

glow



Sunday Brunch

... The weekend highlight that celebrates a marriage of flavours, healthful food and good company.

Experience the informal style of glow's galley kitchen, which uses the Estate's organically grown ingredients and the finest sourced produce. They come together in enticing combinations to make a delicious and healthy Sunday brunch.



Every Sunday from 11.00am to 2.30pm
For information and reservations:

T. +62 361 978 888

E. res.CSestate@comohotels.com

All major credit cards accepted.

For the late risers

Soft-cooked organic egg, smoked salmon and asparagus with Green Goddess dressing

Spiced buckwheat crêpes with orange-scented ricotta, grapes, sultanas, pine nuts and raw cacao sauce

Sautéed forest mushrooms with truffle oil and spinach purée on black rice toast

Garden and pastures

Avocado and fresh soy bean dip with seaweed salsa and chia seed crisps

Marinated tomato, grilled zucchini and red pepper salad with feta, mint and pine nuts

Soft-cooked organic egg, baby bean, roast celeriac and frisée salad with anchovies and mustard dressing

Steamed

Shiitake mushroom, cabbage and tofu dumplings with soy and ginger dipping sauce

Prawn, chicken and spinach Shao Mai dumplings with black vinegar, chilli oil and coriander

Mud crab in fragrant coconut, sambal sauce with bean sprouts and Asian herbs

Hand rolled

Spelt flour pide with roast pumpkin, spinach and caramelised onions with goats' feta and pistachio crumbs

Pappardelle with confit tuna, roast tomatoes, dried chilli, cannellini beans, orange and dill

Chinese steamed buns with spiced smoked duck, szechwan pickled cucumber, shiitake mushroom, orange and hoisin sauce

From the grill

Tiger prawns with borlotti bean, celery and pickled onion salad with mint and tapenade vinaigrette

Marinated lamb skewers with chimichurri sauce, avocado, cucumber, tomato and red onion salad

Wagyu beef sliders, Gruyère cheese, tomato relish and lettuce with spa slaw

Local specialties

Mixed sate with cashew nut sauce; choose from chicken, tofu and vegetables, or minced fish

Grilled pepes of kingfish, tomato and lemon basil wrapped in banana leaf with coconut and lemongrass sambal

Stir-fried tempeh, soy beans, spinach and snow peas with red chilli and lemon basil

Chef's selection of sweet treats

Quinoa and pumpkin pudding, chocolate fondant, almond sorbet and ginger caramel, young coconut jelly, rose-scented meringue, passionfruit curd and berry salad, tropical fruit salad with lemongrass granita

Brunch at glow IDR 650,000

Children (12 years and under) IDR 325,000

All prices are subject to government tax and service charge



Brunch at glow is a gastronomic adventure.

Every Sunday an abundance of raw ingredients from our organic vegetable garden, freshly caught seafood and the finest imported grain-fed beef are prepared to your preference.

Whether it's a late breakfast, or a leisurely lunch, take time to sample your way through our delicious healthful menu.

The local village girls practicing traditional dance to the sounds of the gamelan orchestra provide the backdrop for this perfectly relaxed Sunday.

I look forward to welcoming you to brunch at glow this Sunday.

*Dewa Wijaya
COMO Shambhala
Executive Chef*