

KOMODO

PAN-ASIAN RESTAURANT & BAR

ENTREE & SMALL BITES

CILANTRO PRAWN CROQUETTES 96 K

Prawn croquettes, served with a cilantro yogurt dressing topped with fresh fennel & tomato salad

VEGETABLE SAMOSA 87 K (V)

Four pieces samosas, sauteed onion, potato, green peas served with a traditional dipping sauce

THAI FISH CAKES 93 K (P)

Deep fried fish cakes, red curry, cilantro, served with a sliced long bean and sweet & spicy chili sauce

CHINESE DUMPLING 93 K

Chinese dumpling with ginger, garlic, sesame oil, leek and soya sauce

ASIAN PORK SPRING ROLLS 104 K

Mushroom, leek, carrot, soya, oyster sauce, sesame oil served with a wasabi aioli

THAI BASIL SEARED SCALLOP 104 K

Scallop with green mango, red onion, chili, Thai basil, peanut dressing with green numjin.

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VEGETARIAN CAULIFLOWER BAO 90 K (V)

cauliflower, Korean gochujang, sauce, pickled cucumber, white cabbage, coriander leaf and Korean chili mayo dressing

PULLED PORK BAO 96 K

shredded 4 hour cooked pork in BBQ sauce with red cabbage, grilled pineapple, slice cucumber, spring onion and BBQ mayo dressing

SHAN CHOW BAO CHICKEN 93 K

stir-fry minced chicken with carrot, mushroom and spring onion on lettuce cup

PORK GYOZA 85 K

japanese style dumpling with minced pork, ginger, cabbage, chives and soy sesame dressing

SALADS

THAI BEEF SALAD 119 k

Tenderloin beef, red onion, cucumber, chili, Thai basil, peanut, coriander leaf with red numjin dressing

GRILLED CHICKEN VIETNAMESE SALAD 87 K

Grilled chicken breast, cabbage, carrot, cucumber, scallion, mint, coriander leaf with Vietnamese dressing

JAPANESE SALMON SALAD 119 K

120gr salmon, cherry tomato, cucumber, red radish, watercress, edamame, cilantro in ginger sesame dressing

CHICKEN & PRAWN POMELO SALAD 85 K

fresh pomelo with poach prawn, shredded chicken, cucumber, carrot, Thai basil, mint leaf and nuoc cham dressing

*All price are subjected to 10% government tax and 5% service charge.

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SOUP & CURRY

VIETNAMESE PHO BO 160 K

Vietnamese beef soup with rice noodle, slice of tenderloin beef, beansprout, Thai basil, slice onion and fresh chili sauce

SRI LANKAN LAMB CURRY 190 K

slow cooked lamb curry Sri Lankan style, with coconut cream, curry leaf, lemongrass and Sri Lankan spice

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MAINS & SHARING PLATES

CHINESE SEAFOOD FRIED RICE 136 K

Prawn, calamari, sweet corn, asparagus, green peas and shiitake mushroom

SLOW COOKED BUTTER CHICKEN 195 K

5 pcs tandoori cooked boneless chicken thigh with tomato cream sauce and spices

PAD THAI CHICKEN / PAD THAI VEGETARIAN TOFU 156 K

Stir-fry glass noodles with chicken, egg, beansprout and garlic chives

STIR-FRY BLACK PEPPER BEEF 206 K

140gr tenderloin beef with black bean paste, chili, onion leek, snow peas and soy oyster sauce

KUNG POW CHICKEN 173 K

Chinese wok-fried chicken fillet, capsicum, onion, leek, chili, Sichuan pepper

THAI STIR-FRY MINCED CHICKEN 168 k

Minced chicken with baby corn, long bean, chili, Thai basil and sunny side up on the top

INDONESIAN BEEF RENDANG 212 K

Slow cooked beef rendang Padang style

ASIAN STIR-FRY CHILI PRAWN 212 K

Four pieces of Thai stir-fry prawns, chili jam, Thai basil, long bean, onion and fish sauce

BBQ GRILLED PORK RIB 270 k

500gr of twice-cooked spare rib with Asian barbeque sauce and coleslaw

WHOLE FRIED FISH 206 K

Freshly sourced daily, 500gr of whole fish cooked in Thai spices, pineapple, chili, sweet & sour sauce

CHARCOAL CHICKEN PIECES 204 K

24 hours charcoal-cooked chicken, marinated yoghurt chicken in South East Asian flavor

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MAINS & SHARING PLATES

STUFFED POTATOES 168 k (V)

Charcoal vegetarian stuffed potatoes served with a light chutney

KING PRAWN 195 K

King prawns marinated in spices, cooked in tandoor and served with fresh mix salad

CHINESE VEGETABLE FRIED RICE 87 K (V)

Stir-fry steamed rice mixed with baby corn, shiitake mushroom, green peas, carrot, asparagus

STIR-FRY MIX VEGETABLES 65 K (V)

Fresh stir-fried vegetables with tofu in Chinese sauce

PULLED APART LAMB SHOULDER 216 K

4 hours slow cooked lamb shoulder, garlic, cumin seed, Szechuan pepper, gochujang paste, and soy sauce, served with mandarin pancake and sesame dressing

SIDES

STEAMED RICE 29 K

MANDARIN PANCAKE 29 K

TANDOOR BAKED NAAN BASKET

Plain 29 K

Garlic 29 K

Cheese 42 K

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DESSERTS

MIXED FRUIT WITH VANILA ICE CREAM 82 K

Mango, watermelon, pineapple, strawberry, topped with vanilla and syrup with chocolate ice cream

BANANA ROTI 82 K

Fried banana wrapped on martabak dough with condensed milk on top and ice cream

CRÈME BRÛLÉE 82 K

Classic Creme Brulee with vanilla ice cream and cinnamon powder

CHEESE CAKE 94 K

Cream cheese, sugar, pure vanilla extract and mixberry jam

CARROT CAKE 94 K

Carrot, egg, wheat flour, walnut, raisin, brown sugar and cream cheese with caramel cream sauce