

# EASTER SPECIALS

20 MARCH TO 2 APRIL

## Soupe du Jour

*carrot, orange, ginger, fennel soup, apple salad, mint oil*

18

## Mushroom Arancini

*crispy fried carnaroli rice, parmesan, truffle cream*

24

## Smoked Trout Rilletes

*dill, lemon cream, gherkins, radish, crispbread*

26

## French White Asparagus Salad

*raw and poached textures of asparagus, spiced coconut dressing*

45

## Lamb Lasagne

*braised leg of lamb ragù, three cheese béchamel gratin*

36

## Market Fish

*slow-cooked in spicy fisherman's sauce with cherry tomato, capers and olive*

39

## Mount Barker Rotisserie Free-range Chicken

*Market vegetables of the day*

39/68

## Crème Brûlée

*chocolate chai crème brûlée, saffron poached pear*

16

## WEEKEND ROTISSERIE SELECTION (Limited availability)

### 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

**Culina**  
AT COMO DEMPSEY

# Culina

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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: 8

## CHEESE

Pick your own selection from our Cheese counter. Prep fee: 8

## 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	91	50g	151
Kristal©	30g	105	50g	174
Oscietre Prestige	30g	96	50g	159

## 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	53
Kaviari organic Irish salmon (4 slices)	200g	60

## 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	26
<b>Crab cakes</b> jumbo lump crab, chervil, lemon, celeriac remoulade, Marie Rose	30
<b>Bone marrow</b> shallot & ginger relish, capers, pink pepper corn, 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, grilled baguette	28
<b>Grilled octopus</b> lemon potatoes, edamame, olive and pepper salsa	38
<b>Scallops</b> baked in a half shell with garlic, pistachio, lemon, herbs crust	36
<b>Beef tartare</b> shallots, cornichons, mustard, potato galette	32
<b>Foie gras au torchon</b> macerated apricots, jam, shallot, brioche toast	38

## SALAD

<b>Brussels sprouts</b> crispy fried, pine nut hummus, parmesan, sage, truffle honey	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>Fettuccine</b> wild mushroom, porcini cream sauce, parmesan	30
<b>Risotto</b> saffron, shrimps, preserved lemon, peas, zucchini, parmesan	36
<b>Rigatoni</b> braised veal and pork bolognese ragù, tomato, chives, 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 ciabatta</b> crumbed fish, spiced cabbage, avocado, pepper, aioli	32
<b>Pork sandwich house</b> smoked SRF pork collar, cheddar, sauerkraut, BBQ sauce, mustard	32
<b>Culina burger</b> wagyu beef patty, Emmental cheese, tomato relish	32

**Add truffle shoestring fries** 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>Castaing duck confit</b> Colcannon mashed potato, apple, endive, Bordelaise sauce	36
<b>Seafood bisque</b> poached with fish, crab, scallop, prawn, clams, rouille croûton	44
<b>Beef Bourguignon</b> beef cheeks braised in red wine, potato purée	38
<b>SRF Kurobuta pork cutlet</b> Jospier grilled, sautéed kale, crushed potato, maple mustard sauce	50
<b>Maimoa lamb chops</b> 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

<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>Banoffee pie</b> biscuit crust, salted caramel, banana crème	16
<b>Flourless chocolate cake</b> double cream, fresh berries	16

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## Hot Drinks

### Lavazza Coffee

Espresso, Espresso Macchiato, Long Black, Piccolo 7

Cappuccino, Flat White, Café Latte, Double Espresso 8

Extra Shot 1

### Gryphon Tea

English Breakfast, Earl Grey, Osmanthus Sencha, 7

Chamomile, Peppermint, Lemon Ginger, Milky Oolong

## Digestifs

Château de Laubade Blanche d'Armagnac 14  
*Armagnac, France*

Château de Laubade XO 14  
*Armagnac, France*

Eligo dell' Ornellaia Grappa Riserva 16  
*Tuscany, Italy*

## Dessert Wine

M. Chapoutier Les Coufis Viognier 2017 (375ml) 29 86  
*Rhône, France*