

Breakfast Menu

Selection of cured continental meats & cheeses with tomato & basil

Bircher muesli with mango, banana & passion fruit

Golden waffles with berry salad, passion fruit syrup & vanilla mascarpone

Buttermilk pancakes with poached pineapple, blueberries, pine-lime maple syrup

French toast, grilled banana, passion fruit butter and cashew streusel

Eggs Benedict; poached eggs, prosciutto, rocket & hollandaise sauce

Eggs Royale; poached eggs, smoked salmon, spinach & dill hollandaise

2 egg or egg white omelet with your choice of fillings
gruyere cheese, cheddar cheese, cottage cheese, tomato, peppers, leeks, onion,
mushroom, garden herbs, ham, smoked salmon, asparagus, spinach, masala potato

Cocoa Breakfast

Two eggs cooked to your liking with potato roesti, roast tomatoes, mushrooms,
bacon or chipolatas

Boiled rice soup with chicken dumplings, fresh ginger, spring onions & coriander

Potato masala dosai with southern Indian lentil curry

Maldivian vegetable and egg curry with roshi & tuna, coconut sambal



COMO Shambhala Healthy Alternatives

Nut and seed flatbread with cashew nut hummus, avocado, tomato and rocket

Egg white and zucchini frittata with sautéed mushrooms, roast tomato & thyme

Steamed seasonal greens with poached egg & green goddess sauce

Smoked salmon on rye bread with avocado & lemon scented cottage cheese

Miso soup with reef fish, shitake, seaweed, silken tofu & spring onions



In-Room Dining

Available from noon to 11pm

Soup and Salads

Soup of the day	\$18
Vine ripened tomato, red onion & buffalo mozzarella salad with olives, capers & basil (V)	\$24
Roast beetroot, bean & oven dried pear salad, walnuts, goats feta, honey & thyme dressing (V)	\$24
Classic Caesar salad	\$22
Lagoon lobster salad with tropical fruits, avocado, coriander & spiced tomato dressing	\$38

Sandwiches and Pizza

All sandwiches served with salad greens

Grilled marinated vegetables, buffalo mozzarella & pesto toasted panini (V)	\$22
Organic chicken tikka karhi wrap with chucumber salad, avocado & mint raita	\$26
Herb & spice crusted snapper burger with eggplant relish, grilled peppers, Persian feta & rocket	\$26
Cocoa burger –Black Angus beef pattie, prosciutto, gruyere cheese, tomato, lettuce, onion jam & tomato kasundi chutney	\$28

A 10% service charge, prevailing government taxes and \$5 tray charge will be added to your bill for all orders.

IN-ROOM DINING

Pastas, Noodles and Rice

Pizza with buffalo mozzarella, tomato, capers, olives & torn basil \$24

Pizza with prawns, buffalo mozzarella, grilled peppers, dried chilli & pesto \$28

Pizza with chorizo, goat's cheese, grilled eggplant, dried chili & oregano \$26

Spaghetti with mushroom, pancetta & thyme with cream \$32

Linguine with sautéed clams in white wine, garlic, chilli, lemon & parsley sauce \$36

Rigatoni with confit local Yellowfin tuna in spicy tomato, olive, caper & basil sauce \$36

Pappardelle with braised veal ragu & Reggiano parmesan \$36

Indian Mee Goreng – wok fried egg noodles with vegetables, tofu, potato masala & egg (V) \$28

Nasi Goreng – Indonesian wok fried rice with prawn, vegetables, sambal, fried egg & chicken sate \$30

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IN-ROOM DINING

Local Lagoon Lobster		\$95
<small>*surcharge applies to full and half board guests</small>		
	Roast whole lagoon lobster with tropical fruit salsa & mixed leaf salad	
	Whole masala spiced lobster cooked in the tandoor with laccha salad & mint raita	
	Whole lagoon lobster cooked in South Indian Meen curry with red chili, curry leaf & coconut	
Main Courses	Tandoor organic chicken in tomato & cardamom sauce with saffron basmati rice (avail. V)	\$34
	Nicoise salad of wood grilled Yellowfin tuna	\$42
	Maldivian curry of local jobfish with ramba leaf, green chilli & curry leaf with roti & saffron rice	\$38
	Wood grilled angus sirloin, grilled mushroom, red onion salad, tomato tapenade & balsamic jus	\$62

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IN-ROOM DINING

Side Dishes	Mixed leaf salad leaves with herb vinaigrette	\$9
	Rocket, fennel, radish & parmesan salad with lemon dressing	\$10
	Fried baby potatoes with balsamic & grated parmesan	\$10
	Steamed seasonal greens with lemon & extra virgin olive oil	\$12
	French fries with aioli	\$9
Desserts	Tropical fruit selection with mango sorbet	\$16
	Cocoa ice cream & sorbet selection	\$15
	Chocolate, coconut & passion fruit mousse	\$18
	Banana & passion fruit cheese cake	\$20
	Cheese selection with fig paste & sesame matzo crackers	\$25

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IN-ROOM DINING

Beverages

Served with milk or skimmed milk

Coffee – Regular, espresso, decaffeinated \$6

Tea - Single estate Darjeeling, the original Earl Grey, English breakfast, Jasmine extra special green, Vanilla Ceylon, Ceylon cinnamon spice, Organic Ceylon green, Mediterranean mandarin, Natural rose hip with hibiscus, Italian almond, pure camomile flower, Peppermint \$6

Chai (Indian spiced tea) \$6
With cinnamon, cardamom, ginger or masala

Ice chocolate & Ice coffee \$7

Ice lemon tea & Ice mint tea \$7

🍵 COMO Shambhala ginger tea \$6

Fresh Juices

Orange, pineapple, tropical, carrot, watermelon, Mango, grapefruit, papaya \$8

Lassi \$7
Sweet, salted, masala or plain

Choice of mango or seasonal fruit \$9

Fresh lime juice soda - sweet or salted \$7

Chilled fresh young coconut \$6

Wines

Please contact Ufaa Restaurant to receive the updated list.

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Raw Flavours From The Sea

Kingfish sashimi with orange, avocado, pickled fennel & Cumin & sesame	\$26
Cold smoked Yellowfin tuna, oyster cream, celery, apple & mint	\$26
Pacific oyster shooters Negroni style	\$30

Starters

Chilled watermelon & tomato gazpacho with avocado & sumac granite (v)	\$18
Salad of root vegetable textures with raspberry dressing and caraway cracker	\$24
Burratta & vine ripened tomato salad with pistachio, pomegranate & almonds	\$26
Poached chicken, bacon, mushroom terrine with green bean, tomato and fine herbs	\$26
Wagyu beef carpaccio with roasted mushroom, beetroot, horseradish, fennel & parmesan	\$30
Seafood Frito misto with roasted garlic aioli & spiced salsa verde	\$30

Hand Rolled & Braised Italian Grains

Wild mushroom risotto with shaved parmesan, peppered leaves and truffle oil	\$34
Black Ink Noodles with sautéed squid, chorizo & chilli in ink sauce	\$36
Lemon scented goat cheese tortellini, with seared prawn, brown butter, raisins, pine nuts & parmesan	\$38

Main Event

Charcoal roasted vegetable pide with cashew nut hummus, coriander & harrissa yoghurt	\$36
Light seafood stew with pancetta, sweet corn & potatoes	\$46
Peppered Big Eye Tuna, braised eggplant & chickpeas with dates & almonds	\$46
Basil oil poached snapper, bean, olive, caper, lemon & dill salsa with Jerusalem artichokes	\$46
Australian lamb loin with pumpkin, saffron & orange puree, nut & seed spiced date	\$52
Wagyu beef sirloin cooked over coal with sautéed Tuscan cabbage & textures of parsnips	\$62

Local & Regional Flavours

South Indian Korma curry with vegetables & appam	\$38
Yoghurt Spiced tiger prawns, mango, tomato & cucumber salad, fresh coconut chutney	\$42
Jobfish cutlets with bones, cooked in Southern Indian spiced coconut & tamarind curry	\$44

A Casual Affair to Share

Simply grilled whole Job fish with char grilled vegetables & salsa verde	\$85
Grilled Seafood Platter with accompanying salsas, dressings & chutneys	\$135

Sides

Mixed leaf & fine herb salad with house dressing	\$9
Tomato & cucumber salad with Persian feta, olives & mint	\$10
Sautéed Broccolini with garlic, chilli & lemon	\$10
Roasted pumpkin with sherry vinegar, maple, sage & feta	\$10
Island fries with spiced salt	\$10