

DINNER

Uma

PARO, BHUTAN
PART OF THE COMO GROUP

ENTRÉE

NU 725

Roast pumpkin soup with nut veil & scented apple curd

Beetroot jelly, candied walnuts, roast beetroot, gorgonzola cigar & a herb salad

Seared prawns, eggplant caviar with capsicum jus & toasted almonds

Handmade linguine with poached egg, forest mushrooms, new season asparagus, parmesan & truffle hollandaise

MAIN COURSES

NU 1175

Crispy parsley orecchiette with snow peas, fresh shitake mushrooms, roasted peppers & lemon scented cream

Basil infused Ocean trout with confit potato, tomato, pepper, olive & grilled eggplant

Nut crusted lamb loin with braised puy lentils, pomegranate glazed pear & cardamom yoghurt

Australian beef sirloin with potato croquette, braised cabbage, asparagus & grain mustard jus

SIDES

NU 350

Mix leaf salad with minted vinaigrette

Roast potatoes & garden rosemary

Steamed asparagus with pine nut mayonnaise

DINNER

DESSERTS

NU 485

Selection of house made ice creams & sorbets

Soft centred chocolate pudding with berry compote & vanilla cream

“Strawberry rocky road”, fresh strawberry gelato, homemade marshmallow, strawberry granita & jelly with pistachio praline

Assorted fruit plate with honey yoghurt sorbet

NU 725

Assorted cheese plate with fresh & dried fruits, lavosh crackers, multigrain bread & fruit loaf

DESSERT WINE

NU 4000

Muscat de Beaumes de venise, M chapoutier 2004, 375ml

COFFEE

NU 185

French press, Decaf

TEA

NU 185

Tsheringma, Masala Chai, Lapchu Orange Pekoe

served with Uma petite fours