



SKY BAR MENU

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

ALLDAY MENU

11.00am to 10.00pm

SHARING PLATES

Lamb Samosa **G D** 20
Mango chutney, mint raita.

Chicken Satay **N** 18
Peanut sauce, pickled cucumber.

APPETIZERS

Tom Yum Goong **SF GF LF** 18
Hot and sour soup, prawns, mushrooms, cherry tomatoes, coriander.

Gem Lettuce Caesar **P D G SF** 32
Crisp prosciutto, soft cooked egg, white anchovies parmesan, croutons, classic Caesar dressing.

Shelled Crab Salad **N SF** 28
Green papaya, sweet corn, peanuts, chilli dressing.

Additions

Spiced Chicken. 14

Grill Prawns. 16

Fish. 16

BURGERS AND ROLL

Our Lobster Roll **D G SF** 47
Tomato, celery, aioli, potato crisps.

COMO Burger **D G P** 37
Wagyu beef, pork bacon, tomato chilli relish, gruyere cheese, zucchini pickles, tomato, lettuce.

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.

NOODLES AND PASTA

Soto Ayam <i>Golden chicken broth, boiled egg, cabbage, tomato, celery, rice noodles.</i>	SF	26
Spring Greens Linguine <i>Green peas, asparagus, broccolini, pine nuts, basil pesto.</i>	D G N	32
Pad Thai <i>Wok-fried rice noodles, prawns, tofu, garlic, chives, sprouts, egg, tamarind, peanut.</i>	N SF	34
Tuscan Beef and Chianti Ragu <i>King Oyster mushroom, pappardelle, parmesan.</i>	D G	36

CURRIES AND RICE

Nasi Goreng Sambal <i>Wok-fried chicken, vegetables, sunny side up egg.</i>	G LF	30
Snapper Curry <i>Coconut, tomato, tamarind, okra, saffron rice.</i>	GF DF	36
Butter Chicken Masala <i>Twice-cooked chicken, tomato and cashew nut curry, saffron rice.</i>	N D	36

BIRYANI

Saffron rice, pomegranate, cucumber raita, guava salad, poppadum.		
Vegetable.		32
Chicken.		37
Lobster.		57

CHARCOAL FIRE GRILLED

Tandoori Cauliflower <i>Kale, pomegranate, cashew and nigella yoghurt.</i>	D N GF	35
BBQ Pork Ribs <i>Sweet potato wedges, mango hot sauce.</i>	LF P	50
Thai Chicken <i>Papaya salad, nam jim jaew, sticky rice.</i>	N LF	36
Butter Chicken Masala <i>Tandoor spiced chicken, tomato and cashew nut masala sauce.</i>	D N	37

SIDES

Chopped Kale Salad <i>Green apple, grapes, cranberry, walnut, creamy yoghurt, vinaigrette.</i>	D N	16
Sauteed Broccolini <i>Garlic, chilli, lemon.</i>	V LF GF	16
Parmesan Truffle Fries <i>Parmesan, truffle salt.</i>	GF D	18

DESSERTS

Mango Sticky Rice <i>Coconut sauce, sesame seeds.</i>	LF V GF	16
Mango Cheesecake <i>Young coconut, mango, cashew, passion fruit sauce.</i>	V N GF LF	20
Sticky Date Pudding <i>Butterscotch sauce, Chantilly cream.</i>	D G	16
Seasonal Fruit Platter		14

JUNIOR MENU

Tomato Spaghetti <i>Tomato sauce, parmesan cheese.</i>	G D	19
Spaghetti Bolognese <i>Served with our classic meat sauce.</i>	G D	23
Grilled Ham and Cheese Toasties <i>White toast, ham, cheese, fries.</i>	G D P	21
Fish and Chips <i>Panko-crumbed, tartare sauce, French fries, lemon.</i>	G	23

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

18

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.*



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 Japonais.		8
Chamomile.		8
Rose of Arianas.		8
Shiso Mint.		8

WATER

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

SODAS AND TONICS

London Essence Indian Tonic.		8
London Essence Grapefruit and Rosemary Tonic.		8
London Essence Blood Orange and Elderflower Tonic.		8
London Essence Ginger Ale.		8
London Essence Soda.		8
Coke.		8
Coke Zero.		8
Sprite.		8
San Pellegrino Sparkling Aranciata.		8
San Pellegrino Sparkling Limonata.		8



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

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
COCKTAILS (PREMIX)		
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
COCKTAILS		
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>Diplomatico Planas 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>Empress Indigo Gin, Limoncello, and Lime.</i>		23

WINES**CHAMPAGNE AND SPARKLING**

	125ml	BOT
Champagne Taittinger Brut Reserve NV France.	28	160
Billecart-Salmon De Blancs Grand Cru NV France.		230
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
L&C Poitout Chablis 2022 France.	27	110
COMO Estate Viognier Reserve 2021Australia.		140
M. Chapoutier Cote du Rhone "Belleruche" Blanc 2022 Half-Bottle.		60

ROSÉ

Chateau Roubine La Vien En Rose France 2023.	25	90
--	----	----

RED

Luigi Bosca Finca La Linda Malbec 2021 Argentina.	26	120
Pierre Ferraud Et Fils. Pinot Noir 2022 France.	23	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

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

SPARKLING JUICE OR TEA

Lyserod Copenhagen Sparkling Tea.		80
-----------------------------------	--	----

SPIRITS AND LIQUEURS**APERITIF**

Campari.		19
Aperol.		19

VODKA

Grey Goose Vodka.		23
Belvedere Vodka.		24

TEQUILA

Patron Silver Tequila.		22
Mezcal Artsanal Mezcal.		24

GIN

Crosskeys Gin.	23
Bombay Sapphire Gin.	23
Tanqueray Gin.	23
Hendricks Gin.	23
Empress Indigo Gin.	26

RUM

Diplomatico Planas 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

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