

IN-VILLA DINING BREAKFAST MENU

Available from 7am to 10am



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

BREAKFAST

Viennoiserie

Our daily selection of pastries and breads
Served with homemade jams, fruit curds and
butter

Island Tropical Fruits

Selection of sliced seasonal fruits from our island

Yoghurt Pots

Plain or coconut
Granola | tropical fruits | island honey

Cereals

Laucala tropical fruit granola
Nut, seeds, and dried fruit muesli 🍯

Real Toast 🍯

Nut and seed toast | avocado crush | vine
tomatoes | cucumber | basil

Banana Pancakes

Honeycomb butter | fresh banana

French Toast

Crisp bacon | banana | maple syrup



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EGGS

Eggs Cooked to your Liking

Choice of additions

Homemade bacon, pork, or chicken sausage

Tomatoes, avocado, spinach, mushroom

Rösti, sour dough and our baked beans

Eggs Benedict | Royal | Florentine

Chef's baked ham, smoked salmon, or spinach

Poached eggs, homemade English muffin

Served with hollandaise sauce

Omelette

Whole egg or egg white with your choice of filling

Ham, smoked salmon, cheddar cheese

Tomatoes, bell peppers, mushroom, spring onion

Potato masala, fresh herbs

Green Dream 🍷

Hydroponic greens | quinoa | mushrooms | egg

Ask our friendly service team for our
special of the day



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JUICES

Fresh pressed orange juice
Young coconut water
COMO Shambhala juice of the day 

HOT BEVERAGES

Ginger Tea

Ginger | lemon | honey

Afro Tea

Organic loose leave tea selection

Classic black | earl grey | green leaves | pure white
Minty breeze | tropical fruits
Golden chamomile | spicy chai

Laucala Island Coffee

Mild & Aromatic

Mild | floral scent | wild natural aroma

Laucala Island Coffee

Dark & Elegant

Strong | very dark roasted | spiced flavour

Regular coffee | flat white | cappuccino
Café latte | espresso | espresso macchiato
Chai latte | chai-honey latte
Laucala ice coffee

Served with choice of
Whole, low-fat, soy or almond milk

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IN-VILLA DINING ALL DAY DINING MENU

Available from 10am – 9pm



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LIGHT MEALS

Mediterranean Dips Plate 🍯

Vegetable crudites | olives

Charcuterie Platter

Cured meats selection

Pickles | Parmigiano

Cheese Board

Hard and soft cheeses

Fruits | nuts | fruit jam | lavosh

SALADS

Our Big Raw Salad 🍯

Rainbow of island vegetables

Dijon mustard and apple cider vinaigrette

Tomato Mozzarella

Garden tomato | basil | olive oil | lemon

Grilled Vegetable Antipasto 🍯

Seasonal selection of marinated grilled

Vegetables and basil pesto

SANDWICHES

Garden Salad Sandwich

Avocado | sprouts | hummus | beetroot
Garden vegetables | multigrain bread

Club Sandwich

Our own smoked bacon | chicken
Lettuce | tomato | aioli | egg

Wagyu Beef Burger

Cheddar cheese | tomato relish | tomato
Pickles | lettuce

PIZZAS

Margherita

Tomato sauce | mozzarella | basil

Quattro Formaggio

Mozzarella | ricotta | gorgonzola | pecorino

Our Smoked Pepperoni

Tomato sauce | mozzarella | chilli



PASTA

Spaghetti Pomodoro

Vine ripe tomatoes tossed in garlic | basil

Penne alla Vodka

Creamy rose tomato sauce | island lobster

Bucatini Bolognese

Our island wagyu beef ragout

NOODLES & RICE

Nasi Goreng

Wok fried rice | chicken | egg | sambal

Pad Thai

Wok fried rice noodles | shrimp | tofu
Egg | peanuts

Aromatic Chicken Noodle Soup 🍲

Mushrooms | bok choy | rice noodles



SIMPLY OUT OF THE PAN

Fish of the Day

Palm heart remoulade | citrus

Roast Chicken Breast

Island greens | palm sugar dressing

Grilled Wagyu Beef

Red wine jus | Café de Paris

SIDES

Hydroponic Salad Greens

House vinaigrette

Steamed Green Vegetables

Extra virgin olive oil | citrus

Basmati Rice

Aromatic spices

Mash Potato

Creamy potato puree

Hand Cut Chips

Sea Salt



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DESSERTS

Island Fruit Plate

Seasonal Island offerings

Papaya Cheesecake

Cashew | coconut | macadamia nuts

Sticky Date Pudding

Whiskey anglaise | vanilla bean ice-cream

Tiramisu

Coffee | mascarpone | savoiardi

Ice Cream and Sorbet

Selection of our home-made ice creams and sorbets based on seasonal availability



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SOFT DRINKS

Coca Cola | Coca Cola Diet | Sprite | Fanta

East Imperial
Tonic | Soda Water | Ginger Beer

Red Bull
Energy | Sugar free | Tropical

Antipodes

BEERS

Fiji Gold | Fiji Bitter



CHAMPAGNES

Cattier Brut Icone

Chigny-les-Roses, France

Duval-Leroy Brut Rosé

Vertus-Champagne, France

WHITE WINES

J.Moreau & Fils

Chardonnay

Chablis, Burgundy, France

Greywacke Winery

Sauvignon Blanc

Marlborough, New Zealand

ROSÉ WINE

By Ott

Domaine Ott

Côtes de Provence, France

RED WINES

Soho Wines

Havana Organic Pinot Noir

Marlborough, New Zealand

Yalumba Winery

Ring. Bolt Cabernet Sauvignon

Margaret River, Western Australia

