



COMO
POINT YAMU

NIGHT OWL
MENU

10.00PM to 07.00AM

SNACK AND SMALL PLATES

Thai fish cakes **LS LF GF N** THB 450
Long beans, kaffir lime leaf, red curry paste, pickled cucumber, peanut relish

Cured & pickled plate **P** THB 950
Italian charcuterie, pickled vegetables, marinated olives, parmesan, grilled sourdough

LIGHT AND BRIGHT SALADS

Caesar salad **P** THB 560 / 890
Baby romaine, capers, crisp prosciutto, parmesan, soft boiled egg, anchovy, crouton, classic Caesar dressing
Add chicken or poached prawns

Shambhala chopped **CS V GF LF** THB 700
Raw and cooked vegetables, avocado, chickpeas, citrus, sesame dressing

BURGERS

Buttermilk fried chicken burger THB 650
Rainbow slaw, spicy mayonnaise, pickles

COMO burger THB 860
Wagyu beef patty, gruyere cheese, tomato relish, zucchini pickles, tomato, lettuce

WOK FRIED

Crab fried rice **LF GF LS SS** THB 520
Wok-fried local crab, baby corn, celery, spring onions, rice, fish sauce, pepper

Pad Kra Pao **LF** THB 400
Wok-fried minced chicken, long beans, holy basil, garlic, chilli, fried egg, rice

SWEET TREAT

Ice cream and sorbet selection THB 130
Per scoop

P Pork **V** Vegetarian **VG** Vegan **GF** Gluten-free **LF** Lactose-free **N** Contains nuts
LS Locally sourced **SS** Sustainably sourced **CS** COMO Shambhala Kitchen

We are using sustainable locally sourced produce, as much as we possibly can, to support the community.
For any food intolerances or food allergies, please kindly inform our team so we may create a suitable dish for you.
All prices are subject to 10 per cent service charge and prevailing government taxes.