

ENTREE & SMALL BITES

THAI BASIL SEARED SCALLOPS 100K

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



ASIAN PORK SPRING ROLLS

Crispy pork spring rolls stuffed with savory mushroom, leek & carrot, with soy & oyster sauce, finished with fragrant sesame oil. Paired with a zesty wasabi aioli.

90K

CILANTRO PRAWN CROQUETTES

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

90K



PULLED PORK BAO

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

90K

CHICKEN SAN CHOY BAO

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

85K

PORK GYOZA

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

85K

**all prices are subject to 10% tax and 5% service charge*



SPICY



GLUTEN-FREE



CONTAINS FISH



CONTAINS NUTS



VEGETARIAN

ENTREE & SMALL BITES

THAI FISH CAKES 80K

Crispy fish cakes infused with red curry & Thai basil, served with sliced long beans and a sweet & spicy chilli sauce.



CHINESE DUMPLINGS 80K

Delicate dumplings filled with prawns, chicken, ginger, garlic, sesame oil & leek, served with soy sauce.



VEGETABLE SAMOSAS 80K

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



CAULIFLOWER BAO 90K

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



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SALADS

THAI BEEF SALAD 110K

Beef tenderloin with red onion, cucumber, chilli, Thai basil & peanuts, tossed in a vibrant red numjin dressing.



JAPANESE SALMON SALAD 110K

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



GRILLED CHICKEN VIETNAMESE SALAD 85K

Grilled chicken breast, cabbage, carrot, cucumber, scallion, mint and cilantro with a Vietnamese dressing.



CHICKEN & PRAWN POMELO SALAD 75K

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



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SOUP & CURRY

SRI LANKAN LAMB CURRY

180K

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



VIETNAMESE PHO BO

150K

Classic Vietnamese beef soup with rice noodles, beef tenderloin slices, beansprouts, Thai basil & fresh chilli sauce.



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 SPICY  GLUTEN-FREE  CONTAINS FISH  CONTAINS NUTS  VEGETARIAN

MAINS & SHARING PLATES

BBQ GRILLED PORK RIBS 250K

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

PULLED-APART LAMB SHOULDER 200K

*Four-hour slow-cooked lamb shoulder infused with garlic, cumin seed, Szechuan pepper, gochujang paste & soy sauce.
Served with mandarin pancakes and a sesame dressing.*



INDONESIAN BEEF RENDANG 200K

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



ASIAN STIR-FRY WITH CHILLI PRAWNS 200K

Thai stir-fried prawns with chilli jam, Thai basil, long beans, onion & fish sauce.



STIR-FRIED BLACK PEPPER BEEF 200K

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



WHOLE FRIED FISH 190K

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



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VEGETARIAN

MAINS & SHARING PLATES

CHARCOAL CHICKEN PIECES 190K

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



SLOW COOKED BUTTER CHICKEN 190K

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



KING PRAWNS 190K

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



CRISPY DUCK 170K

Crispy fried half baby duck infused with aromatic Indonesian spices, served alongside sambal ulek and sambal matah



KUNG PAO CHICKEN 160K

Chinese wok-fried chicken fillets with capsicum, onion, leek, chilli & Sichuan pepper.



THAI STIR-FRIED MINCED CHICKEN 160K

Minced chicken with baby corn, long beans, chilli, Thai basil, and a sunny-side-up egg on top.



STUFFED POTATOES 150K

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



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VEGETARIAN

MAINS & SHARING PLATES

PAD THAI (CHICKEN / VEGETARIAN TOFU) 145K

Stir-fried glass noodles with either chicken or tofu, egg, beansprouts & garlic chives.



CHINESE SEAFOOD FRIED RICE 130K

Fried rice with prawns, calamari, sweet corn, asparagus, green peas, and shiitake mushrooms.

CHINESE VEGETABLES FRIED RICE 87K

Stir-fried steamed rice with baby corn, shiitake mushrooms, green peas, carrots, and asparagus.



STIR-FRIED MIXED VEGETABLES 65K

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



SIDES

STEAMED RICE 25K

MANDARIN PANCAKE 25K

TANDOOR BAKED NAAN BASKET 42K

Cheese

Plain

Garlic

25K

25K

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VEGETARIAN

DESSERTS

CHEESE CAKE 80K

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

CARROT CAKE 70K

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



MIXED FRUIT WITH VANILLA ICE-CREAM 70K

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



BANANA ROTI 70K

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

CRÈME BRÛLÉE 60K

Classic Crème Brûlée accompanied with vanilla ice-cream and cinnamon powder.



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VEGETARIAN

SIGNATURE COCKTAILS

KOMODO SIDE 125K

Tequila, homemade hibiscus syrup, agave syrup, aquavaba and lime juice

CUCUMIS SATIVA 125K

Gin and cucumber, mixed with elderflower syrup and tonic

QUEENSBERRY JITO 120K

Rum, fresh strawberries, house made syrup, fresh lime and bubbles

MASQUERADE 120K

Vodka, freshly-squeezed lime juice, raspberry puree, house made elderflower syrup topped with bubbles

BALI KISS 115K

Gin, freshly-squeezed lemon juice, agave and house made elderflower syrup

LAVENDER FIZZ 115K

Gin, freshly-squeezed lemon juice and house made lavender syrup

METROPOLITAN 110K

Vodka mixed with lime liquor and cranberry juice

SWEET AND SOUR 110K

Vodka muddling and fresh lime juice

SANGRIA 110K

Red or white wine, mixed with fermented black rice, chopped apple, strawberries, orange slices, house made syrup and Cloud Seven

PEACH SPRITZER 110K

White rum, orange slices topped with peach Cloud Seven

CLASSIC COCKTAILS

GIN NEGRONI 140K

Gin, aperitivo and sweet vermouth

MARGARITA CLASSIC / ON THE
ROCKS / FROZEN 135K

Tequila, orange liquor, freshly-squeezed lime juice and house made agave syrup

APEROL SPRITZ 130K

Aperol with sparkling wine and bubbles

WHISKEY / AMARETTO SOUR 125K

Combined whiskey or amaretto with lemon juice, house made syrup and aquabava

ESPRESSO MARTINI 120K

Vodka, coffee liquor and Komodo espresso coffee

DAIQUIRI 120K

Rum, fresh seasonal fruit, house made syrup, available in any fruit flavors

PINA COLADA 120K

White rum, fresh pineapple, coconut liquor and coconut cream

MARTINI (GIN/ VODKA/ LYCHEE) 120K

SPECIALS

Atomic Bomb (mix of Red Bull and Jägermeister) 130K

Red Bull Vodka 120K

MOCKTAILS

GREEN KOMODO 65K

Blend of freshly-squeezed lemon juice, mint and lemonade

NO-JITO 65K

Watermelon and mint with lemon soda

LA KOMODO 65K

House made lavender syrup with tonic and lemon

COOKIES & CREAM 65K

Vanilla ice cream, coffee and house made syrup

SWEET LOLIPOP 65K

Raspberry puree, house made syrup topped with lemonade

BEERS

Corona 85K

Sapporo 70K

Heineken 55K

Bintang 50K

Crystal 40K

Tiger Soju Lager 40K

SODAS

Red Bull 45K

Coca Cola 35K

Sprite 35K

Soda Water 35K

Tonic Water 35K

Ginger Soda 35K

Coke Zero 35K

SEASONAL FRESH JUICES

<i>Orange Juice</i>	40K
<i>Pineapple Juice</i>	40K
<i>Apple Juice</i>	40K
<i>Mango Juice</i>	40K
<i>Carrot Juice</i>	40K
<i>Watermelon Juice</i>	40K

COFFEE HOT & COLD

<i>Cappuccino</i>	35K
<i>Latte</i>	30K
<i>Americano</i>	30K
<i>Piccolo</i>	25K
<i>Espresso</i>	25K
<i>Add:</i>	
<i>Soy milk</i>	10K
<i>Oat milk</i>	10K
<i>Coconut milk</i>	10K

SELECTIONS OF TEA HOT & COLD 30K

02 & MINERALS

<i>Reflections Still (small / large)</i>	35K/55K
<i>Reflections Sparkling (small / large)</i>	35K/55K

SPIRITS & MEZCAL

VODKA

<i>Haku Japanese Craft Vodka</i>	170 / 3000K
<i>Grey Goose Premium Vodka</i>	130 / 2500K
<i>Ciroc Premium Vodka</i>	120 / 2200K
<i>Ketel One Premium Vodka</i>	120 / 2000K
<i>White/Pink/Green Smirnoff</i>	90 / 1500K

RUM

<i>Black Tears</i>	120 / 2500K
<i>Plantations 3 Stars White Rum</i>	110 / 1800K
<i>Nusa Cana Tropical Rum</i>	110 / 1500K
<i>Captain Morgan White Rum</i>	90 / 1500K
<i>Captain Morgan Spiced Gold</i>	90 / 1500K
<i>Manta</i>	90 / 1300K

GIN

<i>Tanqueray No.10 Premium Gin</i>	150 / 2500K
<i>Roku Japanese Craft Gin</i>	130 / 2000K
<i>The London No.1 Original Blue Gin</i>	120 / 1800K
<i>Hendricks</i>	120 / 2000K
<i>Tanqueray premium gin</i>	100 / 1500K
<i>Gordon</i>	90 / 1500K

SWEET SPIRIT

<i>Campari</i>	130 / 2000K
<i>Southern Comfort Black</i>	120 / 1800K
<i>Jagermeister</i>	120 / 1700K
<i>Aperol</i>	110 / 1800K
<i>Kahlua</i>	110 / 1600K

SPIRITS & MEZCAL

TEQUILA & MEZCAL

<i>Mazechato Espadin Mezcal</i>	180 / 2000K
<i>Creyente Mezcal</i>	160 / 1800K
<i>Alipus Mezcal</i>	150 / 1700K
<i>1800 Coconut</i>	150 / 2500K
<i>400 Conejos Mezcal</i>	140 / 1500K
<i>Heradura Reposado</i>	140 / 2000K
<i>Heradura Plata</i>	130 / 1800K
<i>El Jimador Reposado</i>	125 / 1700K
<i>El Jimador Blanco</i>	125 / 1700K
<i>Jose Cuervo Reposado</i>	110 / 1600K
<i>Olmeca Reposado</i>	110 / 1500K

COGNAC

<i>Martell VSOP</i>	180 / 3500K
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HERITAGE

<i>Bumbung Balinese Spirit</i>	70 / 1000K
<i>Sajeng Patala Balinese Spirit</i>	70 / 1000K
<i>De'Wan</i>	70 / 1000K

SPIRITS & MEZCAL

WHISK(E)Y:

<i>Johnnie Walker Blue Label</i>	350/7300K
<i>Johnnie Walker Gold Label</i>	250 / 5500K
<i>Maccalan 12 YO</i>	200 / 4500K
<i>Chivas 18 YO</i>	150 / 3500K
<i>Glenfiddich 12 YO</i>	150/ 3500K
<i>Singleton 12 YO</i>	150 / 3000K
<i>Monkey Shoulder</i>	130 / 2800K
<i>Chivas 12 YO</i>	130 / 2500K
<i>Jack Daniel's Tennessee Whiskey No. 7</i>	125 / 2500K
<i>Suntory Whiskey</i>	120 / 2700K
<i>Fireball Cinnamon</i>	120/2000K
<i>Wild Turkey</i>	120/2000K
<i>John Jameson-Irish Whiskey</i>	110/1800K
<i>Bell's Original</i>	100 / 1500K
<i>Jack Daniel's Apple</i>	100 / 1500K
<i>Johnnie Walker Blonde</i>	100/1500K
<i>Batavia</i>	90/1300K

WHITE WINES

<i>Lindeman's Chardonnay 2019, Australia</i>	140 / 600K
<i>Two Island Sauvignon Blanc 2024, South Australia</i>	130 / 550K
<i>Two Island Riesling 2023, South Australia</i>	130 / 550K
<i>Cape Discovery Sauvignon Blanc 2021, Indonesia</i>	130 / 550K

RED WINES

<i>De Bortoli Sacred Hill Cabernet Merlot 2021, Australia</i>	150 / 600K
<i>Cape Discovery Cabernet Merlot 2020, Indonesia</i>	140 / 580K
<i>Two Island Cabernet Merlot 2023, Australia</i>	140 / 580K
<i>Two Island Grenache 2020, Australia</i>	140 / 580K
<i>Two Island Shiraz 2022, Australia</i>	140 / 580K

ROSE WINE

<i>De Bortoli Sacred Hill Rose 2023 Australia</i>	600K
<i>Down The Lane Rose Pale 2022 Australia</i>	650K
<i>Cape Discovery Rose 2021, Indonesia</i>	120 / 550K

SPARKLING WINE

<i>Two Island Chardonnay Sparkling 2023, Australia</i>	130 / 600K
<i>Cape Discovery Brut Cuvee NV, Indonesia</i>	130 / 600K
<i>Tunjung Sparkling Brut, Indonesia</i>	130 / 600K

WHITE WINES

<i>Te Mata Estate Elston Chardonnay 2017, New Zealand</i>	1800K
<i>Fraser Gallop Estate Parterre Semillon Sauvignon Blanc 2018, Australia</i>	1100K
<i>Gustave Lorentz Reserve Riesling 2021, France</i>	1100K
<i>Jackson Murphy-Goode Chardonnay 2018, California</i>	1000K
<i>Casa Marin Cartagena Sauvignon Blanc 2017, Chile</i>	950K
<i>Taltarni T-series Sauvignon Blanc 2013, Victoria & Tasmania Australia</i>	800 K
<i>Chateau Musar-Musar Jeune 2014, Lebanon</i>	800 K
<i>Jackson Murphy-Goode North Coast Sauvignon Blanc 2019, California</i>	800 K
<i>Calvet Chardonnay 2022, Bordeaux France</i>	750 K
<i>Umani Ronchi Villa Bianchi Verdicchio Dei Castelli Di Jesi Classico 2022, Italy</i>	750 K
<i>Marques De Riscal Limousin 2019, Spain</i>	700 K
<i>Ventisquero Grey Chardonnay 2018, Chile</i>	650 K
<i>Ventisquero Reserva Chardonnay 2022, Chile</i>	650 K
<i>Montes Classic Series Sauvignon Blanc 2019, Chile</i>	650 K
<i>Tabali Pedregoso Sauvignon Blanc 2018, Chile</i>	650 K
<i>Andrew Peace Masterpeace Chardonay 2023, Victoria</i>	650K
<i>Andrew Peace Masterpeace Pinot Grigio 2023 Victoria</i>	650K
<i>Andrew Peace Masterpeace Sauvignon Blanc 2023 Victoria</i>	650K
<i>Vina Ventisquero Reserva Sauvignon Blanc 2023, Chile</i>	650K
<i>Vina Ventisquero Reserva Chardonay 2023, Chile</i>	650K
<i>Ventisquero Classico Sauvignon Blanc 2019, Chile</i>	600 K
<i>The Stonecross Range Chenin Blanc 2019, South Africa</i>	600 K
<i>Septima Chardonnay 2020, Argentina</i>	600 K

WHITE WINES

<i>De Bortoli Sacred Hill Traminer Riesling 2021, Australia</i>	600K
<i>De Bortoli Sacred Hill Chardonnay 2023, Australia</i>	600K
<i>Talamonti Trebi 2023 Italy</i>	600K
<i>Andrew Peace-Masterpeace Sauvignon Blanc 2019, Victoria</i>	550 K
<i>De Bortoli Sacred Hill Chardonnay 2022, Australia</i>	550 K
<i>Vina Ventisquero Clasico Sauvignon Blanc 2023, Chile</i>	550K
<i>The Element Sauvignon Blanc 2023 South Africa</i>	500K

RED WINES

<i>Chateau Puy Blanquet Semillon Grand Cru 2015, France</i>	1950K
<i>Grand Cru Chateau Grange-Neuve 2018, Pomerol France</i>	1800K
<i>Jean Pierre Moueix Saint-Emilion 2018, France</i>	1700K
<i>Umani Ronchi Cumaro Conero Riserva DOC 2018, Italy</i>	1600K
<i>Grupo Pesquera El Vinculo Reserva 2008, Spain</i>	1400K
<i>Marchesi De Frescobaldi Pomino Benefizio Riserva 2014, Italy</i>	1400K
<i>Grand Cru Le Dauphin D'Olivier Rouge 2013, France</i>	1300K
<i>Petit Chateau Chateau Du Moulin Rouge 2018, France</i>	1200K
<i>Jackson Murphy-Goode Red Blend 2017, California</i>	1200K
<i>Bodega Septima Grand Reserva 2018, Argentina</i>	1200K
<i>Fraser Gallop Estate Cabernet Merlot 2018, Australia</i>	1100K
<i>Petit Chateau Chateau Moulin De Cantelaube Saint-Emilion 2012, France</i>	1100K
<i>Grupo Pesquera El Vinculo Crianza 2012, Spain</i>	1000K
<i>Castiglioni Chianti Marchesi De Frescobaldi 2019, Italy</i>	800K
<i>Jorio Montepulciano D'abruzzo DOC 2019 ,Umani Ronchi Italy</i>	800K
<i>Montes Limited Selection Cabernet Sauvignon Carmenere 2021 Chile</i>	800K
<i>Montes Limited Selection Cabernet Sauvignon Carmenere 2021 Chile</i>	800K
<i>Montes Classic Series Cabernet Sauvignon 2019, Chile</i>	750K
<i>Montes Classic Series Cabernet Sauvignon 2022 Chile</i>	750K
<i>Graticcio Appassionato 2018, Tommasi Italy</i>	650K
<i>Taltarni T series Shiraz 2018, Australia</i>	650K
<i>Proximo by Marques De Riscal Rioja 2016, Spain</i>	650K
<i>Kaiken Estate Malbec 2021, Argentina</i>	650K
<i>Vina Ventisquero Reserva Pinot Noir 2023 Chile</i>	650K

RED WINES

<i>Andrew Peace Masterpeace Cabernet Sauvignon 2023 Victoria</i>	650K
<i>Andrew Peace Masterpeace Shiraz 2023 Victoria</i>	650K
<i>Andrew Peace Masterpeace Merlot 2021 Vitoria</i>	650K
<i>Rivera Salice Salentino 2019 Doc Italy</i>	650K
<i>Rivera Negromaro Salento 2020 I GT Italy</i>	650K
<i>Kaiken Estate Malbec 2021 Argentina</i>	650K
<i>Podere Montepulciano D'abruzzo DOC 2021, Umani Ronchi Italy</i>	600K
<i>Stone Cross Deetlefs Merlot Pinotage 2017, South America</i>	600K
<i>Calvet Conversation Bordeaux Merlot Cabarnet Sauvignon 2019, France</i>	600K
<i>Undurraga Merlot 2020, Chile</i>	600K
<i>Vina Ventisquero Clasico Merlot 2023 Chile</i>	600K
<i>Vina Ventisquero Clasico Syrah 2023 Chile</i>	600K
<i>Vina Ventisquero Reserva Merlot 2022 Chile</i>	600K
<i>Vina Ventisquero Reserva Carmenere 2022 Chile</i>	600K
<i>De Bortoli Sacred Hill Cabernet Merlot 2022 Australia</i>	600K
<i>De Bortoli Sacred Hill Shiraz Cabernet 2022 Australia</i>	600K
<i>The Element Cabernet Sauvignon 2022 South Africa</i>	600K
<i>Calvet Syrah 2021 France</i>	600K
<i>Talamonti Moda 2022 Italy</i>	550K
<i>Talamonti Moda Montepulciano D'abruzzo DOC 2020, Italy</i>	550K
<i>The Elements Cabernet Sauvignon 2018, South Africa</i>	550K

CHAMPAGNE & SPARKLING

<i>Moet Chandon Imperial Brut NV, France</i>	2500K
<i>Gramona Imperial Brut 2016, Barcelona</i>	1850K
<i>Soldati La Scolca Millesimato Brut 2003, Italy</i>	1600K
<i>Gramona La Cuvee Brut 2016, Barcelona</i>	1450K
<i>Taltarni Tache 2013, Australia</i>	1100K
<i>Charles De Fere Blanc De Blancs Brut France</i>	900K
<i>Charles De Fere Jean Louis Brut Rose France</i>	900K
<i>Soldati La Scolca Millesimato Brut 2006, Italy</i>	850K
<i>Avondale Armilla MCC Brut 2012, South Africa</i>	850K
<i>De Bortoli Sacred Hill Brut Cuvee NV Australia</i>	750K
<i>Jean Piere Celebration Brut NV Australia</i>	750K
<i>La Gioiosa Prosecco Treviso Doc Italy</i>	750K