



LA SIRENA

12.00PM – 05.00PM

ENTREE

HOUSE MADE FOCACCIA With balsamic vinegar, olive oil	THB 110
CHILLED ROASTED TOMATO SOUP Celery, olives, red onion, capsicum (VEG/VG/GF)	THB 330
ANDAMAN TUNA TARTARE Fresh tuna, anchovy, lemon, Italian parsley, red capsicum, Dijon mustard, capers. Served with grilled ciabatta	THB 350
PUMPKIN RISOTTO With goat cheese, olive oil, basil (VEG/GF)	THB 380
CRUDITÉS AND DIP Three Mediterranean dips, crunchy raw vegetables and flax seed crackers (VEG/VG) 	THB 420
CAPRESE SALAD Tomatoes from hill tribes of Chiang Mai, mozzarella, avocado and basil (VEG/GF)	THB 520
BEEF CARPACCIO Grain fed beef, ciabatta, capers, Parmesan, horseradish cream	THB 740
SHARING PLATE FOR 2 Tuna tartare, tomato salad, Prosciutto di San Daniele, provencal vegetable salad, mozzarella, olives, hummus, house made focaccia bread	THB 1,100

SALADS

PROVENCAL VEGETABLE SALAD Zucchini, eggplant, tomato, capsicum, olives and balsamic reduction (VEG/VG/GF)	THB 380
COMO BIG RAW SALAD Shredded vegetables, Dijon mustard, apple cider vinaigrette (VEG/VG/GF) 	THB 450
CLASSIC CAESAR Dressed baby cos lettuce, crisp prosciutto, anchovy, Parmesan With a choice of organic chicken from Klong Phai farm or local tiger prawns	THB 520
CONTEMPORARY COBB SALAD Avocado, eggs, bacon, olives, tomatoes, blue cheese with red rice (GF)	THB 590
SALMON POKE BOWL Steamed riceberry, avocado, cucumber, seaweed salad and sriracha mayonnaise	THB 690
RAW TUNA SALAD Soba noodle, radish and soy bean salad with Japanese dressing 	THB 700

GOURMET SANDWICHES

RAINBOW VEGETABLE SANDWICH Shredded vegetables, pickled red onions, gem lettuce and crushed avocado (VEG)	THB 570
OPEN SMOKED SALMON SANDWICH ON SOUR DOUGH BREAD Radish, dill, cucumber, preserved lemon, pickled shallots	THB 630
ANGUS SIRLOIN MINUTE STEAK SANDWICH Ciabatta, BBQ sauce, caramelised onion, and crispy shallots, cheddar cheese, tomato and salad leaves	THB 690
WAGYU BURGER Glazed with gruyère cheese, tomato relish, pickles, lettuce	THB 690

All sandwiches are served with a choice of mixed salad or French fries, sweet potato wedges, mayonnaise, tomato ketchup

PIZZA

PIZZA MARGHERITA Tomatoes, mozzarella, fresh basil, extra virgin olive oil (VEG)	THB 380
PIZZA ZUCCA Roasted pumpkin, garlic, ricotta, sage and rocket (VEG)	THB 570
PIZZA SALAMI Salami, anchovies, olives, tomato, oregano	THB 610
PIZZA SALMON Cured salmon, capers, mozzarella, dill sauce, preserved lemon, dressed salad leaves	THB 660
PIZZA TRUFFLE AND MUSHROOM Tomatoes, mushroom, mozzarella, thyme, truffle sauce and fresh black truffle	THB 850




COMO Shambhala Cuisine uses ingredients that are nutritious, seasonal and pure in delicious, nourishing combinations.

(VEG) Vegetarian (VG) Vegan (GF) Gluten free

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

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

MAINS

LINGUINE AGLIO Olives, chilli, garlic and parsley (VEG)	THB 500
ESCALOPE OF ORGANIC CHICKEN SUPREME Lemon, char grilled asparagus, king oyster mushrooms	THB 550
PESTO PENNE PASTA With chicken and Parmesan	THB 550
LOCAL SEABASS With potato puree, oregano, capers and lemon (GF)	THB 880
CHAR GRILLED LAMB CHOPS With couscous sultanas and almond salad Served with lemon and hummus	THB 1,300
GRILLED ANGUS BEEF FILLET 200g with grilled king oyster mushrooms, beetroot, beef jus, horseradish (GF) 	THB 1,400


SIDES

MIXED SALAD LEAVES Assorted locally grown salad leaves with house dressing (VEG/GF)	THB 160
RATATOUILLE Tomatoes, Zucchini, eggplant, red and yellow capsicum, garlic, olive oil (VEG/VG/GF)	THB 220
SAUTED SPINACH With butter, garlic and shallots (VEG/GF)	THB 220
ROSEMARY ROASTED POTATOES Fresh rosemary, sea salt (VEG/GF)	THB 220

THAI SPECIALITIES

TOM YAM GOONG Hot and sour broth local prawns, tomato, mushroom, lime (GF)	THB 380
PHAD GRAPOW Wok fried Angus beef, holy basil, chilli, garlic, organic egg, steamed jasmine rice	THB 440
KAENG KEAW WAN GAI Organic chicken from Klong Phai farm, green curry paste, fish sauce, coconut milk, Thai basil, kaffir lime leaves, eggplant, steamed rice	THB 440
PHAD THAI Wok fried rice noodles, local tiger prawns, tofu, peanuts, tamarind sauce	THB 490

DESSERT

BANANA CHOCOLATE Semifreddo, caramelised banana, vanilla gelato (VEG)	THB 380
CHOCOLATE TIRAMISU Guanaja dark chocolate, honey dark rum, latte ice cream (VEG)	THB 380
COCOA AND ALMOND CHEESECAKE Almonds, dried grapes, coconut nectar (VEG/VG/GF) 	THB 380
SELECTION OF TWO ITALIAN CHEESES Grapes, bread, quince paste	THB 520
HOUSE MADE GELATI E SORBETTI Daily selection of ice cream and sorbet (VEG/GF)	THB 130 per scoop



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