



COMO Shambhala Kitchen uses ingredients that are nutritious, seasonal and pure delicious nourishing combinations

EXTRACTION-BASED JUICES

- **Lean and Clean Greens** **V GF LF** 80
 Apple, fennel, cucumber, spinach, green pepper, celery, spirulina powder
 Build lean muscle, boosts energy and immunity, and bolsters detoxification
- **Blood Builder** **V GF LF** 80
 Apple, beetroot, carrot, tumeric
 Cleanses the blood and improves circulatory flow, while boosting immunity and mood
- **Cool Down** **V GF LF** 80
 Watermelon, cucumber, mint
 Hydrates, reduces internal heat and relieves headaches

FROZEN BLENDS

- **Culture Shock** **V GF LF** 80
 Strawberry, banana, acai berry, coconut yogurt strawberries, frozen blueberries
 Benefits gut flora, balance and rejuvenate skin
- **Tropic Aid** **GF LF** 80
 Mango, young coconut water, papaya, passion fruit, lime
 Hydrates with natural electrolytes and provides fast fuel for active muscles
- **Muscle Mylk** **V GF LF N** 80
 Banana, coconut water, flax seeds, coconut meat, cinnamon, almond milk, dates, cocoa, coconut oil
 Speeds recovery by reducing inflammation and replenishing electrolytes and nutrients

DINNER MENU

Our ingredients have been sustainably-sourced with the Archipelago, taking into consideration the environmental and social impacts of farming

LIGHT AND BRIGHT

- **Rye Sourdough** **V LF** 60
 House-made, COMO Castello Del Nero organic extra virgin olive oil, dukkha spice
- **Selection of Local Artisan Cheese** **N LS** 180
 House-made crackers, fruit, nuts and relish
- **Burrata** **LS** 150
 Locally grown Meyer jam, lemon basil, grilled sourdough
- **Salmon Crudo** **GF LF SS** 150
 Baby cucumber, radish, ginger, lime, citrus, sherry vinegar soy dressing, sesame
- **Scallops in the Shell** **GF SS LS** 120
 Brick oven baked, sambal butter, torched ginger, lime, fried shallots
- **Chargrilled Jumbo Squid** **GF LF SS LS** 150
 Chickpea salad, garlic, parsley, lemon sauce
- **Classic Italian Meatballs** 220
 Oven baked, tomato passata, basil, parmesan
- **Prosciutto and Melon** **GF** 180
 Prosciutto San Daniele, melon, torn mozzarella, radicchio, parmesan

DINNER MENU



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CRISP AND CRUNCHY

- **Cacio e Pepe Zucchini Blossoms** 160
Crispy fried blossoms, ricotta, pecorino, black pepper filling, truffle, honey
- **Gem Heart Salad** 130
Green goddess dressing, shallots, dill, boquerones, parmesan, pangrattato
- **Crispy Sushi** LF SS LS 150
Chopped tuna, spicy mayonnaise, avocado, jalapeno, ponzu
- **Pomelo Salad** GF LF SS LS 160
Poached prawn, pomelo, fennel, salad with lemongrass, red chilli, lime dressing
- **Tuna Sambal Matah** GF LF SS LS 160
Bali spiced, grilled flaked tuna, long beans, apple eggplant salad, shallot, lemongrass sambal
- **Grilled Rare Beef Salad** GF LF N 240
Grilled 200 day grain fed sirloin, pickled and fresh vegetables, Asian herbs, peanuts, nuoc cham

BRAISED, WOK AND CRISPY FRIED

- **Chilli Sambal Crab** GF LF SS LS 300
Whole mud crab, chilli sambal, coconut, lime
- **Kare Ikan** GF LF SS LS 200
Fragrant yellow curry of grouper, choko fruit and leaves, lemon basil, fried shallots, served with rice
- **Beer Battered Red Snapper** SS LS 200
Cabbage, fennel, caper, cornichon remoulade salad, lemon mayonnaise, fine herb salad

SWEET TREATS

- **Carrot, Passionfruit Tart** V GF LF N 80
Carrot, almond, dried apricot, coconut tart, passionfruit, carrot sorbet
- **Young Coconut Jelly** V GF LF 80
Strawberry, pomelo salad, strawberry, hibiscus sorbet
- **Orange and Almond Cake** GF N 80
Orange, date, pomegranate salad, honey yogurt
- **Apricot Bliss Balls** V GF LF N 50
Almond, vanilla, dried apricot, raw honey
- **Shambhala Power Cookies** V GF LF N 50
Dried fruit, nut and seed cookies

TEA

- **COMO Shambhala Ginger Tea** 45
Brewed ginger with lemon and honey served hot or chilled



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STARTERS

- **Green Goddess Soup** V GF LF 70
Silky seasonal green soup, seaweed, avocado, flax crackers
- **Mezzeh** V 70/140
Hummus, baba ganoush, muhammara, labneh, crudités, flat bread
- **Tuna Tartare** GF LF SS LS 150
Avocado, edamame, seaweed, spring onion, ginger, Japanese inspired dressing

SALAD BOWLS

- **Canggu Chopped** V GF LF 130
Raw and cooked vegetables, avocado, chickpeas, citrus, sesame dressing
- **Power House** V GF LF N 150
Broccoli, cauliflower, fennel, quinoa, radish, mint salad, ginger, miso dressing, almonds
- **Queen Pea** V GF LF 160
Crispy chickpea falafels, hummus, chunky tabbouleh, romaine, sauerkraut, tahini sauce

add on

haloumi 35 grilled chicken 40 red snapper 45 falafel 35

MAINS PLATES

- **Southern Indian Lentil Curry** V LF 160
Yellow lentils, tomato, curry leaf with baby carrots, Bali spinach, whole-wheat chapatti, kosambari salad
- **Grilled Salmon** GF LF N SS LS 200
Shaved cauliflower, baby bean, green grape, celery salad, almond tarator sauce
- **Chicken and Vegetable Souvlaki** GF N 180
Barley, pomegranate, currant, nut and seed pilaf, cherry tomato, olive salad, baby cucumbers in dill yogurt

V vegan GF gluten-free LF lactose-free N contains nuts SS sustainably source LS locally sourced
All prices are in thousands of Rupiah and are subject to a 21 per cent tax and service charge.

DINNER MENU

BRAISED, WOK AND CRISPY FRIED

- **Cashew Chicken** LF LS 160
Wok-fried free-range chicken, broccoli, beans, split red chilli, soy, Thai sweet basil, steamed rice
- **Rendang Sapi** GF LF 260
Braised organic beef short ribs in rich Rendang curry sauce, salak achar, steamed rice

COOKED OVER COAL

- **Fish of The Day** GF LF SS LS 220
Please check with your server for today's special
- **Grilled Jumbo Prawns** GF LF SS LS 280
Marinated prawns, lemon, caper, olive, parsley salad
- **Whole Bamboo Lobster** GF SS LS 750
Herb, caper, curry butter, lemon, fine herb salad
- **Bali Spice Butterflied Grouper** GF LF SS LS 250
Tomato sambal, sweet soy glaze, lemon grass, torch ginger sambal, Bali spinach, bean sprouts, grated coconut salad
- **½ Free-Range Chicken** GF LF LS 190
Chermoula crusted, lemon, olive, parsley salad, harissa, tahini sauce
- **Marinated Lamb Cutlets** GF 360
Pickled onions, radish, green chilli, herb relish, garlic yogurt
- **Baby Back Ribs** LF LS 200
Locally spiced, twice cooked, sweet soy, chilli caramel glaze, grilled corn
- **Stockyard Gold Sirloin** GF LF 550
200-day grain fed sirloin, charred onions, mushrooms, parsley, chimmichurri sauce

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DINNER MENU

HOUSE MADE PASTA

- **Pasta of The Day** **V GF** 150/190
Please check with your server for today's special
- **Black Ink Linguine** **LF SS LS** 190
Sautéed squid, bacon, garlic, chilli, roast tomato, black ink sauce, coriander
- **Tagliatelle** **SS LS** 190
Sautéed prawns, garlic, chilli, cherry tomato, arugula, lemon
- **Spaghetti** 190
Slow-cooked Tuscan-style beef ragu, parsley, parmesan

ON THE SIDE

- **Baby Gem Salad** **V GF LF** 70
Shaved fennel, radish, watercress, fine herbs, palm sugar vinaigrette
- **Gypsy Salad** **GF N** 100
Tomato, shaved cauliflower, radicchio, pomegranate, red grape salad, dates, pistachios, persian feta cheese
- **Seasonal Greens** **V GF LF** 80
Steamed, lemon, extra virgin olive oil
- **Wok-Fried Greens** **V LF** 70
Garlic, ginger, soy sesame, fried shallots
- **Potato Purée** **GF** 70
Lemon, olive oil
- **Baby Potatoes** **GF** 70
Crushed and fried, spiced salt, jalapeño cream

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PIZZAS

Available from 12.00pm

- **Margherita** 110
Tomato passata, fresh mozzarella, basil
- **Funghi** 160
Assorted mushrooms, curly kale, mozzarella, porcini cream, parmesan, truffle oil
- **Quattro Formaggio** **N** 160
Fresh mozzarella, balzola, brie, parmesan, rosemary, sweet onions, radicchio, walnuts
- **Frutti di Mare** **SS LS** 160
Seafood, tomato passata, garlic, oregano, fresh mozzarella, grilled red chilli relish
- **Diavola** 160
Spicy calabrese salami, tomato passata, fresh mozzarella, grilled red peppers, black olives, oregano

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