



COMO  
METROPOLITAN  
SINGAPORE

SKY BAR  
MENU

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

# ALLDAY MENU

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.

### 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*



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

## COFFEE

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

## 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
 <b>COCKTAILS (PREMIX)</b>		
Sprezza Bianco Spritz 250ml <i>White Wine, Botanicals, Grapefruit Bitters, Sparkling Water</i>		20
Sprezza Rosso Spritz 250ml <i>White Wine, Caramel, Orange Bitters, Sparkling Water</i>		20
Espresso Martini 120ml <i>Brazilian Coffee and Archie Rose Original Vodka</i>		20
Negroni 140ml <i>Triple Juniper Gin, Campari, Italian Sweet Vermouth</i>		20
 <b>COCKTAILS</b>		
Coco Lychee Mojito <i>Coconut Washed Diplomatico Planas Rum, Lychee Syrups, Mint, and Lime.</i>		23
Lychee and Strawberry Bellini <i>Lychee and Strawberry Puree, and Martini Brut Prosecco.</i>		23
Melon Martini <i>Grey Goose Vodka, Campari, Watermelon, Lime, and St. Germain Elderflower.</i>		23
Orange Punch Margarita <i>Orange Skin Infused Patron Tequila, Lime, Agave Syrup, and Cointreau.</i>		23
Rosa <i>Grey Goose Vodka, Rosa Shrub, and soda.</i>		23
Strawberry Melon Daiquiri (Classic or Frozen) <i>Strawberry Infused Diplomatico Plan Rum, Watermelon, and Lime.</i>		23
Summertime Spritz <i>Aperol, St. Germaine Elderflower, Martini Brut Prosecco, and Sanpellegrino limonata.</i>		23
The Bicycle Ride <i>Plantation Rum, St. Germaine Elderflower, Mancino Sakura Vermouth, Celery Bitters and Soda.</i>		23
The White Coloured Mistake (Sbagliato) <i>Sweet Vermouth Blend, Campari, and Martini Brut Prosecco.</i>		23
Violet Dress <i>Brass Lion Butterfly Pea Gin, Limoncello, and Lime.</i>		23

**WINES****CHAMPAGNE AND SPARKLING**

	125ml	BOT
Champagne Taittinger Brut Reserve NV France	28	160
Champagne Taittinger Brut Reserve NV France Half-Bottle		100
DOM Perignon Brut France 2013		400
Ruffino Prosecco N/V Italy		120

**WHITE**

	150ml	BOT
Mount Riley SB Marlborough 2022	23	100
St Francis Chardonnay Sonoma. California 2020 USA	26	120
COMO Estate Viognier Reserve 2021 Australia		140
M. Chapoutier Cote du Rhone "Belleruche" Blanc 2022 Half-Bottle		60

**ROSÉ**

Mathilde Chapoutier Côtes de Provence Grand Ferrage 2021 France	23	100
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**RED**

Luigi Bosca Finca La Linda Malbec 2021 Argentina	26	120
Pierre Ferraud Et Fils. Pinot Noir 2022 France	23	100
COMO Castelo Del Nero Rosso 2022-Italy		140
M. Chapoutier Cote du Rhone "Belleruche" Rouge 2021 France Half-Bottle		60

**SWEET**

	100ml	BOT
Bava Moscato D'Asti 2021 Italy	15	90

**SPARKLING JUICE OR TEA**

Lyserod Copenhagen Sparkling Tea		80
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**SPIRITS AND LIQUEURS****APERITIF**

Campari		19
Aperol		19
Ambrato Dry Vermouth		19
Martini Rubino Rosso Vermouth		19

**VODKA**

Grey Goose Vodka		23
Belvedere Vodka		24

**TEQUILA**

Patron Silver Tequila		22
Don Julio Anejo Tequila		24
Mezcal Artsanal Mezcal		24

**GIN**

Brass Lion Gin		26
Crosskeys Gin		23
Bombay Sapphire Gin		22
Hendricks Gin		23



**RUM**

Plantation 3 Star Rum	21
Plantation Pineapple Rum	25
Bacardi Ocho Rum	25
Diplomatico Reserva Rum	25

**BOURBON**

Michter's Bourbon	25
Maker's Mark Bourbon	24

**WHISKY**

Monkey Shoulder Whiskey	24
Arberg 10 Yrs Whisky	26
Dewar's 18 Yrs Whisky	24
Belvanie 12 Yrs Whisky	35

**LIQUEUR**

Mr. Black Coffee Liqueur	19
St. Germaine Liqueur	19
Demonio De Los Andes Pisco	19
Amaretto Di Saronno	19
Cointreau	19
Pallini Limoncello	19
Fernat Branca	19
Lillet Blanc	19
Five Farms Irish Cream	19