

Culina

AT COMO DEMPSEY

DAILY ADDITION

| | |
|---|-------|
| Soupe du Jour velvety carrot, orange and fennel, apple and parsley | 15 |
| French Sardines grilled on the plancha, garlic persillade, lemon breadcrumbs | 26 |
| Frenz Eggs hard-boiled, sautéed spinach, green peas, chili and mint | 26 |
| Treviso Salad shaved radicchio, fennel, grapes, pine nuts, orange dressing | 26 |
| Beef Lasagne layered beef and pork Bolognese ragù, three-cheese béchamel sauce | 35 |
| Market Fish pan-seared, wild asparagus, sunchoke chips, Café de Paris butter | 35 |
| Rotisserie Lacto Chicken market vegetables of the day | 30/55 |
| Yuzu Meringue Tart citrus curd, toasted meringue | 16 |

OUR WEEKEND ROTISSERIE SELECTION

(Only available on weekend – whilst stocks last)

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|--|----|
| 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 | 45 |
| Maimoa Lamb Yorkshire pudding, market vegetables of the day, mint sauce jus | 48 |

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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 | 23 | 200g | 38.5 |
| 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 |

LITTLE BITES

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|--|----|
| Ortiz anchovy cracker 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 |
| Crudités chilled vegetables with whipped tahini and spicy harissa | 22 |
| Charcuterie board served with bread and pickled cornichons | 32 |
| Cheese platter bread, crackers, dried fruits | 32 |

APPETIZERS

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|--|----|
| French onion soup with molten Gruyère cheese croûton | 18 |
| Burgundy escargots garlic butter gratinated, baguette | 24 |
| Grilled octopus lemon potatoes, edamame, olive and pepper salsa | 38 |
| Paspaley pearl sashimi grapefruit, jalapeno, horseradish, mint | 24 |
| Beef tartare shallots, cornichons, mustard, potato galette | 30 |
| Foie gras au torchon grapes, Alain Milliat jam, pickled onions | 32 |

SALAD

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|--|----|
| Brussel sprouts crispy fried with pine nut hummus, parmesan, truffle honey | 22 |
| Kabocha pumpkin roasted with quinoa, spinach, cashew nut and yoghurt | 28 |
| Burrata Haut Clos cherry tomatoes, basil pistou | 28 |
| Niçoise Ortiz tuna, gem leaves, vine tomatoes, olives, capers, free-range Frenz egg, anchovy dressing | 30 |
| Rotisserie chicken endive, beans, avocado, almond & tarragon dressing | 30 |

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PASTA

| | |
|---|----|
| Risotto seared Hokkaido scallops, preserved lemon peas, parmesan and dill | 38 |
| Rigatoni in a rich braised wagyu beef & pork ragu, parmesan cheese | 30 |
| Linguini surf clams in a white wine, parsley & olive oil sauce | 34 |
| Spaghettini Spanner crab meat in a spicy tomato sauce | 36 |
| Capellini king prawns sautéed with spring onions, garlic, chili and shrimp oil | 38 |
| Anchovy spaghetti garlic, chili, olive and lemon pangrattato | 30 |

Please ask your server for vegetarian options

SANDWICHES

| | |
|--|----|
| Fish sandwich herb-crumbed, romaine, avocado, cornichon aioli, on whole meal loaf | 30 |
| Reuben sandwich smoked brisket, cheddar, sauerkraut, mustard, dill pickles | 30 |
| Culina burger wagyu beef patty, Emmental cheese, tomato relish | 30 |

| | |
|--|---|
| Add truffle shoestring fries | 3 |
| - All sandwiches served with side salad & straight cut chips | |

PLATES

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|--|----|
| Fish & chips beer battered, straight cut chips, lemon, tartare sauce | 33 |
| Petuna ocean trout green goddess sauce, peppers, broccolini and lemon | 35 |
| Jumbo prawns seared with garlic, chilli, lemon & parsley butter | 45 |
| Bouillabaisse seasonal seafood poached in tomato stew, rouille | 48 |
| Trio of home-made sausages mashed potato, Lyonnaise onions, red wine jus | 32 |
| Duck confit green beans, Ratte potatoes, endives, apple, red wine sauce | 36 |
| Beef Bourguignon beef cheeks braised in red wine, potato purée | 38 |
| SRF Kurobuta pork chop kale, herb potatoes, maple mustard sauce | 48 |
| Maimoa lamb cutlets sesame spice, garbanzo beans, carrot, peas, pine nuts | 48 |

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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

| | |
|---|----|
| Sorbet & ice creams daily selection (per scoop) | 6 |
| Profiteroles vanilla ice cream, chocolate sauce | 16 |
| Crème brûlée Madagascar vanilla custard, hazelnut biscotti | 16 |
| Seasonal fruit crumble vanilla Chantilly | 16 |
| Banoffee pie biscuit crust, salted caramel, banana crème | 16 |
| Flourless chocolate cake double cream, fresh berries | 16 |
| Apple tart caramelized Granny Smith apple, cinnamon, vanilla ice cream | 16 |