing	🌱 🌿 🐷	\$26
Summer Rolls poached tiger prawn, pickled carrot, green papaya, cucumber, vinegar and chili sauce, peanuts	🌱 🌿 🌾	\$34
Sate Maranggi Indonesian beef sates with tomato, kaffir lime, chilli and sweet soy	🍷	\$36

BOWLS

Maldivian Cobb Kopee leaves, sweet corn, grated coconut, Maldivian chili, lime, plantain chips	🌱 🌿 🍷 🌾	\$26
Raw Tuna Soba noodles, seaweed, avocado, soy chili, dressing, spring onion	🍷	\$38
Chicken Katsu breaded chicken thigh, sushi rice, cherry tomato, pickled cabbage, cucumber, sesame dressing	🍷	\$38

Simply Grilled Extras


Reef fish, Tiger prawns, grilled chicken	🌱 🍷	\$12
Beef sirloin	🌱 🍷	\$28

SANDWICHES, BURGER & WRAPS

Banh Mi banquette, mayonnaise, five spice grilled beef sirloin, pickled vegetable		\$45
Crispy Fish Tacos red cabbage, pickled onion, mojo verde, tomato salsa, spicy mayonnaise	🍷 🌿 🌾	\$28
Lobster Roll island lobster, celery, tomato, avocado, mayonnaise, lemon, dill	🌿	\$38
Chicken Wrap masala-spiced chicken tikka, mint chutney, chaat salad, mango chutney		\$26
Thila Burger Wagyu beef, tomato, cheddar cheese, pickles, tomato relish, lettuce		\$38




PIZZA

Margherita tomato passata, fresh mozzarella, torn basil	🌱	\$25
Frutti di Mare seafood, tomato passata, garlic, oregano, fresh mozzarella, grilled red chili relish		\$26
Prosciutto di Parma tomato passata, fresh mozzarella, balsamic onions, shaved Parmesan	🐷	\$30
Tandoor Chicken tomato, cardamom and cashew sauce, paneer, mint raita, onion chaat	🌿	\$28
















 Vegan or vegetarian
  Gluten-free
  Lactose-free
  Contains nuts
  Contains pork
 COMO Shambhala Kitchen
  Sustainably-sourced
  Locally-sourced

For any dietary intolerance, please inform our wait staff
 All Prices are Subject to 10 per cent service charge and prevailing government taxes













PASTA

Linguine Lobster garlic, cherry tomato, arugula, lemon  	\$48
Spaghetti Carbonara smoked pancetta, Parmesan, egg, black pepper 	\$30
Rigatoni Bolognese classic slow cooked beef ragù	\$36










MAIN PLATES

Lobster Tail garlic, parsley butter, mixed leaf, fine herbs, fennel, lemon and caper salad   	\$48
Catch of the Day cumin crusted, cherry tomato, cucumber, fennel, fried bread, sumac, eggplant puree  	\$48
Riviera flaked Yellowfin Tuna, baby beans, artichokes, peppers, tomato and potato salad soft-cooked egg, olives, capers and anchovy   	\$48
Island Fried Fish beer batter reef fish, hand cut twice-cooked chips, yogurt tartar sauce, lemon  	\$45
Havadhu Chicken Grilled Maldivian spiced half chicken, Havadhu coconut sauce, pumpkin salad   	\$42
Angus Beef Sirloin charred onion, piquillo pepper salad, mojo verde  	\$65

ON THE SIDE

Romaine Salad shaved fennel, radish and fine herb salad, palm sugar vinaigrette   	\$12
Tomato Salad cucumber, red onion, mint, olives, capers, red wine vinaigrette   	\$12
French Fries aioli and ketchup   	\$12
Sweet Potato Fries aioli and ketchup   	\$12

SWEET TREATS

Ice cream and Sorbet flavour of the day 	per scoop \$8
Exotic Fruits seasonal selection of the ripest variety   	\$18
Coconut Panna Cotta citrus and pomegranate salad  	\$20
Rocky Road white chocolate parfait, marshmallow, cherries and macadamia   	\$20

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COMO SHAMBHALA WELLNESS JUICES

\$17

VEGETABLE BASED

Vital Veg

Promotes circulation and protects brain and heart function

Tomato, cucumber, celery, fennel, basil, red pepper, lemon, pumpkin, flaxseed oil

Liver Flush

Supports the liver detoxifying function, enriches body with antioxidants

Orange, lemon, lime, ginger, garlic, cayenne pepper, extra virgin olive oil

Blood Builder

Oxygenates the blood, improves circulatory flow and boosts immunity

Apple, beetroot, carrot, ginger, and turmeric

Green Clean

Helps build lean muscles, boost energy and immunity, and aid detoxification

Apple, fennel, cucumber, spinach, green bell pepper, celery, spirulina powder

Lymph Purifier

Supports the detoxifying processes of the liver and lymphatic system

Cucumber, celery, kale, fennel, ginger, lime

SWEETER VARIETIES

Berry Quencher

Protects against early ageing by delivering a concentrated source of Anti-oxidants and phytonutrients

Green apple, grapes, blueberries, strawberries, raspberries

Cool Down

Reduces internal heat, hydrates, relieves headache

Watermelon, cucumber and mint

Tropic Aid

Hydrates with natural electrolytes and provides fast fuel for active muscles

Mango, papaya, orange, coconut water, lime

Culture Shock

Helps to balance the digestive tract and is great for the skin

Orange, strawberries, banana, passion fruit, rambutan, yoghurt

Muscle Mylk

Speeds recovery by reducing inflammation and replenishing electrolytes and nutrients

Banana, coconut, almond milk, cinnamon, flaxseeds, dates, cocoa beans



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