

SUNDAY BRUNCH AT COMO BEACH CLUB

This menu is designed to be enjoyed family-style.
Order for the table, sit back and relax.

For Late Risers

- Caviar Tartlet, creamy scrambled eggs, spinach purée, caviar
- Ricotta Hotcakes, banana, honeycomb butter, maple syrup
- Sausage and Egg Muffin, house-made pork sausage, fried egg, cheddar cheese, HP sauce on English muffins

Raw and Cured Flavours from Land and Sea

- Tartare, lightly cured salmon, pickled cucumber, sour cream, dill, caviar
- Steak and Chips, hand-chopped beef tartare, truffle mayonnaise, potato gratin chips
- San Daniele Prosciutto, drunken melon, mint, radicchio, shaved parmesan

From the Garden and Pasture

- Gipsy Salad, tomato, grape, watermelon, shaved cauliflower, date salad, almonds, feta
- Burrata, fire-roasted peppers, tamarillos, lemon basil, almonds
- Baby Gem Salad, white anchovy, shallot, fine herbs, parmesan, bottarga, green goddess dressing

Crisp and Crunchy

- Zucchini Blossom Fritti, ricotta, lemon filling, pumpkin, spiced salsa verde, lemon
- Fish Sandwich, herb-crumbed snapper, yuzu kosho, dill mayonnaise, pickles, cheddar and iceberg lettuce on brioche
- Buttermilk Fried Chicken, spiced watermelon, radish salad, bourbon maple sauce

Oven Baked served with chargrilled garlic rubbed sourdough

- Shakshuka, baked eggs in cumin-spiced tomato, pepper sauce, Persian feta and chorizo
- Jumbo Octopus Ragu, slow braised in roasted tomato and red wine sauce with gnocchi, rosemary pangrattato
- Sicilian Style Meatballs, spiced pork, fennel, currant meatballs braised in tomato, dill sauce, parmesan

Cooked Over Coal

- Split Jumbo Prawns, garlic, parsley, lemon sauce
- Bamboo Lobster, fried caper, dried chilli, garlic, marjoram nut-brown butter sauce
- Salmon Cutlet, cumin-spiced, baby bean, grape, mint salad, almond tarator sauce
- ½ Free-Range Chicken, chermoula-crust, garlic labneh, charred lemon
- Lamb Cutlets, peperonata, black olive, rosemary tapenade
- 21-day Dry-aged Beef Striploin, warm salad of grilled vegetables, chimichurri

Sweet Treats

- Selection of Local Artisan Cheese, house-made crackers, fruit, nuts and relish
- Granita, watermelon with mint-infused cucumber, Sambuca cream
- Bomboloni, Italian doughnut ice cream sandwich, your choice of chocolate, salted caramel or olive oil gelato
- Pavlova, lime-scented, fresh mango, banana, mango curd
- Passion Fruit Tart, sweet cream, passion fruit sauce
- Chocolate Nemesis, bittersweet chocolate cake, salted chocolate crumble, espresso sauce

IDR 650.000 per person

Price is subject to a 21 per cent tax and service charge.