



BREAKFAST MENU

Served between 6.00 am to 10.30 am

CONTINENTAL SET

Choice of freshly pressed Thai orange, pineapple, or watermelon juice

Freshly cut seasonal fruit

Yogurt of the day

Daily assortment of freshly baked breakfast pastries and toast

COFFEE AND TEA

Choice of whole, almond, or soy milk

Espresso, cappuccino, caffè latte, Americano

Green, mint, English breakfast, chamomile, COMO Shambhala ginger tea

MAINS

one a la cart from Main dish

Acai berry bowl	LF	350
<i>Banana, kiwi, berries, bee pollen and chia seeds</i>		
Cinnamon French toast		330
<i>Banana, bacon and maple syrup</i>		
Coconut Waffles		330
<i>Mango, blueberries and vanilla mascarpone cream</i>		
Ricotta pancakes		330
<i>Choice of banana, chocolate or blueberries</i>		
Nut and seed toast		350
<i>Crushed avocado, tomatoes and cucumber</i>		
Quinoa porridge		350
<i>Green apple, dried cranberry, almond milk and cinnamon</i>		
Smoked salmon		350
<i>Pumpernickel bread, avocado, tomato, and cottage cheese</i>		
Garden green vegetables	GF	330
<i>Poached egg and green goddess sauce</i>		
Eggs benedict	P	350
<i>Prosciutto, rocket and hollandaise sauce</i>		
Eggs cooked to your liking		330
<i>Bacon, chicken sausage, hash brown and tomato</i>		
Rice porridge	LS, GF	330
<i>Fragrant broth, grouper, ginger and condiments</i>		
Wok fried	GF, S	330
<i>Thai rice with shrimps, seasonal vegetables and a fried egg</i>		

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GF Gluten-free LF Lactose-free S Sustainably-sourced V Vegan
LS Locally-sourced N Contains nuts P Contains pork

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DINING MENU

Served between 11.00 am to 10.00 pm

SNACKS

Steamed edamame <i>With sea salt</i>	V, GF, DF	200
Spring rolls <i>Spring rolls, shredded vegetables, glass noodle, sweet chili sauce</i>	LF, LS	280
Chilli salt <i>Fried squid, spicy lime dipping sauce</i>	LS, LF	400
Satay gai <i>Chicken satay, peanut sauce, pickled cucumber relish</i>	GF, N, LS	290
Gai thod miang tai <i>Southern Thai style fried chicken wings, Sriracha mayonnaise</i>	LS, S, LF	300
	LF	350

SALADS

Caprese <i>tomato, mozzarella, basil, extra virgin olive oil</i>	GF	450
Classic Caesar <i>Romaine lettuce, crisp prosciutto, croutons, soft boiled egg, parmesan</i>	P	450
Som tam thai <i>Thai green papaya salad, long bean, cherry tomato, peanut salad, chilli, lime dressing</i>	GF, LF, LS	300
Yam Som O Goong <i>Poached prawn, pomelo, palm heart, jicama, lemongrass salad, red chilli, lime dressing</i>	GF, LF, LS	450

OPTIONAL

Salad additions – chicken or prawns		280 each
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BURGERS AND SANDWICHES

Prawn roll <i>Poached prawn, avocado, celery, tomato, fine herbs, lemon mayonnaise</i>	LS	480
Club sandwich <i>Club sandwich, grilled chicken, bacon, tomato, egg, mayonnaise, lettuce</i>	P	600
COMO burger <i>Wagyu beef patty, tomato, zucchini pickles, tomato relish, cheese, lettuce</i> <i>Served with choice of garden salad or French fries</i>		650

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SOUP AND CURRIES

Tom yum goong	LS, GF, LF	450
<i>Tom Yum, spicy prawn, lemongrass soup, straw mushrooms, cherry tomato, lime</i>		
Tom Kha Gai	GF, LS	450
<i>Chicken, galangal, mushroom, coriander, coconut milk soup, kaffir lime</i>		
Green curry of grouper	GF, LS	500
<i>Fragrant green curry of grouper, long beans, baby corn, eggplant, basil, jasmine rice</i>		
Red curry duck	GF, LS	550
<i>Rich red curry of roast duck, pineapple, cherry tomato, sweet basil, jasmine rice</i>		
Massaman beef	GF, N	550
<i>Massaman curry of braised wagyu beef cheek, potato, peanuts, jasmine rice</i>		

PIZZAS AND PASTAS

Pizza Margherita		400
<i>Tomato, mozzarella and basil</i>		
Pizza Gamberi	LS	650
<i>Tiger prawn, tomato passata, mozzarella, cherry tomato, arugula, parmesan</i>		
Spaghetti carbonara	P	450
<i>Bacon, egg yolk, black pepper, parmesan</i>		
Pappardelle ragu		520
<i>Pappardelle, slow cooked wagyu beef ragu, parsley, parmesan</i>		

NOODLES AND RICE

Crab fried rice	GF, S	480
<i>Wok fried blue crab, spring onions, baby corn, egg, white pepper</i>		
Pad thai goong	GF, S	480
<i>Wok fried prawns, tofu, garlic chives, salted turnip, peanuts, egg, rice noodles, sweet tamarind sauce</i>		
Cashew Chicken	N, GF, S	440
<i>Wok fried chicken, broccoli, long beans, long red chilli, celery, cashews, oyster sauce, sesame, jasmine rice</i>		
Pad Kapao Moo	GF, S, P	440
<i>Wok fried minced pork, long beans, garlic, chilli, hot basil, fried egg, jasmine rice</i>		

GRILLED AND CRISPY FRIED

Fish of the day	S, GF	600
<i>Grilled fish of the day, baby bean, edamame, lemon, olive, caper, parsley salad</i>		
Gai yang	S, DF	450
<i>Thai grilled chicken, green papaya salad, nam jim jaew, sticky rice</i>		
Pork Katsu	P, S	400
<i>Shaved cabbage, tonkatsu sauce, sesame sauce, mixed salad or jasmine rice</i>		
Grilled Wagyu beef sirloin	S	1,050
<i>Café de Paris butter, caramelized onions, crispy fried onion rings</i>		

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SIDES

Mixed leaf	LF, LS, GF	180
<i>Fine herb salad, palm sugar vinaigrette</i>		
Wok fried water spinach	LS, LF	180
<i>Garlic, chilli, soy bean sauce</i>		
French fries	LF	180
Jasmine rice	GF, LF	50

DESSERTS

Seasonal sorbet and ice cream per scoop		90
Tropical fruit plate	LS	300
Kao niew ma moun	LS, GF	380
<i>Black sticky rice with fresh mango, young coconut and sesame seeds</i>		
Brownie	V	380
<i>Chocolate brownie with coffee ice cream</i>		

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DINING MENU

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SOUPS

Garden vegetable soup	V, GF, DF	330
Summer vegetables, roast tomato broth, garden herbs		
Healing black chicken soup	GF, DF	450
Shredded chicken, Asian greens, winter melon, dried shiitake, brown rice noodles		

SALAD BOWLS

Shambhala chopped	V, GF, DF	450
Raw, cook, grilled vegetables, avocado, chickpeas, sesame, citrus dressing		
Power-house	V, GF, DF, N	400
Chopped broccoli, cauliflower, shaved fennel, radish, quinoa, mint, almonds, ginger miso dressing		

MAIN PLATES

Pad Thai	N, GF, V	400
Wok fried brown rice noodles, tofu, greens, pickled radish, dried chilli, tamarind, tamari sauce, roasted cashews		
Steamed sea bass	GF, DF, S	520
Fragrant ginger, shallot, shiitake mushroom broth with sesame oil, brown rice		
Spiced chicken skewers	GF, N	500
Barley, dried fruit, nut salad, orange dressing, harissa yoghurt		

SIDES

Mixed leaf	LF, LS, GF	180
Fine herb salad, palm sugar vinaigrette		
Seasonal greens	V, GF, DF	180
Lemon, and extra virgin olive oil		

DESSERTS

'Cheesecake'	N, V	380
Mango, passionfruit, lime, macadamia, dried coconut crust		
Hibiscus Salad	V, GF, DF	380
Watermelon, strawberry, pomegranate salad, hibiscus flower granite		

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COMO SHAMBHALA BLENDS

Tropical aid	DF, V, GF	250
Hydrates with natural electrolytes and provides fast fuel for active muscles		
Mango, papaya, orange, coconut water, lime		
Pink delight	DF, GF, V	230
Watermelon, honey and ginger		
Berry quencher	DF, GF, V	250
Protects against early ageing by delivering a concentrated source of anti-oxidants and phytonutrients		
Black skinned grapes, strawberries and frozen blueberries		
Muscle mylk	N	250
Speeds recovery by reducing inflammation and replenishing electrolytes, and nutrients		
Banana, coconut water, almond milk, cinnamon, flaxseeds, dates, cocoa powder		

COMO SHAMBHALA WELLNESS JUICE

Shambhala ginger tea		180
Blood of the earth	V, DF	250
Cleanses the blood, improves circulatory flow, boosts		
Green clean	N, DF	250
Fennel, cucumber, spinach, celery, apple, spirulina, sunflower seeds, macadamia nuts		
Stress reliver	V, DF	250
Carrot, red apple, red grapes, ginger, spinach, fennel, beetroot, celery		

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CHILDREN'S MENU

Served between 11.00 am to 10.00 pm

APPETIZERS

Butter popcorn		100
Spring rolls	LF, LS	150
<i>Spring rolls, shredded vegetables, glass noodle, sweet chili sauce</i>		
Satay gai	GF, N, LS	150
<i>Chicken satay, peanut sauce, pickled cucumber relish</i>		

MAINS

Spaghetti pasta		280
<i>Tomato and basil</i>		
Pad Thai		250
<i>Wok fried brown rice noodles, tofu, greens, pickled radish, dried chilli, tamarind, tamar sauce, roasted peanuts</i>		
Egg fried rice		250
<i>Green onion and baby corn</i>		
Grilled ham and cheese sandwich		250
Fried chicken tenders with honey mustard		300
Hot dog on a toasted brioche bun		300
Mini wagyu beef sliders with tomato and lettuce		300
<i>Sandwiches/tenders served with a garden salad or French fries</i>		

DESSERTS

Seasonal sorbet and ice cream per scoop		90
Tropical fruit plate	LS	200
Assorted cookies and milk		280

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NIGHT OWL MENU

Served between 10.00 pm to 7.00 am

APPETIZERS

Butter popcorn		100
Spring rolls	LF, LS	280
<i>Spring rolls, shredded vegetables, glass noodle, sweet chili sauce</i>		
Satay gai	GF, N, LS	290
<i>Chicken satay, peanut sauce, pickled cucumber relish</i>		

MAINS

Spaghetti pasta		360
<i>Roasted tomato and basil</i>		
Classic Caesar	P	450
<i>Romaine lettuce, crisp prosciutto, croutons, soft boiled egg, parmesan</i>		
Pad Thai with prawns	N, GF, VG	480
<i>Wok fried brown rice noodles, tofu, greens, pickled radish, dried chilli, tamarind, tamari sauce, roasted cashews</i>		
Crab fried rice	GF, S	480
<i>Wok fried blue crab, spring onions, baby corn, egg, white pepper</i>		
Chicken club		600
<i>Fried egg, bacon, tomato, lettuce and French fries</i>		
Green curry of grouper	GF, LS	500
<i>Fragrant green curry of grouper, long beans, baby corn, eggplant, basil, jasmine rice</i>		
COMO burger		650
<i>Wagyu beef patty, tomato, zucchini pickles, tomato relish, cheese, lettuce</i>		
<i>Served with choice of garden salad or French fries</i>		

DESSERTS

Seasonal sorbet and ice cream per scoop		90
Brownie	V	380
<i>Chocolate brownie with coffee ice cream</i>		
Tropical fruit plate	LS	300
Assorted cookies and milk		280

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BEVERAGE MENU

WATER

Evian 750ml	280
Evian Sparkling 330ml / 750ml	180 / 300
Fresh coconut	200

SOFT DRINKS/ FRESH JUICES

Coke / Coke Zero / Sprite	180
Soda / Tonic	180
Pineapple / Watermelon / Thai orange	200

COFFEE/TEA

Coffee by Nespresso	180
Double Espresso, cappuccino, café latte	190
Green, mint, English breakfast, chamomile	180

WINE

	<i>Glass/Bottle</i>
W Botter Pinot Grigio Organic, Venezia Italy	450 / 2,000
R Chartron ET Trebuchet Pinot, France	550 / 2,600

SPARKLING WINE

	<i>Glass/Bottle</i>
C Glera Prosecco Belstar Veneto Italy 750ml	550 / 2,500

CHAMPAGNE

NV 'Selection' Gremillet Brut, Aube	5,300
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ROSE

Granmonte, Syrah, 'Sakuna Rose', Khao Yai, Thailand	480 / 2,300
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LOCAL BEER

Chang	250
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