

ALL DAY DINING

Available 11:30AM – 10:30pm

Sharing Plates

Soup of the Day 🥑 *GF*
Seasonal vegetables

Zucchini Crisp Bread 🥑 *GF/N*
Cashew hummus, cucumber, cauliflower,
pomegranate tabbouleh, herbs

Buckwheat MOMO
Cabbage, ginger, garlic, cheese dumpling, scorch sun-dried
chilli eazy

Samosa *V*
Potato masala, chickpeas, garlic, onion, coriander,
seasonal chutney

Appetisers

Goen Hogay *GF*
Cucumber, tomato, datshi, chilli, Sichuan pepper, coriander, lime
salad

Our Chopped Salad *GF/V*
Raw and cooked vegetables, chickpeas, quinoa,
citrus sesame dressing

Garden Greens Salad 🥑 *GF/V*
Seasonal vegetable, leaves and seeds, avocado and
ginger-miso dressing

Caesar Salad
Lettuce, bacon, soft cooked egg, croutons, parmesan cheese,
anchovy dressing

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Burgers and Sandwiches

COMO Burger

Angus beef patties, gouda, pickled zucchini, tomato relish, aioli, hand cut fries

Burrata Tartine

Sourdough toast, vine ripe tomato, mixed herbs

Classic Club

Ham, bacon, egg crepe, lettuce, tomato, mayonnaise, fries

Smoked Salmon, Sesame Bagel

Cream cheese, tomato, thinly slice onion, capers, dill

Pasta, Noodles, Rice and Curry

Buckwheat Linguine N

Seasonal greens, garlic, dried chilli, pine nuts, lemon

Pappardelle

Slow cooked pork, red wine ragu, olives, parmesan, mint

Red Rice

Wok fried rice, seasonal greens, fried egg, eazy, cucumber, salad, Punakha rice cracker

Yak Bone Broth

Turmeric noodle, mustard green, spring onion, coriander, Sichuan pepper and chilli oil

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Pizzas

Margherita

Tomato passata, mozzarella, oregano, garden herbs

Funghi

Seasonal mushroom, greens, white sauce, parmesan, truffle oil

Prosciutto

Shaved parmesan cheese, arugula

Main Plates

Souvlaki 🍷 GF

Chicken and vegetable skewer, red rice pilaf, cucumber spice yoghurt

Spinach Dal Bowl GF/V

Chana dal, yellow mong, chickpea, tomato, onion garlic, season spinach, roti paratha

Herb Crumbed Fish

Seabass, tartar sauce, lemon, rocket salad

N Denotes menu items containing nuts | GF Denotes gluten free menu items | V denotes vegan menu items|
For any dietary intolerance, please inform your server

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Sides

Mixed Leaves *GF*

Trio mixed leafs, herb dressing

Sautéed Greens *GF*

Seasonal greens, garlic, chilli, lemon

Ema Datshi

Fragrant Bhutanese green chilli, cheese curry

Hand Cut Fries *GF*

Thrice cooked local potato, aioli

Sweet Treats

Ice Cream and Sorbet

Daily selection

Artisan Cheese Plate *N*

Dried fruit, home preserved persimmon, nuts, crackers

Mango Cheese Cake

Fresh mango, wild flower, mints

Chocolate Marquise

Mountain coffee ice cream

Ginger Pudding *GF*

Bumthang honey, fresh orange salad