

# Culina

AT COMO DEMPSEY

## DAILY ADDITION

<b>Soupe du Jour</b> creamy cauliflower soup, chives, truffle oil	16
<b>White Asparagus Salad</b> frisée, fine herbs, truffle kombu dressing	45
<b>Chili Beef Puff</b> braised pepper flank steak baked in puff pastry, house-made hot sauce	2pcs for 30
<b>Truffle Ravioli</b> poached in a Champagne and porcini creamy sauce, parmesan, chives	36
<b>Market Fish</b> slow-cooked in a spicy cherry tomato, olives, capers and garlic fisherman water	36
<b>Rotisserie Free-range Mount Barker Chicken</b> market vegetables of the day	38/65
<b>Panna Cotta</b> Valrhona chocolate, espresso syrup, hazelnuts	16

## OUR WEEKEND ROTISSERIE SELECTION

(Only available on weekend – whilst stocks last)

<b>Crackling Pork Belly</b> Yorkshire pudding, market vegetables of the day, maple cider jus	42
<b>Roast Butcher's Cut</b> Yorkshire pudding, market vegetables of the day, horseradish cream, jus	46
<b>Maimoa Lamb</b> Yorkshire pudding, market vegetables of the day, mint sauce jus	50

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## CULINA MARKET

Market price and prep fee apply for selected products.

## CHARCUTERIE

Pick your own selection from our Charcuterie counter. Prep fee: 6

## CHEESE

Pick your own selection from our Cheese counter. Prep fee: 6

## OYSTERS

Choose from our daily selection at the Fish counter.  
No shucking fee.

## KAVIARI CAVIAR

Served with blinis and embellishments. Prep fee: 18

Baeri Royal	30g	90	50g	149
Kristal©	30g	104	50g	172
Oscietre Prestige	30g	95	50g	157

## SMOKED SEAFOOD

Smoked seafood is accompanied with a green apple, rocket and caper salad, horseradish cream. Prep fee: 12

Kaviari smoked Scottish salmon (4 slices)	200g	50.5
Kaviari organic Irish salmon (4 slices)	200g	59

## FISH & SEAFOOD

Simply plancha grilled. See our daily selection at the fish counter & choose 1 sauce. Prep fee: 18 to 28

Additional sauce selections

Meunière	3
Tomato vierge	3
XO butter	3
Curry butter	3

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## MEAT COOKED IN JOSPER GRILL

See our daily selection at the meat counter & choose 1 sauce.  
Prep fee: 18 to 28

Additional sauce selections

Béarnaise	3
Bordelaise	3
Pepper	3
Horseradish cream	3
Chimichurri	3

## SIDES

<b>Garden salad</b> Champagne dressing	9
<b>Green beans</b> shallots and almonds	12
<b>Baby spinach</b> sautéed with garlic chips	12
<b>Broccolini</b> steamed with lemon	12
<b>Mushrooms</b> parsley and garlic butter	12
<b>Potato purée</b> Beillevaire butter, chives	12
<b>Shoestring fries</b> Plantin truffle salt	12
<b>Mac and cheese</b> truffle cream gratin	18

## LITTLE BITES

<b>Ortiz anchovy cracker</b> avocado, tomato, quinoa cracker	18
<b>Fried squid</b> Espelette pepper, aioli and lemon	25
<b>Fish cakes</b> ocean trout, chervil, celeriac remoulade, Marie Rose	30
<b>Crab Cocktail</b> chilled Spanner crab, lemon aioli, dill, radish, melba toast	30
<b>Bone marrow</b> spiced salt, grilled bread, shallot, parsley horseradish salad	24
<b>Grilled cheese</b> oregano, honey, citrus, grilled bread	24
<b>Charcuterie board</b> served with bread and pickled cornichons	34
<b>Cheese platter</b> bread, crackers, dried fruits	34

## APPETIZERS

<b>French onion soup</b> with molten Gruyère cheese croûton	18
<b>Burgundy escargots</b> garlic butter gratinated, golden puff pastry	26
<b>Grilled octopus</b> lemon potatoes, edamame, olive and pepper salsa	38
<b>Beef tartare</b> shallots, cornichons, mustard, potato galette	32
<b>Scallops</b> baked in a half shell with garlic, pistachio, lemon, herbs crust	36

## SALAD

<b>Fattoush</b> radish, peppers, tomato, cucumber, mint, parsley, croûtons, sumac dressing	30
<b>Kabocha pumpkin</b> roasted with quinoa, spinach, cashew nut and yoghurt	30
<b>Burrata</b> Haut Clos cherry tomatoes, basil pistou	30
<b>Niçoise</b> Ortiz tuna, baby gem, beans, potato, tomatoes, olives, Frenz egg, anchovy dressing	32
<b>Rotisserie chicken</b> carrots, radicchio, endive, avocado, almonds, feta, champagne dressing	32

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## PASTA

<b>Orecchiette</b> cauliflower, currants, tarragon, parmesan bread crumbs	30
<b>Risotto</b> saffron, shrimps, preserved lemon, peas, zucchini, parmesan	36
<b>Rigatoni</b> braised lamb ragù, olives, rosemary, parmesan cheese	32
<b>Linguini</b> surf clams in a white wine, parsley & olive oil sauce	36
<b>Spaghettini</b> Spanner crab meat in a spicy tomato sauce	36

*Please ask your server for vegetarian options*

## SANDWICHES

<b>Fish sandwich</b> grilled fillet, spiced cabbage, rocket, garlic Aioli, on whole meal loaf	32
<b>Pork sandwich</b> smoked SRF pork collar, cheddar, sauerkraut, BBQ sauce, mustard	32
<b>Culina burger</b> wagyu beef patty, Emmental cheese, tomato relish	32

<b>Add truffle shoestring fries</b>	3
- All sandwiches served with side salad & straight cut chips	

## PLATES

<b>Fish &amp; chips</b> beer battered, straight cut chips, lemon, tartare sauce	33
<b>Petuna ocean trout</b> green goddess sauce, peppers, broccolini and lemon	36
<b>Jumbo prawns</b> seared garlic cream, fermented chilli, lemon	45
<b>Duck confit Parmentier</b> potato gratin, carrot, endive and apple salad	36
<b>Seafood bisque</b> poached with fish, crab, scallop, prawn, clams, rouille crouton	42
<b>Beef Bourguignon</b> beef cheeks braised in red wine, potato purée	38
<b>SRF Kurobuta pork cutlet</b> fennel & herb crumbed, kale salad, maple mustard sauce	50
<b>Maimoa lamb chops</b> sesame spice, garbanzo beans, carrot, peas, pine nuts	50

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## KIDS MENU

Ham and cheese sandwich with shoestring fries	18
Mini cheese burger with shoestring fries	
Pork sausage with mashed potatoes	
Fish and chips	
Pasta Bolognese	
Mac and Cheese	

*Inclusive of a scoop of ice cream or a San Pellegrino fruit soda*

## DESSERTS

<b>Sorbet &amp; ice creams</b> daily selection (per scoop)	6
<b>Profiteroles</b> vanilla ice cream, chocolate sauce	16
<b>Trifle</b> strawberry, rhubarb elderflower, custard	16
<b>Panna cotta</b> chocolate, shortbread, hazelnuts	16
<b>Banoffee pie</b> biscuit crust, salted caramel, banana crème	16
<b>Flourless chocolate cake</b> double cream, fresh berries	16