

# Culina

AT COMO DEMPSEY

## DAILY ADDITION

<b>Soupe du Jour</b> creamy roasted Kabocha pumpkin soup, hazelnuts, chives, crème fraîche	15
<b>Beetroot Salad</b> heirloom beets, rocket, strawberries, walnut Champagne dressing	26
<b>Akoya Pearl Oyster</b> raw Leeuwin estate pearl oysters, seaweed ginger dressing	3pcs for 15
<b>Tartiflette</b> potatoes, creamy white wine braised shallots, bacon, thyme, cheese gratin	20
<b>Fish Fingers</b> crispy-fried King George whiting, fried parsley, lemon, tartare sauce	25
<b>Vegetable Lasagne</b> grilled zucchini, peppers, eggplant, pumpkin, spinach, tomato, ricotta, basil pesto	32
<b>Market Fish</b> pan-seared, white asparagus, poached seafood Normandy sauce	35
<b>Rotisserie Chicken</b> market vegetables of the day	35/60
<b>Mango Tango</b> coconut mousse, nuts crumble, fresh mango salad	16

## OUR WEEKEND ROTISSERIE SELECTION

(Only available on weekend – whilst stocks last)

<b>Crackling Pork Belly</b> Yorkshire pudding, market vegetables of the day, maple cider jus	42
<b>Roast Butcher's Cut</b> Yorkshire pudding, market vegetables of the day, horseradish cream, jus	45
<b>Maimoa Lamb</b> 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

<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>Broccoli</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	24
<b>Crab cakes</b> mâche, lemon, cocktail sauce	30
<b>Bone marrow</b> roast herbs crusted, parsley salad	22
<b>Crudités</b> chilled vegetables with whipped tahini and spicy harissa	22
<b>Charcuterie board</b> served with bread and pickled cornichons	32
<b>Cheese platter</b> bread, crackers, dried fruits	32

## APPETIZERS

<b>French onion soup</b> with molten Gruyère cheese croûton	18
<b>Burgundy escargots</b> garlic butter gratinated, baguette	24
<b>Grilled octopus</b> lemon potatoes, edamame, olive and pepper salsa	38
<b>Paspaley pearl sashimi</b> grapefruit, jalapeno, horseradish, mint	24
<b>Beef tartare</b> shallots, cornichons, mustard, potato galette	30
<b>Foie gras au torchon</b> plums, seasonal fruit compote, toasted brioche	34

## SALAD

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

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## PASTA

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

*Please ask your server for vegetarian options*

## SANDWICHES

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

<b>Add truffle shoestring fries</b>	3
- All sandwiches served with side salad & straight cut chips	

## PLATES

<b>Bouchot mussels marinière</b> in white wine, garlic and parsley broth, served with fries	44
<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	35
<b>Jumbo prawns</b> seared with garlic, chilli, lemon & parsley butter	45
<b>Bouillabaisse</b> seasonal seafood poached in tomato stew, rouille	48
<b>Trio of home-made sausages</b> mashed potato, Lyonnaise onions, red wine jus	32
<b>Duck confit</b> green beans, Ratte potatoes, endives, apple, red wine sauce	36
<b>Beef Bourguignon</b> beef cheeks braised in red wine, potato purée	38
<b>SRF Kurobuta pork chop</b> kale, herb potatoes, maple mustard sauce	48
<b>Maimoa lamb cutlets</b> 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

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