



Breakfast Menu

Served between 6.00am to 10.30am

CONTINENTAL SET

Choice of freshly pressed Thai orange, pineapple, or watermelon juice
Freshly cut seasonal fruit
Yogurt of the day
Daily assortment of freshly baked breakfast pastries and toast

COFFEE AND TEA

Choice of whole, almond, or soy milk
Espresso, cappuccino, caffè latte, Americano
Green, mint, English breakfast, chamomile, COMO Shambhala ginger tea **CS**

MAINS (ONE A LA CART FROM MAIN DISH)

Acai berry bowl <i>with banana, kiwi, berries, bee pollen and chia seeds</i> V GF DF VG	350
Cinnamon french toast <i>with banana, bacon and maple syrup</i>	330
Coconut waffles <i>with mango, blueberries and vanilla mascarpone cream</i> V	330
Ricotta pancakes <i>with choice of banana, chocolate or blueberries</i> V	330
Nut and seed toast <i>with crushed avocado, tomatoes and cucumber</i> CS V GF DF VG	350
Quinoa porridge <i>with green apple, dried cranberry, almond milk and cinnamon</i> CS V GF DF VG	350
Smoked salmon <i>on pumpernickel bread, avocado, tomato, and cottage cheese</i> CS	350
Garden green vegetables <i>with a poached egg and green goddess sauce</i> GF	330
Eggs benedict <i>with prosciutto, rocket and hollandaise sauce</i>	350
Eggs cooked <i>to your liking with bacon, chicken sausage, hash brown and tomato</i> GF	330
Rice porridge <i>with fragrant broth, grouper, ginger and condiments, egg</i> GF	330
Wok fried Thai rice <i>with shrimps, seasonal vegetables and a fried egg</i> SF GF	330

DF Dairy Free **V** Vegetarian **VG** Vegan **GF** Gluten Free **SF** Seafood **CS** COMO Shambhala Cuisine

All prices are subject to 10 per cent service charge and 7 per cent government taxes.

We are using sustainable locally sourced produce, as much as we possibly can, to support the community.

For any food intolerances or food allergies, please kindly inform our team so we may create a suitable dish for you.



Dining Menu

Served between 11.00am to 10.00pm

SNACKS

Steamed edamame <i>with sea salt</i> CS V VG GF DF	200
Fried spring rolls <i>with glass noodles, vegetables and chilli sauce</i> V VG DF	280
Deep-fried squid <i>with green chilli, lime dipping sauce</i> DF	400
Fried chicken drumsticks <i>with pepper and crispy garlic</i> GF DF	290
Pork satay <i>with peanut sauce and pickles</i> GF DF	290

SOUPS

Garden soup <i>with tomato broth and summer vegetables</i> CS V VG GF	330
Green goddess soup CS V VG GF DF	330
Tom yum goong <i>with prawns, mushrooms and aromatics</i> SF GF DF	450
Tom kha gai thai coconut soup <i>with chicken and galangal</i> GF DF	450
Healing black chicken soup <i>with brown rice noodles, winter melon and mushrooms</i> CS GF DF	450

SALADS

COMO chopped salad raw and cook vegetables, avocado, chickpea CS V VG GF DF	450
Heirloom tomatoes, feta, basil, cucumber and balsamic vinaigrette V VG GF	420
Kale salad <i>with marinated mushrooms, avocado and citrus vinaigrette</i> CS V VG GF DF	420
Caprese tomato and mozzarella salad <i>with balsamic and EVOO</i> V GF	420
Spicy green papaya <i>with chilli, tomato, green beans, dried shrimp and peanuts</i> SF GF DF	300
Caesar salad <i>with romaine lettuce, croutons, parmesan, crispy prosciutto and soft boiled</i>	450
Spicy minced pork salad <i>with toasted rice, shallots, lime and herbs</i> GF DF	450

OPTIONAL

Salad additions – chicken or prawns	280 each
-------------------------------------	----------

DF Dairy Free **V** Vegetarian **VG** Vegan **GF** Gluten Free **SF** Seafood **CS** COMO Shambhala Cuisine

All prices are subject to 10 per cent service charge and 7 per cent government taxes.

We are using sustainable locally sourced produce, as much as we possibly can, to support the community.

For any food intolerances or food allergies, please kindly inform our team so we may create a suitable dish for you.



Dining Menu

Served between 11.00am to 10.00pm

BURGERS AND SANDWICHES

served with a garden salad or French fries

Quinoa, barley and lentil burger with tomato salsa, rocket and avocado	CS V DF	480
Chicken club with fried egg, bacon, tomato, and lettuce		600
Wagyu beef burger with tomato relish, cheese and lettuce		650

PASTAS

Penne, fusilli, fettuccine or spaghetti with your choice of sauce:

- roasted tomato and basil	V	360
- mushrooms and bacon in a cream sauce		400
- prawns with chilli, cherry tomato and oregano	SF	480
- asparagus and spinach pesto with pine nuts and garlic	CS V VG	420
- wagyu beef ragu and Parmesan		480

Gluten-free pasta options available upon request

PIZZAS

Pizza Margherita Tomato, mozzarella and basil	V	400
Pizza Prosciutto Tomato, argula, mushroom, parmesan, shaved prosciutto		490
Pizza Seafood Green mussel, squid, prawn with tomato sauce	SF	650

WOK-FRIED

Stir-fried thick rice noodles with egg and seasonal green vegetables	V VG	400
Wok-fried morning glory	V VG DF GF	180
Pad Thai with prawns, rice noodles, tofu, peanuts, egg and tamarind sauce	SF GF	450
Crab fried rice with green onion, baby corn and egg	SF GF	480
Minced pork and hot basil served with steamed rice and a fried egg	GF	440

DF Dairy Free **V** Vegetarian **VG** Vegan **GF** Gluten Free **SF** Seafood **CS** COMO Shambhala Cuisine

All prices are subject to 10 per cent service charge and 7 per cent government taxes.

We are using sustainable locally sourced produce, as much as we possibly can, to support the community.

For any food intolerances or food allergies, please kindly inform our team so we may create a suitable dish for you.



Dining Menu

Served between 11.00am to 10.00pm

CURRIES

Served with steamed white rice

Green curry of chicken with Thai eggplant and baby corn GF DF	500
Red curry of roasted duck with pineapple, tomatoes, Thai eggplant and sweet basil GF DF	500
Massaman of wagyu beef cheek and potato GF DF	550

SEARED/PAN-FRIED/GRILLED

Served with a choice of seasonal sautéed vegetables, rice, garden salad or French fries

Seared Fish of the day with tartar sauce (sea bass or salmon) CS GF	600
Grilled chicken breast with a herb and lemon sauce GF DF	400
Pork tonkatsu with shaved cabbage	400
Grilled wagyu flank steak with Café de Paris butter GF	750

DESSERTS

Seasonal sorbets (<i>per scoop</i>)	90
Tropical fruit plate V GF DF VG	300
Mango with black sticky rice with fresh young coconut and sesame seeds CS V GF DF VG	380
Cashew nut, coconut and vanilla tart with fresh berries CS V VG	380
Chocolate brownie with coffee ice cream V	380

DF Dairy Free **V** Vegetarian **VG** Vegan **GF** Gluten Free **SF** Seafood **CS** COMO Shambhala Cuisine

All prices are subject to 10 per cent service charge and 7 per cent government taxes.

We are using sustainable locally sourced produce, as much as we possibly can, to support the community.

For any food intolerances or food allergies, please kindly inform our team so we may create a suitable dish for you.



Children's Menu

Served between 11.00am to 10.00pm

APPETIZERS

Buttered popcorn V GF	100
Vegetable spring rolls <i>with glass noodles, vegetables and sweet chilli sauce</i> V VG DF	150
Macaroni and cheese V	100
Pork satay <i>with peanut sauce and pickles</i> GF DF	150

MAINS

Spaghetti pasta <i>with tomato and basil</i> V	280
Pad Thai <i>with rice noodles, prawn, tofu, bean sprout, egg with tamarind and peanut</i> SF GF	250
Chicken soup <i>with a clear broth, glass noodles, and seasonal vegetables</i> DF GF	250
Egg fried rice, green onion and baby corn V GF	250
Grilled ham and cheese sandwich	250
Fried chicken tenders <i>with honey mustard</i>	300
Hot dog on a toasted brioche bun	300
Mini wagyu beef sliders <i>with tomato and lettuce</i>	300
<i>Sandwiches/tenders served with a garden salad or French fries</i>	

DESSERTS

Seasonal sorbets <i>(per scoop)</i>	90
Tropical fruit plate V VG DF GF	200
Assorted cookies and milk V	280

DF Dairy Free **V** Vegetarian **VG** Vegan **GF** Gluten Free **SF** Seafood **CS** COMO Shambhala Cuisine

All prices are subject to 10 per cent service charge and 7 per cent government taxes.

We are using sustainable locally sourced produce, as much as we possibly can, to support the community.

For any food intolerances or food allergies, please kindly inform our team so we may create a suitable dish for you.



Night Owl Menu

Served between 10.00pm to 6.00am

SNACKS

Steamed edamame <i>with sea salt</i> V VG GF DF	200
Vegetable spring rolls <i>with glass noodles, vegetables and chilli sauce</i> V VG DF	280
Chicken satay <i>with peanut sauce and pickled cucumbers</i> GF DF	290
Spicy vermicelli noodle <i>with seafood, celery, tomato, onion and Nam Jim</i> SF GF DF	450

MAINS

Spaghetti pasta <i>with roasted tomato and basil</i> V	360
Caesar salad <i>with romaine lettuce, croutons, Parmesan and soft boiled egg</i>	450
Pad Thai <i>with prawns, rice noodles, tofu, peanuts, egg and tamarind sauce</i> SF GF	450
Crab fried rice <i>with green onion, baby corn and egg</i> SF GF	480
Chicken club <i>with, fried egg, bacon, tomato, lettuce and French fries</i>	600
Green curry of chicken <i>with Thai eggplant and baby corn, Thai steamed rice</i> GF DF	500
Wagyu beef burger <i>with tomato relish, cheese, lettuce and French fries</i>	650

DESSERTS

Seasonal sorbets <i>(per scoop)</i>	90
Chocolate brownie <i>with coffee ice cream</i> V	380
Tropical fruit plate V VG GF DF	300

DF Dairy Free **V** Vegetarian **VG** Vegan **GF** Gluten Free **SF** Seafood **CS** COMO Shambhala Cuisine

All prices are subject to 10 per cent service charge and 7 per cent government taxes.

We are using sustainable locally sourced produce, as much as we possibly can, to support the community.

For any food intolerances or food allergies, please kindly inform our team so we may create a suitable dish for you.



Beverage Menu

WATERS

Evian 750ml	280
Evian 330ml Sparkling	180
Evian 750ml Sparkling	300
Fresh coconut	200

SOFT DRINKS AND FRESH JUICES

Coke, Coke Zero, Sprite	180
Soda or Tonic	180
Pineapple	200
Watermelon	200
Thai orange	200

COMO SHAMBHALA JUICES CS

250

Blood of the Earth *apple, beetroot, carrot, ginger*

Berry Quencher *orange, strawberry, blueberry, raspberry*

Lean and Clean Greens *fennel, cucumber, spinach, celery, apple, spirulina, macadamia nut*

DF Dairy Free **V** Vegetarian **VG** Vegan **GF** Gluten Free **SF** Seafood **CS** COMO Shambhala Cuisine

All prices are subject to 10 per cent service charge and 7 per cent government taxes.

We are using sustainable locally sourced produce, as much as we possibly can, to support the community.

For any food intolerances or food allergies, please kindly inform our team so we may create a suitable dish for you.



Beverage Menu

COFFEE AND TEA

Coffee by Nespresso	180
Double Espresso, cappuccino, caffè latte	190
Green, mint, English breakfast, chamomile, COMO Shambhala ginger tea CS	180

WINE

GLASS/BOTTLE

W Botter Pinot Grigio Organic, Venezie Italy	450/2,000
R Chartron ET Trebuchet Pinot, France	550/2,600

SPARKLING WINE

2019 Rimarts 'Cava' Catalonia DO, Spain	620/2,900
---	-----------

CHAMPAGNE

Gremillet 'Selection' Brut, Aube	5,300
----------------------------------	-------

ROSE

Granmonte, Syrah, 'Sakuna Rose', Khao Yai Thailand	480/2,300
--	-----------

LOCAL BEER

Chang	250
-------	-----

DF Dairy Free **V** Vegetarian **VG** Vegan **GF** Gluten Free **SF** Seafood **CS** COMO Shambhala Cuisine

All prices are subject to 10 per cent service charge and 7 per cent government taxes.

We are using sustainable locally sourced produce, as much as we possibly can, to support the community.

For any food intolerances or food allergies, please kindly inform our team so we may create a suitable dish for you.