

glow



Sunday Brunch

... The weekend highlight that celebrates a marriage of flavours, healthful food and good company.

Experience the informal style of glow's galley kitchen, which uses the Estate's organically grown ingredients and the finest sourced produce. They come together in enticing combinations to make a delicious and healthy Sunday brunch.



Every Sunday from 11.00am to 2.30pm

For information and reservations:

T. (62 361) 978888

E. res.CSestate@comohotels.com

All major credit cards accepted.

For the late risers

*Soft-cooked organic egg, smoked salmon and asparagus with Green Goddess dressing
Spiced buckwheat crêpes with orange scented ricotta, grapes, sultanas, pine nuts and raw cacao sauce
Sautéed forest mushrooms with truffle oil and spinach purée on black rice toast*

Garden and pastures

*Avocado and fresh soy bean dip with seaweed salsa and Chia seed crisps
Marinated tomato, grilled zucchini and red pepper salad with feta, mint and pine nuts
Soft-cooked organic egg, baby bean, roast celeriac and frisée salad with anchovies and mustard dressing*

Steamed

*Shiitake mushroom, cabbage and tofu dumplings with soy and ginger dipping sauce
Lobster, chicken and spinach Shao Mai dumplings with black vinegar, chilli oil and coriander
Mud crab in fragrant coconut, sambal sauce with bean sprouts and Asian herbs*

Hand rolled

*Spelt flour pide with roast pumpkin, spinach and caramelised onions with goats' feta and pistachio crumbs
Pappardelle with confit tuna, roast tomatoes, dried chilli, cannellini beans, orange and dill
Chinese steamed buns with spiced smoked duck, Szechwan pickled cucumber, shitakes, and orange-scented hoisin sauce*

From the grill

*Tiger prawns with borlotti bean, celery and pickled onion salad, and mint and tapenade vinaigrette
Marinated lamb skewers with chimichurri sauce, avocado, cucumber, tomato and red onion salad
Wagyu beef sliders, Gruyère cheese, tomato relish and lettuce with spa slaw*

Local specialties

*Mixed sate with cashew nut sauce; choose from chicken, tofu and vegetables, or minced fish
Grilled pepes of kingfish, tomato and lemon basil wrapped in banana leaf with coconut and lemongrass sambal
Stir-fried tempeh, soy beans, spinach and snow peas with red chilli and lemon basil*

Chef's selection of sweet treats

Quinoa and pumpkin pudding, chocolate fondant, almond sorbet and ginger caramel, young coconut jelly, rose scented meringue, passion fruit curd and berry salad, tropical fruit salad with lemongrass granita

Brunch at glow IDR 550,000

Children (12 years and under) IDR 300,000

All prices are subject to government tax and service charge



Brunch at glow is a gastronomic adventure.

Every Sunday an abundance of raw ingredients from our organic vegetable garden, freshly caught seafood and the finest imported grain-fed beef are prepared to your preference.

Whether it's a late breakfast, or a leisurely lunch, take time to sample your way through our delicious healthful menu.

The local village girls practicing traditional dance to the sounds of the gamelan orchestra provide the backdrop for this perfectly relaxed Sunday.

I look forward to welcoming you to brunch at glow this Sunday.

*Daniel Moran
COMO Hotels and Resorts Group
Executive Chef*