

COMO SHAMBHALA KITCHEN





COMO Shambhala is a global wellness brand that focuses on an integrated approach to holistic living. COMO Shambhala Kitchen is our healthy eating concept. Dishes help to boost concentration and energy, balance blood-sugar levels and satisfy cravings. We avoid over-processed ingredients. We are predominantly plant-based, using vegetables, fruits, nuts, seeds, grains, roots and herbs—local, seasonal foods low in sugar, salt and free of artificial ingredients.

For more, including our COMO Shambhala Cookbook, please see www.comoshambhala.com

APPETISERS

SEASONAL VEGETABLE MINESTRONE - 16 V GF LF

Cherry tomatoes, vegetables, herb pistou

NUTS AND SEEDS CRISPBREAD - 18 VNGFLF

Zucchini and chia seed crispbread, heirloom tomatoes, cashew cream, cauliflower

BOWLS

POWERHOUSE SALAD - 30 V GF LF N

Chopped broccoli, cauliflower, kale, quinoa, mint, dried cranberries, almonds, ginger miso dressing

WILD RICE - 32 V GF LF

Roast butternut squash, sweet corn, avocado, peppers, tahini dressing, beetroot, apple relish, sunflower seeds

Add free-range chicken +10 or grilled fish of the day +12

All prices are subject to 10% service charge and prevailing government taxes.

MAIN PLATES

STEAMED FISH - 36 GF LF

Fragrant hot and sour lemongrass broth, mushrooms, cherry tomatoes, brown rice

GRILLED WILD SCOTTISH SALMON - 42 GF LF

Chopped cauliflower, quinoa and pomegranate tabbouleh, eggplant purée

GRILLED LAMB CUTLETS | GRILLED CHICKEN - 58 | 38 NGF

Freekeh, grape, celery and walnut salad, tahini, yoghurt sauce

SWEET TREATS

MANGO 'CHEESECAKE' - 18 VNGFLF Young coconut, mango, cashew, passion fruit sauce

> CACAO MOUSSE - 16 VN GFLF Raspberries, pistachio

SUGAR-FREE SORBET - 8 V GF LF
Fresh seasonal selection

Please inform our staff if you have any dietary intolerances.

V Vegan N Contains Nuts GF Gluten-free LF Lactose-free

All prices are subject to 10% service charge and prevailing government taxes.

JUICES, BLENDS AND TEA

Vegan, gluten- and lactose-free

LEAN & CLEAN GREENS - 14



Apple, fennel, cucumber, spinach, celery, sunflower seeds,
macadamia nuts, spirulina powder
Builds lean muscle, boosts energy and immunity, and bolsters detoxification

BLOOD BUILDER - 14 D15

Apple, beetroot, carrot, turmeric

Cleanses the blood and improves circulatory flow, while boosting immunity and mood

BERRY QUENCHER - 14 D15

Strawberries, blueberries, raspberries, apple
Protects against premature ageing by delivering a concentrated source
of antioxidants and phytonutrients

COOL DOWN - 14 D15

Watermelon, cucumber, mint Hydrates, reduces internal heat and relieves headaches

MUSCLE MYLK - 14 15

Banana, coconut, flaxseed, Medjool dates, cocoa powder, cinnamon powder, almond milk Speeds recovery by reducing inflammation, and replenishing electrolytes and nutrients

COMO SHAMBHALA GINGER TEA - 10

Wildflower honey, lemon
Boosts immunity while easing inflammation



