



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

BREAKFAST MENU








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

32

Choose from any three items below

Bakery **D G**
Viennoiserie of the day

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 N L F G F** 22
Nut, seed and vegetable 'toast' crushed avocado, tomato, cucumber

Golden coconut waffles 24
Mango, strawberries, passion fruit cream

Ricotta hot cakes 28
Banana, blueberries and honeycomb butter

Nasi goreng **G L F** 30
Wok-fried chicken, vegetables and rice, fried egg

Teochew fish porridge **L F G F** 28
Boiled rice porridge, red snapper, ginger, garlic, onion, coriander

Prawn laksa **L F G F S F** 28
Prawn, fish cake, tofu, boiled egg, rice noodles, coconut milk, sambal, laksa leaf

Seasonal greens **L F G F** 22
Poached egg, roast cherry tomatoes, fine herbs

Eggs benedict **G D P** 28
Poached eggs, prosciutto cotto, hollandaise sauce, English muffins

Eggs royale **G D** 28
Poached eggs, smoked salmon, hollandaise sauce, English muffins

Eggs your way 34
Two eggs cooked to your liking sunny side-up, over-easy, soft or hard boiled, poached, scrambled or classic omelette served with bacon, chicken sausage, roast tomato, mushrooms, fried baby potato, avocado

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.

ALL-DAY DINING MENU

10.30am to 10.00pm

SMALL PLATES

Vegetable spring roll <i>Pickled vegetables, vermicelli, sweet and sour dipping sauce</i>	N GF LF	22
Lamb samosa <i>Mango chutney, mint raita</i>	G D	22
Chicken satay <i>Peanut sauce and cucumber-chilli vinegar</i>	N	28

APPETIZERS

Tom yum goong <i>Hot and sour soup, prawns, mushrooms, cherry tomatoes, coriander</i>	N GF LF	20
Gem heart caesar <i>Crisp prosciutto, soft cook egg, parmesan, croutons, white anchovy, Caesar dressing</i>	P	33
Burrata caprese <i>Cherry tomatoes, burrata cheese, arugula and basil</i>	D V	32
Char-grilled squid <i>Spicy green mango, cashew and herb salad, red chilli dressing</i>	LF GF N	34
Additions		
Spiced chicken		12
Grill prawns		14
Fish		14

SANDWICHES

Club sandwich <i>Shaved turkey, bacon, egg, tomatoes, lettuce</i>		32
Our lobster roll <i>Tomato, celery, chives, aioli, potato chips</i>	SF	50
COMO burger <i>Wagyu beef, pork bacon, tomato chilli relish, cheese, pickle, fries</i>	P	40

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BOWLS

Soto ayam <i>Golden chicken broth, boiled egg, tomato, celery, rice noodles</i>		28
Spaghetti carbonara <i>Guanciale, egg, parmigiano reggiano</i>	D	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>	D N	33
Snapper curry <i>Coconut, tomato, tamarind and okra curry, saffron rice</i>	SF	40
Beef rendang <i>Braised beef cheek, rendang curry, achar, coconut rice</i>	LF	42
Butter chicken masala <i>Tandoor spiced chicken, tomato and cashew nut masala sauce</i>	D N	37

SIDES

Broccolini <i>With chilli and lemon</i>		17
French fries		17

DESSERTS

Pandan crepe <i>Chantilly cream, fresh mango and mango sauce</i>	D	20
Pavlova <i>Passion fruit curd, vanilla cream, strawberries</i>	D	20
Burnt chocolate cheesecake <i>Cardamom cream</i>	GF	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>	P	19
Cheeseburger <i>Wagyu beef, gruyere cheese and fries</i>	D	21

BEVERAGE MENU

COMO Shambhala Juices

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

18

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.



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

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BEER	BOT	CAN
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

WINES

CHAMPAGNE AND SPARKLING	BOT
Champagne Taittinger Brut Reserve NV France	160
Champagne Taittinger Brut Reserve NV France Half Bottle	100
Billecart-Salmon Blanc De Blancs Grand Cru NV France	230
DOM Perignon Brut France 2013	400
Ruffino Prosecco N/V Italy	120

WHITE

Mount Riley Sauvignon Blanc 2022 New Zealand	100
L&C Poitout Chablis 2022 France	110
COMO Estate Viognier Reserve 2021-Australia	140
M. Chapoutier Cote du Rhone "Belleruche" Blanc 2022 France Half Bottle	60

ROSÉ

Chateau Roubine La Vien En Rose France 2023	95
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RED

Luigi Bosca Finca La Linda Malbec 2021 Argentina	120
Pierre Ferraud et Fils Pinot Noir 2022 France	100
Ruffino Chianti Italy 2022	105
COMO Castelo Del Nero Rosso 2022 Italy	140
M. Chapoutier Cote du Rhone "Belleruche" Rouge 2021 France-Half Bottle	60

SWEET

Bava Moscato D'Asti 2021 Italy	90
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