

Culina

AT COMO DEMPSEY

DAILY ADDITION

Soupe du jour velvet kabocha pumpkin, truffle butter and hazelnut	15
Brussels sprouts pine nut hummus, parmesan, pink peppercorns and truffle honey	20
French sardines simply grilled with parsley persillade and croûtons	24
King prawns spaghetti sautéed with shrimp oil, shallots, garlic, chives	38
Market fish Ratte potatoes, haricot beans, salsa verde	35
Rotisserie lacto chicken market vegetables of the day	30/55
Peanut butter pudding salted caramel ice cream	16

OUR WEEKEND ROTISSERIE SELECTION

(Only available on weekend – whilst stocks last)

Roast Butcher's cut Yorkshire pudding, market vegetables of the day, horseradish cream, jus	45
Maimoa lamb Yorkshire pudding, market vegetables of the day, mint sauce jus	48
Roast pork belly 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: 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	72	50g	118
Kristal©	30g	88	50g	146
Oscietre Prestige	30g	85	50g	140

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: 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
Broccoli 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

LIGHT BITES

Ortiz anchovy crackers avocado, tomato, quinoa cracker	18
Fried squid Espelette pepper, aioli and lemon	24
Crab cakes mâche, lemon, cocktail sauce	30
Bone marrow roast herbs crusted, parsley salad	22
Charcuterie platter served with bread, pickled cornichons	28
Cheese platter bread, crackers, dried fruits	28

APPETIZERS

French onion soup with molten Gruyère crouton	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	30

SALAD

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, Frenz free-range egg	30
Rotisserie chicken avocado, endive, apple, champagne dressing	30

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PASTA

Rigatoni in a rich braised wagyu beef & pork ragu, parmesan cheese	30
Linguini surf clams in a white wine, parsley and olive oil sauce	32
Spaghettini Spanner crab meat in a spicy tomato sauce	36
Risotto seared Hokkaido scallops, preserved lemon peas, parmesan	38

SANDWICHES

Fish sandwich herb-crumbed, romaine, avocado, cornichon aioli, on whole meal loaf	28
Reuben sandwich smoked brisket, cheddar, sauerkraut, mustard, dill pickles	28
Culina burger wagyu beef patty, Emmental cheese, tomato relish	28
Add seared foie gras	12
Add truffle shoestring fries	3

- All sandwiches served with side salad & straight cut chips

PLATES

Fish & chips beer battered, straight cut chips, lemon, tartare sauce	32
Petuna ocean trout sweet corn relish, broccolini and lemon	32
Jumbo prawns garlic, chilli, parsley, lemon	45
Bouchot mussels marinière in white wine, garlic and parsley broth, served with fries	40
Bouillabaisse seasonal seafood poached in tomato stew, rouille	48
Trio of home-made sausages mashed potato, Lyonnaise onions, red wine jus	32
Castaing duck confit red cabbage, salted potatoes, red wine jus	36
Beef Bourguignon beef cheeks braised in red wine, potato purée	38
SRF Kurobuta pork chop kale, herb potatoes, cider mustard sauce	48
Maimoa lamb fillet pistachio crust, ratatouille, tapenade, red wine jus	48

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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

Sorbet & ice creams daily selection (per scoop)	6
Profiteroles vanilla ice cream, chocolate sauce	16
Millefeuille poached rhubarb, vanilla chibouse, cinnamon ice cream	16
Crème brûlée Madagascar vanilla custard, hazelnut biscotti	16
Banoffee pie biscuit crust, salted caramel, banana crème	16
Flourless chocolate cake double cream, fresh raspberries	16