

# IN-VILLA LATE NIGHT DINING MENU

Available from 11.00pm to 7.00am

## SNACKS

		US\$
Spring rolls <i>Shredded vegetables, shiitake, baby corn, coriander, sweet chili vinegar dipping</i>	V LF	20
Lobster samosa <i>Served with mango chutney</i>	LS SS	30
Chicken sate <i>Spiced chicken skewers, pickled vegetables, peanut sauce</i>	LF N	28

## SALADS

Classic caesar <i>Romaine hearts, caesar dressing, crisp prosciutto, croutons, parmesan, anchovy, soft cooked egg</i>	P	26
Buffalo mozzarella <i>Vine tomatoes, olives, capers, basil, red onion, lemon</i>	GF V	28

## WOK-FRIED

Nasi goreng <i>Indonesian wok-fried rice with prawn or chicken, shredded vegetables, sambal, sweet soy, fried egg, chicken sate, peanut sauce</i>	LF N	30
Mie goreng <i>Indonesian wok-fried fresh egg noodles, prawn or chicken, shredded vegetables, egg crepe, fried tofu, sambal, sweet soy</i>	LF	30
Pad thai <i>Wok-fried rice noodles, tiger prawns, tofu, peanuts, dried chili, sprouts, sweet tamarind</i>	LF N	30

## PASTA

*Gluten-free spaghetti and penne can be prepared on request*

Penne napolitano <i>Tomato passata and fresh garden basil</i>	V	28
Linguine lobster <i>Garlic, chili, cherry tomatoes, arugula, lemon</i>	LS	48
Casaraccia puttanesca <i>Poached flaked yellowfin tuna, olives, capers, garlic, anchovy</i>	SS LS	36
Spaghetti carbonara <i>Smoked bacon, egg yolk, black pepper, parmesan</i>	P	30
Rigatoni bclognaise <i>Classic slow-cooked beef short rib ragù</i>		36

**CS** COMO Shambhala Kitchen **N** Contains nuts **SS** Sustainably-sourced **V** Vegetarian or vegan  
**P** Contains pork **GF** Gluten-free **LS** Locally-sourced **LF** Lactose-free

For any dietary intolerance, please inform our wait staff.

Prices are subject to 10 percent service charge and prevailing government taxes will be added to your bill for all orders.

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SIDES		US\$
Mixed leaves and fine herbs salad <i>House vinaigrette</i>	V GF LF	12
Greek salad <i>Peppers, cucumber, tomato, red onion, clives, oregano, feta cheese</i>	V GF	12
Steamed greens <i>Seasonal vegetables, lemon, extra virgin olive oil</i>	V GF LF	12
Wok-fried asian vegetables <i>Garlic, ginger, soy, sesame, fried shallots</i>	V LF	14
Fried baby potatoes <i>Spiced salt, pickled jalapeño, chive cream</i>	V GF	12
French fries <i>Aioli, ketchup</i>	V GF LF	12
<b>CHEESE</b>		
Artisanal selection, muscatels, fresh fruits, lavosh crackers <i>Maffra Cheddar (Australia), Gruyère (Switzerland), Saint Agur Blue (France), Brie (France)</i>		
A selection of three cheeses		20
A selection of four cheeses		30
<b>DESSERTS</b>		
Exotic fruits <i>Freshly cut seasonal fruits</i>	V GF LF	18
Ginger cheesecake <i>Ginger crumbs, double cream, citrus cream</i>	V	20

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