

KOMODO

PAN-ASIAN RESTAURANT & BAR

ENTREE & SMALL BITES

ASIAN PORK SPRING ROLLS 104 K

Crispy rolls stuffed with savory mushroom, leek, and carrot, accented by soya and oyster sauce, and finished with fragrant sesame oil. Paired with a zesty wasabi aioli.

THAI BASIL SEARED SCALLOP 104 K

Tender scallops seared to perfection, served with a refreshing green mango and red onion salad, a hint of chili, and aromatic Thai basil, drizzled with a luscious peanut dressing and green numjin sauce.

CILANTRO PRAWN CROQUETTES 96 K

Golden prawn croquettes accompanied by a cilantro yogurt dressing, topped with a fresh fennel and tomato salad.

THAI FISH CAKES 93 K

Deep-fried to a crisp, these fish cakes are infused with red curry and cilantro, served with sliced long beans and a sweet & spicy chili sauce.

CHINESE DUMPLING 93 K

Delicate dumplings filled with ginger, garlic, sesame oil, leek, and soya sauce.

VEGETABLE SAMOSA 87 K

Four crispy samosas stuffed with sautéed onion, potato, and green peas, served with a traditional dipping sauce.

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PULLED PORK BAO 96 K

Shredded pork, slow-cooked for 4 hours in BBQ sauce, topped with red cabbage, grilled pineapple, sliced cucumber, spring onion, and BBQ mayo dressing, all nestled in a fluffy bao bun.

SHAN CHOW BAO CHICKEN 93 K

Stir-fried minced chicken with carrot, mushroom, and spring onion served in a crisp lettuce cup.

VEGETARIAN CAULIFLOWER BAO 90 K (V)

Roasted cauliflower in Korean gochujang sauce, with pickled cucumber, white cabbage, coriander leaf, and Korean chili mayo dressing, all in a soft bao bun.

PORK GYOZA 85 K

Japanese-style dumplings filled with minced pork, ginger, cabbage, and chives, served with a soy sesame dressing.

SALADS

THAI BEEF SALAD 119 k

Tenderloin beef with red onion, cucumber, chili, Thai basil, and peanut, tossed in a vibrant red numjin dressing.

JAPANESE SALMON SALAD 119 K

120g of fresh salmon with cherry tomato, cucumber, red radish, watercress, edamame, and cilantro, all in a ginger sesame dressing.

GRILLED CHICKEN VIETNAMESE SALAD 87 K

Grilled chicken breast with cabbage, carrot, cucumber, scallion, mint, and coriander leaf, drizzled with a refreshing Vietnamese dressing.

CHICKEN & PRAWN POMELO SALAD 85 K

Fresh pomelo with poached prawns, shredded chicken, cucumber, carrot, Thai basil, and mint leaf, finished with a tangy nuoc cham dressing.

SOUP & CURRY

SRI LANKAN LAMB CURRY 190 K

Slow-cooked lamb curry in a rich coconut cream, flavoured with curry leaf, lemongrass, and authentic Sri Lankan spices.

VIETNAMESE PHO BO 160 K

Classic Vietnamese beef soup with rice noodles, tenderloin beef slices, beansprout, Thai basil, and fresh chili sauce.

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

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MAINS & SHARING PLATES

BBQ GRILLED PORK RIB 270 k

500g of twice-cooked spare ribs glazed with an Asian barbecue sauce, served with coleslaw.

PULLED APART LAMB SHOULDER 216 K

Four hours slow-cooked lamb shoulder with garlic, cumin seed, Szechuan pepper, gochujang paste, and soy sauce, served with mandarin pancakes and sesame dressing.

INDONESIAN BEEF RENDANG 212 K

Slow-cooked beef rendang Padang style, rich in traditional Indonesian flavors

ASIAN STIR-FRY CHILI PRAWN 212 K

Thai stir-fried prawns with chili jam, Thai basil, long bean, onion, and fish sauce.

STIR-FRY BLACK PEPPER BEEF 206 K

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

WHOLE FRIED FISH 206 K

500g of freshly sourced whole fish cooked in Thai spices with pineapple, chili, and a sweet & sour sauce.

CHARCOAL CHICKEN PIECES 204 K

24-hour charcoal-cooked chicken, marinated in a flavorful yogurt blend of South East Asian spices.

SLOW COOKED BUTTER CHICKEN 195 K

Five pieces of tandoori-cooked boneless chicken thigh in a rich tomato cream sauce.

KING PRAWN 195 K

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

KUNG POW CHICKEN 173 K

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

THAI STIR-FRY MINCED CHICKEN 168 k

Minced chicken with baby corn, long bean, chili, Thai basil, and topped with a sunny side up egg.

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MAINS & SHARING PLATES

STUFFED POTATOES 168 k (V)

Charcoal-grilled vegetarian stuffed potatoes, served with a light chutney.

PAD THAI CHICKEN / PAD THAI VEGETARIAN TOFU 156 K (V) (V)

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

CHINESE SEAFOOD FRIED RICE 136 K

Fried rice with prawn, calamari, sweet corn, asparagus, green peas, and shiitake mushroom

CHINESE VEGETABLE FRIED RICE 87 K (V)

Stir-fried steamed rice with baby corn, shiitake mushroom, green peas, carrot, and asparagus.

STIR-FRY MIX VEGETABLES 65 K (V)

Fresh stir-fried vegetables with tofu in a savory Chinese sauce.

SIDES

STEAMED RICE 29 K

MANDARIN PANCAKE 29 K

TANDOOR BAKED NAAN BASKET

Cheese 42 K

Plain 29 K

Garlic 29 K

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DESSERTS

CHEESE CAKE 94 K

Creamy cheesecake with a hint of vanilla, topped with mixed berry jam.

CARROT CAKE 94 K

Moist carrot cake with walnuts, raisins, and cream cheese, served with caramel cream sauce.

MIXED FRUIT WITH VANILA ICE CREAM 82 K

Fresh mango, watermelon, pineapple, and strawberry, topped with vanilla syrup and vanilla ice cream.

BANANA ROTI 82 K

Fried banana wrapped in martabak dough, drizzled with condensed milk and served with ice cream.

CRÈME BRÛLÉE 82 K

Classic Crème Brûlée with a touch of vanilla ice cream and cinnamon powder.