



LUNCH MENU

SMALL PLATES

US\$

Samosas <i>Masala spiced potato and chickpea, mango chutney</i>	V	24
Mezze <i>Selection of dips, crudités, naan bread</i>	V N	26
Spider roll <i>Soft shell crab maki roll, avocado, spicy mayonnaise, ponzu sauce</i>	SS	28
Crispy fried squid <i>Fried garlic, pepper, green chilli dipping sauce</i>	SS	26
Chicken sate <i>Peanut sauce, pickled cucumber, fried shallots</i>	N LF	28

SOUP AND SALADS

Soup of the day	GF LF V	24
Classic Caesar salad <i>Romaine, bacon, capers, croutons, parmesan, white anchovy, soft boiled egg</i>	P	28
Caprese <i>Buffalo mozzarella, vine ripened tomatoes, basil</i>	GF V	28
Gypsy salad <i>Cherry tomato, cucumber, watermelon, shaved cauliflower, red grapes, radicchio, Persian feta</i>	GF V	26
Additions		
Grilled free range chicken breast		12
Grilled prawns; 2 pieces		15

SEAFOOD STARTERS

Dibba bay oysters <i>Freshly shucked by the ½ dozen, mignonette sauce</i>	GF SS LF	39
Carpaccio <i>Reef fish, pink grapefruit, fennel, caper, rocket, dill</i>	GF SS LS LF	34
Island spiced tuna <i>Local leaves, kale, green mango, grated coconut, tempered spice, lime dressing</i>	GF SS LS LF	34
Lagoon lobster cobb <i>Iceberg, sweet corn, cherry tomatoes, avocado, soft cooked egg, bacon, blue cheese, Dijon mustard, herb dressing</i>	GF SS P LS	38

SANDWICHES, WRAPS AND BURGERS

Lobster roll <i>Poached local lagoon lobster, avocado, tomato, celery, spring onion, mayonnaise, plantain chips</i>	LS SS	38
Crispy fish tacos <i>Chipotle mayonnaise, pico de gallo, mojo verde, pickled onion, red cabbage</i>	LS SS LF	28
Chicken tikka naan <i>Tandoor chicken, tomato, cucumber, pickled red onion salad, coriander chutney</i>		28
COMO burger <i>Black angus beef patty, tomato, tomato relish, zucchini pickles, gruyere cheese, lettuce</i>		38

PIZZAS

Margherita <i>Tomato passata, mozzarella, basil</i>	V	26
Funghi <i>Mushrooms, kale, mozzarella, pecorino, truffle oil</i>	V	28
Quattro formaggi <i>Fior di latte, taleggio, gorgonzola, pecorino, sweet onion, radicchio</i>	V	28
Gamberi <i>Prawn, tomato passata, garlic, oregano, grilled chilli relish</i>		30

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V Vegetarian or vegan **P** Contains pork **GF** Gluten-free **LF** Lactose-free
All prices are subject to 10 per cent service charge and prevailing government taxes.



PASTAS, NOODLES AND RICE

US\$

Casaraccia puttanesca <i>Yellowfin tuna, anchovy, olives, capers, tomato sugo, basil</i>	LS SS	30
Linguine gamberi <i>Sautéed prawns, cherry tomatoes, garlic, chilli, lemon, rocket</i>	SS	32
Rigatoni 'Alla Norma' <i>Eggplant, basil, garlic, ricotta salata</i>		36
Indian mie goreng <i>Wok fried egg noodles, potato masala, tomato, cabbage, spring onions, egg crepe, fried shallots</i>	LF	28
Nasi goreng <i>Indonesian wok fried rice, prawn, chicken, vegetables, sambal, fried egg</i>	LF	30

LOCAL LAGOON LOBSTER

110*

Brick oven baked <i>Fried garlic, capers, oregano, nut brown butter sauce</i>	GF SS LS	
Masala spiced <i>Tandoor roasted, tomato, pomegranate, radish salad, cucumber, mint raita</i>	GF SS LS	
Kerala style <i>Fragrant tomato, coconut curry, basmati rice, naan bread</i>	SS LS	

CRISPY FRIED, GRILLED, BRAISED AND TANDOOR BAKED

Tiger prawns <i>Greek style salad, peppers, tomatoes, cucumber, olives, haloumi</i>	GF SS	38
Fish & Chips <i>Crispy fried beer battered reef fish, hand cut chips, tartare sauce, lemon</i>	SS LS LF	36
Local reef fish <i>Baby beans, green olives, capers, parsley, lemon salad</i>	GF LS SS	48
Nicoise <i>Yellow fin tuna steak, tomato, artichoke, bean and potato salad with soft boiled egg, anchovy, olive, lemon, caper, parsley salad</i>	GF SS LS LF	42
Maldivian fish curry <i>Jobfish cutlets in fragrant tomato, ramba leaf, coconut curry served with naan bread, saffron rice</i>	LS SS	38
Murgh makhani <i>Tandoor chicken in tomato, cashew, cardamom curry served with naan bread, saffron rice</i>	N	36
Black Onyx sirloin <i>Roast cherry tomatoes, charred onion, arugula, parmesan, vincotto</i>	GF	85

SIDES

Mix leaf salad <i>Herb vinaigrette</i>	GF LF V	15
Romaine, rocket salad <i>Fennel, radish, parmesan, lemon dressing</i>	GF LF V	15
Seasonal greens <i>Lemon, extra virgin olive oil</i>	GF LF V	15
French fries <i>Sea salt, aioli</i>	GF LF V	15
Fried crushed kipfler potatoes <i>Balsamic, grated parmesan</i>	GF V	15

DESSERT

Seasonal fruit plate <i>Coconut sorbet</i>		24
Selection of house made <i>Sorbet and ice cream</i>		22
Banana cheese cake <i>Coconut crumbs</i>		24
Lime scented pavlova <i>Fresh mango, banana, mango, passion fruit curd, toasted coconut</i>	GF	24
Chocolate mousse <i>Ginger frangipane, honeycomb brittles</i>	N	24
Cheese selection <i>Fig paste, sesame matzos crackers</i>		28

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