

LA SIRENA

06.30PM – 10.00PM

ENTREE

BRUSCHETTA TOMATO Garlic, red onion, olive oil (VEG/VG)	THB 220
ANDAMAN TUNA TARTARE Fresh tuna, anchovy, lemon, Italian parsley, red capsicum, Dijon mustard, capers. Served with grilled ciabatta	THB 350
PROVENCAL VEGETABLES AND GOAT CHEESE Zucchini, eggplant, tomato, capsicum, olives and balsamic reduction (VEG/GF)	THB 430
IBERICO HAM Cantaloupe melon, orange, olive oil, char grilled ciabatta	THB 580
BEEF CARPACCIO Grain fed beef, ciabatta, capers, Parmesan, horseradish cream	THB 740

SALADS

PANZANELLA CIABATTA Plum tomatoes, capers, anchovy, black olives, capsicum, basil	THB 490
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

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

RISOTTO

PUMPKIN RISOTTO With goat cheese, olive oil and basil (VEG/GF)	THB 380
BLACK INK RISOTTO With local squid, chilli, lemon and parsley	THB 380
MUSHROOM, TRUFFLE RISOTTO 3 types of mushrooms, truffle salsa, garlic, shallots and shaved Parmesan (VEG/GF)	THB 440
PRAWN, PANCETTA AND SPINACH RISOTTO With cherry tomatoes	THB 530

(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.

PASTA

PENNE SALMON Flaked salmon, tomatoes, basil, mascarpone and Parmesan crisp THB 520

LINGUINE CRAB Local blue swimmer crab, chilli, garlic, shallots, Parmesan and parsley THB 710

FETTUCINE ARRABIATA Andaman tiger prawns, pomodoro, garlic, chilli and olives THB 890

PAPPARDELLE With porcini sauce, truffle salsa, shaved Parmesan (VEG) THB 930

Gluten free options available.

MAINS

CHAR GRILLED CAULIFLOWER Zucchini, sauted potatoes gremolata (VEG/VG/GF) THB 440

PICCATINA AL LIMONE Chicken escalope pan-fried with lemon, rosemary, broccoli and served with mashed potato THB 590

CHAR GRILLED LOCAL SEA BASS FILLET 180g with peperonata and lemon THB 880

CHAR GRILLED LOCAL TIGER PRAWNS 300g with lemon (GF) THB 950

CHAR GRILLED LAMB CUTLETS Marinated in rosemary and garlic with pumpkin, chilli, garlic and spinach (GF) THB 1,200

ANGUS BEEF FILLET WRAPPED IN PROSCIUTTO Pesto mash, sun dried tomato salsa (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

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 THB 130 per scoop
Daily selection of ice cream and sorbet (VEG/GF)



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

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