

Culina

AT COMO DEMPSEY

DAILY ADDITION

Soupe du Jour creamy celeriac soup, toasted hazelnuts, chives	16
Beetroot and Plum Salad heirloom beets, endives, rocket, plums, feta cheese, pecan nuts, pomegranate dressing	26
Salmon Rillette Kaviari smoked salmon, lemon, dill, cornichons, radish, croûtons	22
Beef Lasagne braised beef ragù, three-cheese béchamel, tomato coulis, basil pistou	36
Market Fish pan-seared, green beans, mussels, scallops, creamy Normandy sauce	36
Rotisserie Free-range Mount Barker Chicken market vegetables of the day	38/65
Chocolate Marquise salted chocolate mousse, milk sponge, aerated chocolate, raspberries	16

OUR WEEKEND ROTISSERIE SELECTION

(Only available on weekend – whilst stocks last)

Crackling Pork Belly Yorkshire pudding, market vegetables of the day, maple cider jus	42
Roast Butcher's Cut Yorkshire pudding, market vegetables of the day, horseradish cream, jus	46
Maimoa Lamb 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

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

LITTLE BITES

Ortiz anchovy cracker avocado, tomato, quinoa cracker	18
Fried squid Espelette pepper, aioli and lemon	25
Crab cakes jumbo lump crab, chervil, lemon, celeriac remoulade, Marie Rose	30
Bone marrow sweet & sour piperade relish, grilled bread, capers, parsley	24
Grilled cheese oregano, honey, lemon, grilled bread	24
Charcuterie board served with bread and pickled cornichons	34
Cheese platter bread, crackers, dried fruits	34

APPETIZERS

French onion soup with molten Gruyère cheese croûton	18
Burgundy escargots garlic butter, golden puff pastry	26
Grilled octopus lemon potatoes, edamame, olive and 38 pepper salsa	
Scallops baked in a half shell with garlic, pistachio, lemon, herbs crust	36
Beef tartare shallots, cornichons, mustard, potato galette	32
Foie gras au torchon macerated apricots, jam, shallot, brioche toast	36

SALAD

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

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PASTA

Orecchiette cauliflower, currants, tarragon, parmesan bread crumbs	30
Risotto saffron, shrimps, preserved lemon, peas, zucchini, parmesan	36
Rigatoni braised veal and pork bolognese ragù, tomato, chives, parmesan cheese	32
Linguini surf clams in a white wine, parsley & olive oil sauce	36
Spaghettini Spanner crab meat in a spicy tomato sauce	36

Please ask your server for vegetarian options

SANDWICHES

Fish focaccia open faced, crumbed fish, spiced cabbage, avocado, pepper, aioli	32
Pork sandwich house smoked SRF pork collar, cheddar, sauerkraut, 32 BBQ sauce, mustard	
Culina burger wagyu beef patty, Emmental cheese, tomato relish	32

Add truffle shoestring fries

3

- All sandwiches served with side salad & straight cut chips

PLATES

Bouchot mussels marinière in white wine, garlic and parsley broth, served with fries	47
Fish & chips beer battered, straight cut chips, lemon, 33 tartare sauce	
Petuna ocean trout green goddess sauce, peppers, broccolini and lemon	36
Jumbo prawns seared garlic cream, fermented chilli, lemon	45
Duck confit pie potato gratin, carrot, endive and apple salad	36
Seafood bisque poached with fish, crab, scallop, prawn, clams, rouille croûton	42
Beef Bourguignon beef cheeks braised in red wine, potato purée	38
SRF Kurobuta pork cutlet Jospier grilled, sautéed kale, crushed potato, maple mustard sauce	50
Maimoa lamb chops sesame spice, garbanzo beans, carrot, peas, pine nuts	50

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KIDS MENU

Please kindly take note that our kids menu is served to children up to 12 years old only. Thank you for your understanding.

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

Sorbet & ice creams daily selection (per scoop)	6
Profiteroles vanilla ice cream, chocolate sauce	16
Trifle strawberry, rhubarb elderflower, custard	16
Banoffee pie biscuit crust, salted caramel, banana crème	16
Flourless chocolate cake double cream, fresh berries	16