

ALL DAY DINING MENU

Available 11.00am to 10.45pm

S N A C K	IDR
Island Fries; crispy fried sweet potatoes, baby potatoes and cassava, fragrant salt, sour cream <i>GF</i>	50
Spring Rolls; shredded vegetable and shiitake mushroom, sweet chilli sauce <i>LF</i>	50
Vegetable and tofu, rice paper rolls, Asian herbs, chilli, lime dipping sauce <i>LF GF</i>	65
Salt and Pepper Squid; crispy fried squid, green chilli, lime dipping sauce <i>LF</i>	80
Corn and Prawn Cakes; chilli, soy vinegar dipping sauce <i>LF</i>	75
Bali Spiced Chicken Wings; crispy fried chicken, tomato sambal <i>LF</i>	70
Sate; spiced chicken, fried shallots, peanut sauce, cucumber pickles <i>LF N</i>	70
S O U P S A N D S A L A D S	
Daily seasonal vegetable soup 🍷 <i>V GF</i>	70
Soto Ayam; fragrant chicken soup, glass noodles, soft cooked egg, celery and cabbage <i>LF</i>	75
Gado-gado; crunchy raw and cooked seasonal greens, cucumber, sprouts and tofu with peanut sauce <i>LF N</i>	70
Caesar Salad; baby gem lettuce, crispy bacon, parmesan, croutons, classic caesar dressing	90
Ubud Chopped; grilled zucchini, beetroot, avocado, sweetcorn, cabbage, iceberg with citrus, sesame dressing 🍷 <i>V</i>	90
Burrata; stone oven baked sweet and sour tamarillos, fire roast peppers, almonds, grilled bread <i>N</i>	120
Pomelo Salad; poached prawn, pomelo and green mango, lemongrass, red chilli, lime dressing 🍷 <i>LF GF</i>	120
Tuna Sambal Matah; grilled flaked tuna, long bean, apple eggplant and grated coconut, lemongrass, torch ginger, shallot sambal <i>LF GF</i>	120



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

V vegan *LF* lactose-free *GF* gluten-free *N* contains nuts

All prices are in thousands of rupiah and subject to 21 per cent service charge and government tax

T A C O S A N D B U R G E R S IDR

Vegetable Flat Bread; almond, flaxseed crisp, cashew nut hummus, tomato, avocado, cucumber salad 🍌 <i>V GF N</i>	95
Fish Tacos; crispy fried fish, sweetcorn, tomato and lime salsa, guacamole, chipotle mayonnaise <i>LF</i>	120
Bali Spiced Chicken Burger, fried egg, pickled papaya salad, peanut sauce <i>N</i>	120
Uma Burger; house-ground Australian beef patty, tomato, cheese, zucchini pickles, tomato relish and iceberg lettuce	140

W O K - F R I E D

Mie Goreng; wok-fried egg noodles, shredded vegetables, tofu, egg crepe, sweet soy, sambal <i>LF</i>	110
Nasi Goreng; wok-fried rice with prawn, chicken, shredded vegetables, sweet soy sambal, fried egg <i>LF</i>	110
Braised tempeh, wok-fried shiitake mushrooms, Asian greens, soy and sesame 🍌 <i>V</i>	120
Cashew Chicken; broccoli, long beans, red onion, long red chilli, cashews, oyster sauce, soy, sesame <i>LF N</i>	130

G R I L L E D A N D B R A I S E D

Kerapu Menyatnyat; light curry of grouper, marrow squash, long beans and green chilli, red rice 🍌 <i>LF GF</i>	140
Steamed fish of the day in ginger, shallot and shiitake mushroom, sauce, red rice 🍌 <i>LF</i>	140
Iga Bakar Basa Rajang; grilled pork spare ribs, ginger, turmeric spice with caramelised sambal <i>LF</i>	140
Rendang Sapi; braised beef in rich rendang curry sauce with roasted turmeric coconut <i>LF</i>	160



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

V vegan LF lactose-free GF gluten-free N contains nuts

All prices are in thousands of rupiah and subject to 21 per cent service charge and government tax

S I D E S	IDR
Mixed leaf salad with house vinaigrette 🍷 V GF	50
Steamed seasonal greens, lemon and virgin olive oil 🍷 V GF	50
Wok-fried long beans, tomato sambal and fried shallots LF	55
French fries with aioli and tomato relish LF GF	55
S W E E T S	
Gelato; house-made, ask your server for today's selection	25
'Cheesecake'; mango and passion fruit with macadamia and coconut crust 🍷 V GF	75
Dadar Gulung; caramelised banana crepes with vanilla, coconut sorbet and palm sugar syrup V	50
Jackfruit Pudding; young coconut, ginger crisp, papaya	60
Semifreddo; white chocolate, passion fruit, mango salad, ginger biscuit crumbs	60



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

V vegan LF lactose-free GF gluten-free N contains nuts

All prices are in thousands of rupiah and subject to 21 per cent service charge and government tax

U M A C U C I N A

Available 12.00pm to 10.45pm

P A S T A A N D R I C E	IDR
Gnudi / ricotta dumplings, pumpkin, ginger, orange sauce, fried sage, pumpkin seeds	150
Ravioli / ricotta, spinach, tomato passata, torn basil	150
Riso Carnaroli / mushroom, thyme, dried porcini risotto, arugula, parmesan, truffle oil ^{GF}	160
Spaghetti / bacon, egg yolk, black pepper, parmesan	150
Linguine / sautéed prawns, cherry tomato, garlic, chilli, lemon, arugula	160
Garganelli / braised jumbo octopus, red wine, tomato passata ragu, rosemary pangrattato	160
Pappardelle / braised duck, red wine, orange, olive, ragu, mint, parmesan	160
Pici / Tuscan slow-cooked beef short rib ragu, king oyster mushrooms, parmesan	180
P I Z Z A	
Margherita / tomato passata, fresh mozzarella, torn basil	110
Funghi / mixed mushroom, white sauce, kale, parmesan, truffle oil	150
Zucchine / shaved zucchini, ricotta, white anchovy, dried chilli, salsa verde	160
Quattro Formaggio / mozzarella, Bali blue, brie, parmesan, white sauce, sweet onions, radicchio, walnuts ^N	150
Gamberi / prawn, cherry tomato, garlic, oregano, fresh mozzarella, grilled red chilli relish	160
Salsiccia / house-made pork and fennel sausage, fresh mozzarella, sweet fennel, parsley	150
Prosciutto Crudo / shaved prosciutto, tomato passata, fresh mozzarella, rucola, shaved parmesan	180



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

V vegan LF lactose-free GF gluten-free N contains nuts

All prices are in thousands of rupiah and subject to 21 per cent service charge and government tax

C H I L D R E N ' S M E N U

Available 12.00pm to 10.45pm

B E V E R A G E S

IDR

F R E S H J U I C E

45

Orange, watermelon

M I L K

30

Whole, light, or soy

S N A C K S

Vegetarian Spring Rolls with sweet vinegar dipping sauce *V*

45

Organic Chicken Sate with peanut sauce *LF N*

50

Vegetable Crudités with avocado crush and cashew nut dip *V GF N*

55

P A S T A

Regular or wheat-free pasta with your choice of sauce

Roasted tomato

65

Bolognaise Sauce

85

N O O D L E S A N D R I C E

Mie Goreng; egg noodles, mixed vegetables *LF*

65

add organic chicken or prawn

85

Nasi Goreng; red rice, egg, mixed vegetables *LF*

65

add organic chicken or prawn

85



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

V vegan LF lactose-free GF gluten-free N contains nuts

All prices are in thousands of rupiah and subject to 21 per cent service charge and government tax

S A N D W I C H E S A N D B U R G E R S IDR

All burgers and sandwiches served with french fries and mixed leave salad

Peanut Butter and Strawberry Jam Sandwich <i>N</i>	55
Mini Club; grilled chicken, bacon, tomato, lettuce and mayonnaise	110
Uma Junior Burger; Black Angus beef, tomato, lettuce or add cheese	90

M E A T A N D S E A F O O D

Served with your choice of two side accompaniments

Baby beans, broccoli, carrots, french fries, mashed potato, roasted tomato sauce, wok-fried mixed vegetables.

Crispy Fried Battered Snapper, lemon and mayonnaise <i>LF</i>	100
Pan roasted Organic Chicken Breast <i>LF GF</i>	100
Snapper Simply Roasted <i>LF GF</i>	100
Grilled Australia Beef Steak <i>LF GF</i>	130

S W E E T S

Gelato; house-made, ask your server for today's selection <i>LF GF</i>	25
Banana Split; banana, coconut ice cream, peanuts and chocolate sauce <i>GF</i>	45
Chocolate Brownie; chocolate sauce and vanilla ice cream	45



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

V vegan LF lactose-free GF gluten-free N contains nuts

All prices are in thousands of rupiah and subject to 21 per cent service charge and government tax

COMO SHAMBHALA WELLNESS JUICES

Available 11.00am to 10.45pm

VEGETABLE BASED JUICES 🍷

	IDR
Liven Up Your Liver <i>Supports liver detoxing function and cleanses the blood</i> Apple, spinach, cauliflower, broccoli, garlic, celery stalk, ginger and turmeric	75
Stress Reliever <i>Calms the nervous system and balances hormones</i> Carrot, red apple, red grapes, ginger, spinach, fennel, beetroot and leaves, celery and sweet potato	75
Vital Veg <i>Promotes circulation and protects brain and heart function</i> Ripe tomato, cucumber, celery, fennel, lemon basil, red pepper, lemon, pumpkin and flaxseed oil	75
Waterfall <i>Relieves bloating and water retention, reduces weight and blood pressure, supports kidney function</i> Cucumber, parsley, celery, fennel, pear and mint	75



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

V vegan LF lactose-free GF gluten-free N contains nuts

All prices are in thousands of rupiah and subject to 21 per cent service charge and government tax