

Culina

AT COMO DEMPSEY

October Special

THE CULINA GRILL

\$180+ per platter | Serves 3 to 4



Lamb cutlet, beef sirloin, beef rissole, pork chop, pork sausage, potato galette, onions, mushrooms, tomatoes, broccolini

Add on \$94+ for a bottle of 2018 Torbreck The Steading, Barossa Valley, Australia

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DAILY ADDITION

Soupe du Jour Dutch cream potato and leek soup, chives, bacon	15
Beef Croquettes crispy-fried smoked beef brisket morsels with truffle aioli	20
Friseline Salad chicory salad, plums, walnuts, blue cheese dressing	26
Melon Salad sweet Philibon Charentais melon, rocket, pickled onion, shaved Parma ham	26
Truffle Scrambled Eggs creamy Frenz egg scramble, chives, freshly shaved French black truffles	50
Market Fish jospier grilled, sweet potato purée, fried shallots, coconut lime sauce	35
Rotisserie Chicken market vegetables of the day	35/60
Strawberry Millefeuille macerated strawberries, Chantilly crème, compote, puff pastry	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	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	89	50g	147
Kristal©	30g	103	50g	170
Oscietre Prestige	30g	94	50g	155

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	50
Kaviari organic Irish salmon (4 slices)			200g	58

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

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
Crudité 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

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 plums, seasonal fruit compote, toasted brioche	34

SALAD

Brussels 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

Bouchot mussels marinière in white wine, garlic and parsley broth, served with fries	44
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