



COMO  
METROPOLITAN  
SINGAPORE

IN-ROOM DINING  
MENU

*Enjoy our eco-dining gourmet concepts in-room or around the hotel.*

# PRIVATE BAR MENU

Complimentary offering (replenished once daily)

San Pellegrino.  
*Sparkling natural mineral water.*

Coke.

Pearl of the Orient with Lychee.  
*Gryphon tea (250ml)*

Tiger Beer.

Berry Apricot Mix.

Sunshine Chips.

Almond Mix.

# IN-ROOM DINING BREAKFAST








6.30am to 10.30am

## BEVERAGES

### JUICE

Orange.		16
COMO Shambhala Juice of the Day.		18

### COFFEE

Espresso.		7
Latte.		8
Cappuccino.		8
Flat White.		8
Long black.		8
Hot Chocolate.		8
Cold Chocolate.		8

### TEA BY GRYPHON

Morning English.		8
Earl Grey.		8
Uji Sencha.		8
Cherry Jaonais.		8
Chamomile.		8
Rose of Ariana.		8
Shiso Mint.		8



*Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)*

**CONTINENTAL BREAKFAST** 34  
Choose from any three items below

Bakery **D G**  
*Viennoiserie of the day, croissants, muffins.*

Toast and Jams **D G**  
*Brioche and sour dough bread, (Gluten-free bread options available)  
House-made preserves and confitures.*

Fruits  
*Freshly cut seasonal fruit plate or fruit salad.*

Yogurt Pots **D G**  
*Plain Greek yoghurt or seasonal fruit or our tropical Bircher muesli.*

Cereals **D G**  
*Choice of Cornflake, granola, honey nut muesli or all-brand bircher Muesli*

**A LA CARTE OPTIONS**

Our Real Toast **V G** 23  
*Avocado crush, heirloom tomato and cucumber.*

Coconut Waffles **D G** 26  
*Mango, strawberries, passion fruit cream.*

Ricotta Hotcake **G D** 30  
*Banana, blueberries and honeycomb butter.*

Nasi Goreng **LF** 27  
*Wok-fried chicken, vegetables and rice, fried egg.*

Teochew Fish Porridge **SF** 30  
*Boiled rice porridge with red grouper, ginger, garlic, onion, coriander.*

Two Eggs Any Style 36  
*Sunny side-up, over-easy, soft or hard boiled, poached, scrambled, classic omelette or egg white omelette served with bacon, chicken sausage, roast tomato, mushrooms, fried baby potato or kale.*

# IN-ROOM DINING

10.30am to 10.00pm

## SMALL PLATES

Thai Fish Cake <i>Pickled cucumber relish, crushed peanut.</i>	<b>N GF LF</b>	28
Lamb Samosa <i>Mango chutney, mint raita.</i>	<b>G D</b>	22
Chicken Satay <i>Peanut sauce and cucumber-chilli vinegar.</i>	<b>N</b>	28

## APPETIZERS

Sweet Corn Soup <i>Sweet corn and basil infused soup.</i>	<b>D</b>	20
Gem Heart Caesar <i>Crisp prosciutto, soft cook egg, parmesan, croutons, white anchovy, easier dressing.</i>	<b>P</b>	33
Burrata Caprese <i>Cherry tomatoes, burrata cheese, arugula and basil.</i>	<b>D V</b>	32
Char-Grilled Squid <i>Spicy green mango, cashew and herb salad, red chilli dressing.</i>	<b>LF GF N</b>	34
Additions		
Spiced Chicken		12
Grill Prawns		14
Fish		14

## SANDWICHES

Buttermilk Fried Chicken Sandwich <i>Crispy fried chicken, lettuce, tomatoes relish, mayonnaise, fries.</i>		33
Our Lobster Roll <i>Tomato, celery, chives, aioli, potato chips.</i>	<b>SF</b>	50
COMO Burger <i>Wagyu beef, pork bacon, tomato chilli relish, cheese, pickle, fries.</i>	<b>P</b>	40

## BOWLS

Soto Ayam <i>Golden chicken broth, boiled egg, tomato, celery, rice noodles.</i>		28
Squid Ink Spaghetti <i>Sauteed squid, speck, garlic, chilli, roast tomato, black ink sauce, pangrattato.</i>	<b>LF</b>	38
Pad Thai <i>Tiger prawns, bean sprouts, tofu, garlic chives, egg, rice noodles.</i>		37
Tuscan Beef and Chianti Ragu <i>King Oyster mushroom, pappardelle, parmesan.</i>		38

## PLATES

Biryani <i>Aromatic rice, pomegranate, yoghurt, guava salad, pappadum.</i>		
Vegetables.		37
Chicken.		44
Lobster.		60
Tandoori Cauliflower <i>Kale, pomegranate, cashew and nigella yoghurt.</i>	<b>D N</b>	33
Snapper Curry <i>Coconut, tomato, tamarind and okra curry, saffron rice.</i>	<b>SF</b>	40
Beef Rendang <i>Braised beef cheek, rendang curry, achar, coconut rice.</i>	<b>LF</b>	42
Butter Chicken Masala <i>Tandoor spiced chicken, tomato and cashew nut masala sauce.</i>	<b>D N</b>	37

## SIDES

Broccolini <i>Chilli and lemon.</i>		17
French Fries.		17

## DESSERTS

Pandan Crepe <i>Chantilly cream, fresh mango and mango sauce.</i>	<b>D</b>	20
Pavlova <i>Passion fruit curd, vanilla cream, strawberries.</i>	<b>D</b>	20
Lemon Cream Tartlet <i>Short crust pastry, lemon curd, raspberry.</i>	<b>D</b>	20
Tuscan Trifle <i>Coffee infused savaiordi biscuits, whipped mascarpone, cocoa.</i>		20

## JUNIOR MENU

Tomato Spaghetti <i>In fresh tomato sauce with parmesan cheese on the side.</i>		17
Spaghetti Bolognese <i>Served with our classic meat sauce.</i>		21
Grilled ham and cheese toastie <i>Served with fries.</i>	<b>P</b>	19
Cheese Burger <i>Wagyu beef, gruyere cheese and fries.</i>	<b>D</b>	21

**D** Dairy **G** Gluten **N** Nuts **SF** Seafood **V** Vegetarian **VG** Vegan **P** Pork **GF** Gluten Free **LF** Lactose Free  
All prices are subject to 10 per cent service charge and prevailing government taxes.

# BEVERAGE MENU

## COMO Shambhala Juices

*Signature extractions and blends, curated by Eve Persak, dietitian at our flagship wellness-retreat COMO Shambhala Estate in Bali.*

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### Lean and Clean Greens

*Builds lean muscle, boosts energy and immunity, and bolsters detoxification. Apple, fennel, cucumber, spinach, green pepper, celery, sunflower seeds, macadamia nuts and spirulina powder.*



### Blood Builder

*Cleanses the blood, improves circulatory flow, boosts immunity and mood. Apple, beetroot, carrot and turmeric.*



### Vital Veg

*Promotes circulation and protects brain and heart function. Tomato, cucumber, celery, fennel, basil, red pepper, lemon, pumpkin and flaxseed oil.*



### Berry quencher

*Protects against premature ageing by delivering a concentrated source-of antioxidants and phytonutrients. Black-skinned grapes, strawberries and frozen blueberries.*



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## COFFEE

Espresso.		7
Long Black.		8
Latte.		8
Cappuccino.		8
Flat White.		8
Hot Chocolate.		8

## WATER

Aqua Panna 250ml.		6
Aqua Panna 500ml.		10
San Pellegrino 250ml.		6
San Pellegrino 500ml.		10

## SODAS AND TONICS

Fever Tree Indian Tonic.		8
Fever Tree Mediterranean Tonic.		8
Fever Tree Light Tonic.		8
Fever Tree Soda.		8
Fever Tree Ginger Ale.		8
Fever Ginger Beer.		8
Coke.		8
Coke Zero.		8
Sprite.		8
San Pellegrino Sparkling Aranciata.		8
San Pellegrino Sparkling Limonata.		8

## TEA BY GRYPHON

Morning English.		8
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Cherry Jaonais.		8
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<b>BEER</b>	<b>BOT</b>	<b>CAN</b>
Brewlander Joy, Session IPA.	19	
Brewlander Respect, Porter.	19	
Brewlander Freedom, Lager.		17
Brewlander XPA, Extra Pale Ale.		17
Brewlander Inception IPA, West Coast IPA.		17
<b>WINES</b>		
<b>CHAMPAGNE AND SPARKLING</b>		<b>BOT</b>
Champagne Taittinger Brut Reserve NV France.		160
Champagne Taittinger Brut Reserve NV France Half Bottle.		100
DOM Perignon Brut France 2013.		400
Ruffino Prosecco N/V Italy.		120
<b>WHITE</b>		
Mount Riley Sauvignon Blanc 2022 New Zealand.		100
St Francis Chardonnay Sonoma. California 2020 USA.		120
COMO Estate Viognier Reserve 2021-Australia.		140
M. Chapoutier Cote du Rhone "Belleruche" Blanc 2022 France Half Bottle.		60
<b>ROSÉ</b>		
Mathilde Chapoutier Côtes de Provence Grand Ferrage 2021 France.		100
<b>RED</b>		
Luigi Bosca Finca La Linda Malbec 2021 Argentina.		120
Pierre Ferraud et Fils Pinot Noir 2022 France.		100
COMO Castelo Del Nero Rosso 2022-Italy.		140
M. Chapoutier Cote du Rhone "Belleruche" Rouge 2021 France-Half Bottle.		60
<b>SWEET</b>		
Bava Moscato D'Asti 2021 Italy.		90