

LAZY, GRAZING BRUNCH AT COMO BEACH CLUB

Our COMO Beach Club brunch menu designed to be enjoyed family style.
Sit back, relax, order for the entire table and enjoy a leisurely brunch,
let us do the legwork for you

For the Late Risers

- Spanish Tortilla, crab, baby zucchini, ricotta, lemon, mint, arugula salad, parmesan **LS GF**
- Chicken Waffles, sweetcorn waffles, buttermilk fried chicken, bourbon, maple sauce
- Sausage and Egg Muffin, house-made pork sausage patty, fried egg, cheddar cheese, HP sauce on English muffins

Raw and Cured Flavours from Land and Sea

- Tartare, yellowfin tuna, Ambon-style, torch ginger, shallot sambal, kemangi, seaweed crackers **LS LF GF**
- Steak and Chips, truffle-scented beef tartare, caviar on crispy potato cake **GF**
- San Daniele Prosciutto, drunken melon, mint, radicchio, shaved parmesan **GF**

From the Garden and Pasture

- Burrata, heirloom tomato by Puri's tomato farm, basil pesto **LS N**
- Gypsy Salad, tomato, grape, watermelon, shaved cauliflower, date salad, almonds, feta **N**
- Baby Gem Salad, white anchovy, fine herbs, parmesan, bottarga, green goddess dressing **GF**

Bao and Buns

- Prawn Buns, cornmeal-crusteds prawns, rémoulade mayonnaise, jalapeño, lettuce, milk buns **LS**
- Pork Belly Bao, pickled cucumber, spring onion, coriander, sambal **LF**
- Sliders, house-made beef patty, caramelised onion, bacon, cheddar cheese, arugula

Brick Oven Baked

- Baked Beans, skillet baked, jalapeño, spinach, feta, avocado, corn tortilla chips
- Oysters Rockefeller Saint-Kerber, spinach, pernod, parmesan mornay sauce, gratinated
- Classic Italian Meatballs, tomato passata, basil, parmesan

Cooked Over Coal

- Split Jumbo Prawns, sambal butter, lime, torch ginger, fried shallots **LS GF**
- Yellowfin Tuna, cumin spiced, baby bean, grape, celery salad, almond tarator **LS N GF**
- 1/2 Free-Range Chicken, chermoula-crusteds, garlic labneh charred lemon **LS GF**
- Lamb Souvlaki, oregano, garlic, marinated skewers, feta, cherry tomato, olive salad **GF**
- Rum Glazed Baby Back Ribs, slow-cooked, tamarind, pineapple, cabbage slaw **LF**
- Stockyard Gold Sirloin, caramelised onions, Cafe de Paris Butter, crispy fried onion rings

Sweet Treats

- Local Artisan Cheeses, house-made crackers, fruit, nuts, watermelon, lemon relish **LS N**
- Granita, watermelon, mint-infused cucumber, sambuca cream **GF**
- Warm Chocolate Peanut Butter Brownie, salted caramel gelato **N**
- Pavlova, lime-scenteds, fresh mango, banana, mango curd **GF**
- Passion Fruit Tart, sweet cream, passion fruit sauce
- Profiteroles, vanilla bean ice cream, warm chocolate sauce

IDR 680.000 per person