

# Culina

AT COMO DEMPSEY

## DAILY ADDITION

<b>Beef carpaccio</b> potato galette, parmesan, shaved Manjimup truffle	50
<b>Truffle burrata</b> Saponi Antica Murgia burrata cheese, shaved Manjimup truffle	50
<b>Frenz scrambled eggs</b> brioche, chives, Comté cheese, shaved Manjimup truffle	50
<b>Fettuccine</b> Champagne velouté, parmesan, shaved Manjimup truffle	50
<b>Asyoulike</b> shaved Manjimup truffles on any dish you wish	25/5g

## OUR WEEKEND ROTISSERIE SELECTION

(only available on weekend)

<b>Roast butcher's cut</b> Yorkshire pudding, market vegetables of the day, horseradish cream, jus	45
<b>Maimoa lamb roast</b> market vegetables of the day, mint sauce	42
<b>Roast pork belly</b> Yorkshire pudding, market vegetables of the day, maple cider jus	42

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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: 5

## 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: 15

Baeri Royal	30g	69	50g	115
Kristal©	30g	88	50g	146
Oscietre Prestige	30g	82	50g	133

## SMOKED SEAFOOD

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

Tetsuya's soft smoked ocean trout	100g	21	200g	35.5
Kaviari smoked Scottish salmon (4 slices)			200g	42
Kaviari smoked Danish wild salmon (4 slices)			200g	48

## FISH & SEAFOOD

Simply plancha grilled. See our daily selection at the fish counter & choose 1 sauce. Prep fee: 15 to 25

### 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: 15 to 25

### 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	9
Baby spinach sautéed with garlic chips	9
Broccolini steamed with lemon	9
Mushrooms parsley and garlic butter	9
Potato purée Beillevaire butter, chives	9
Shoestring fries Plantin truffle salt	12
Mac and cheese truffle cream gratin	18

## LIGHT BITES

Ortiz anchovy crackers avocado, tomato, quinoa cracker	18
Fried squid Espelette pepper, aioli and lemon	22
Crab cakes mâche, lemon, cocktail sauce	28
Bone marrow roast herbs crusted, parsley salad	20
Charcuterie platter served with bread, pickled cornichons	28
Cheese platter bread, crackers, dried fruits	28

## APPETIZERS

French onion soup with molten Gruyère croûton	18
Burgundy escargots garlic butter gratinated, baguette	22
Grilled octopus lemon potatoes, capers, olive and bean salsa	32
Foie gras au torchon seasonal fruit compote, pink peppercorns and brioche	32
Beef tartare shallots, cornichons, mustard, potato galette	28

## SALAD

Leek vinaigrette capers, roquefort cheese, chives, hazelnuts, whole grain mustard dressing	24
Kabocha pumpkin roasted with quinoa, spinach, cashew nut and yoghurt	24
Burrata Haut Clos cherry tomatoes, basil pistou	28
Niçoise Ortiz tuna, gem leaves, beans, olive, capers, free-range egg	28
Rotisserie chicken avocado, endive, apple, champagne dressing	28

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## PASTA

<b>Rigatoni</b> in a rich braised wagyu beef & pork ragu, parmesan cheese	30
<b>Linguini</b> Cloudy Bay Tua Tua clams in a white wine, parsley and olive oil sauce	32
<b>Spaghettini</b> Spanner crab meat in a spicy tomato sauce	34
<b>Risotto</b> seared Hokkaido scallops, preserved lemon peas, parmesan	38

## SANDWICHES

<b>Fish bun</b> grilled, avocado, rocket, peppers, and harissa aioli	28
<b>Reuben sandwich</b> smoked brisket, cheddar, sauerkraut, mustard, dill pickles	28
<b>Culina burger</b> wagyu beef patty, Emmental cheese, tomato relish	28
Add foie gras	12
Add truffle shoestring fries	3

- All sandwiches served with side salad & straight cut chips

## PLATES

<b>Fish &amp; chip</b> beer battered, straight cut chips, lemon, tartare sauce	32
<b>Petuna ocean trout</b> sweet corn relish, broccolini and lemon	32
<b>Jumbo prawns</b> garlic, chilli, parsley, lemon	45
<b>Trio of home-made sausages</b> mashed potato, Lyonnaise onions, red wine jus	30
<b>Castaing duck confit</b> red cabbage, salted potatoes, red wine jus	36
<b>Beef bourguignon</b> beef cheeks braised in red wine, potato purée	38
<b>SRF Kurobuta pork chop</b> kale, herb potatoes, cider mustard sauce	42

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## KIDS MENU

Ham and cheese sandwich	12
Mini cheese burger	
Pork sausage with mashed potatoes	
Fish and chips	
Pasta bolognese	
Mac and cheese	

## DESSERTS

<b>Sorbet &amp; ice creams</b> daily selection (per scoop)	6
<b>Profiteroles</b> vanilla ice cream, chocolate sauce	15
<b>Millefeuille</b> poached rhubarb, vanilla chibouse, cinnamonice cream	15
<b>Crème brûlée</b> Madagascar vanilla custard, hazelnut biscotti	15
<b>Banoffee pie</b> biscuit crust, salted caramel, banana crème	15
<b>Flourless chocolate cake</b> double cream, fresh raspberries	15