

DINNER MENU

PIZZAS

Available from 12.00pm

- **Margherita** 110
Tomato passata, fresh mozzarella, basil
- **Funghi** 160
Assorted mushrooms, curly kale, mozzarella, parmesan, truffle oil
- **Quattro Formaggio** 160
Fresh mozzarella, Balzola, brie, parmesan, rosemary, sweet onions, radicchio, walnuts
- **Frutti di Mare** 160
Seafood, tomato passata, garlic, oregano, fresh mozzarella, grilled red chilli relish
- **Salsiccia** 160
House-made pork and fennel sausage, mozzarella, sweet fennel and onions

ON THE SIDE

- **Tomato Salad** 90
Creamy feta, cherry tomatoes, cucumber, olives, capers, mint
- **Baby Gem Salad** 🍴 🌱 60
Shaved fennel, fine herbs, radish, palm sugar, herb dressing
- **Seasonal Greens** 🍴 🌱 80
Steamed, lemon, extra virgin olive oil
- **Wok-Fried Greens** 🌱 70
Garlic, ginger, soy sesame, fried shallots
- **Baby Potatoes** 60
Crushed and fried, spiced salt, jalapeno cream
- **Casava Fries** 🌱 70
Fresh tomato sambal
- **Rice** 🌱 50
Red or local white

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All prices are in thousands of Rupiah and subject to a 21 per cent tax and service charge.

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SNACKS

- **Selection of Local Artisan Cheese** 160
House-made crackers, fruit, nuts and relish
- **Mezzeh** 🍴 🌱 60/100
Hummus, baba ganoush, muhammara, labneh, crudités, flatbread
- **Burrata** 130
Locally grown Meyer lemon jam, lemon basil, grilled sourdough
- **Spring Rolls** 🌱 60
Shredded vegetables, shiitake, baby corn and coriander, sweet chilli vinegar dipping sauce
- **Zucchini Blossoms** 110
Crispy fried, sweet onions, parmesan, garlic sauce
- **Ceviche** 🍴 130
Marinated red snapper, peppers, cherry tomato, red onion, coriander, spiced tomato, lime dressing
- **Smoked Fish Dip** 90
House-smoked mahi-mahi dip, celery, radish, house-made crackers
- **Crispy Fried Squid** 110
Fried garlic, green chilli, lime dipping sauce
- **Crispy Fish Tacos (2 pieces)** 120
Red cabbage slaw, pickled onion, mojo verde, tomato salsa, spicy mayonnaise
- **Chicken Sate** 90
Peanut sauce, pickled cucumber, fried shallots
- **Bali Fried Chicken** 90
Tomato sambal dipping sauce, crudités
- **Cured and Pickled Plate** 160
Imported cured meats, house-made pickles, parmesan, olives, grilled bread
- **Pork and Prawn Dumplings** 60
Steamed, sesame, togarashi, soy and ginger dipping sauce

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SALAD

- **Shambhala Caesar** 🌱 ♻️ 120
Curly kale, baby gem, avocado, coconut 'bacon', nut cheese, creamy coconut, cashew dressing
- **Karedok** 🌱 ♻️ 110
Tropical fruit, jicama, cucumber and torch ginger salad, spiced tamarind dressing, crushed cashews
- **Pomelo Salad** 🌱 160
Poached prawn, pomelo, fennel salad with lemongrass, red chilli, lime dressing
- **Tuna Sambal Matah** 160
Bali spiced, grilled flaked tuna, long beans, apple eggplant, shallot, lemon grass sambal, kemangi
- **Thai Rare Beef** 200
Grilled 200-day grain-fed sirloin, long bean, tomato, cucumber salad, mint, tamarind, chilli, ground roasted rice dressing

PASTA, RICE AND NOODLES

- **Pasta of the Day** ♻️ 150/190
Please check with your server for today's special
- **Tumis Cumi** 190
Spicy wok-fried squid, baby corn, leek and cherry tomatoes in black ink sambal sauce, black ink noodles
- **Nasi Goreng** 130
Wok-fried white or red rice, shredded vegetables, sambal, sweet soy, fried egg, chicken satay, peanut sauce
- **Mie Goreng** 130
Wok-fried fresh egg noodles, prawn, shredded vegetables, tofu, egg crepe, sambal sweet soy
- **Soto Betawi** 120
Aromatic chicken and coconut soup, fried tofu, Balinese spinach, bean sprouts, soft-boiled egg served with rice

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MAIN PLATES

- **Queen Pea** 🌱 ♻️ 130
Crispy chickpea falafels, hummus, chunky tabbouleh, romaine, sauerkraut, tahini sauce
- **Lentil Curry** 🌱 ♻️ 140
Southern Indian inspired, baby carrots, pumpkin, beans, spinach with whole-wheat chapatti
- **Yellow Curry** 🌱 ♻️ 140
Braised tempeh, spinach, long bean, pumpkin and bean sprouts with kemangi
- **Seafood** 190
braised chayote fruit and shoots, local lime, kemangi, fried shallots
- **Split Jumbo Prawns** 🌱 200
Marinated split prawns, edamame, lemon, caper, olive, parsley salad
- **Fish of the Day** 🌱 190
Please check with your server for today's special
- **Whole Grouper** 🌱 380
Cooked over coal with long bean salad, selection of sambal Steamed in ginger, shallot, shiitake mushroom sauce, sesame oil
- **Cashew Chicken** 150
Wok-fried free-range chicken, broccoli, beans, split red chilli, soy, sesame, served with local white rice
- **½ Free-Range Chicken** 190
Bali spiced, cooked over coal with local spinach, bean sprouts, grated coconut salad
- **Baby Back Ribs** 200
Sweet soy and tamarind glazed, fried shallots, chilli, sesame
- **Rendang Sapi** 220
Braised organic beef short ribs in rich rendang curry sauce, salak achar, steamed rice
- **Stockyard Gold 200-Day Grain-Fed Sirloin** 390
Charred red onions, arugula salad, chimichurri sauce

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