

LA SIRENA

COMO POINT YAMU

ALL DAY DINING

Welcome to La Sirena. Embracing its namesake, the dining experience at La Sirena draws inspiration from the beauty of the sea. Here, the spirit of the coast guides our kitchen, where the purity of Italian coastal cuisine meets the abundance of Phuket's waters. May the harmony of the sea enrich your table, and may its essence remain with you long after your meal.

Daily · breakfast 07:00 – 10:30 · lunch 12:00 – 17:00 · dinner 18:30 – 22:00 (last order 21:30)

COMO POINT YAMU · CAPE YAMU · PHUKET

A KISMET MENU · COMO POINT YAMU

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when the house prints it there.

THE LINE BENEATH A DISH

Thai fish cakes *(LS)(LF)(GF)(N)*

Long beans, kaffir lime leaf, red curry paste, pickled cucumber, peanut relish

Codes in claret are the house's own dietary and sourcing marks, printed beside a dish on the All Day Dining and Dinner cards only — the Breakfast card carries none. This is not a complete allergen declaration; tell your host before you order, not after.

THE MARKS THIS MENU DECLARES

(CS) COMO Shambhala

(V) Vegan

(GF) Gluten-free

(LF) Lactose-free

(N) Contains nuts

(SS) Sustainably sourced

(P) Contains pork

(LS) Locally sourced

OF THE THREE CARDS

Breakfast is the included buffet-and-order card and carries no prices anywhere in the house's own document. All Day Dining runs from noon to six; Dinner takes over from half past six.

OF THE PASTA AND PIZZA

Both cards repeat a short pasta-of-the-day and pizza list; gluten-free options are noted by the house as available on request against the pasta.

OF THE MARKS

CS, V, GF, LF, N, SS, P and LS are the house's own marks. They appear beside dishes on the lunch and dinner cards; the breakfast card declares them in its own footer but places most of its dishes without one.

OF THE TABLE

Prices are in Thai baht and are subject to a ten per cent service charge and prevailing government taxes, as the house states on every priced page of this card.

BREAKFAST

Served 07:00 – 10:30.

BEVERAGE SELECTION

Specialty coffee by Segafredo

- Espresso
- Piccolo
- Americano
- Cappuccino
- Café latte
- Flat white
- Mochaccino

TWG Tea Selection *(SS)*

- English Breakfast
- Earl Grey
- Sencha
- Grand Jasmine
- Moroccan Mint

FROM THE BREAKFAST BAR

Daily juices *(CS)*

Freshly squeezed, extracted and blended

Seasonal fruits *(V)*

Carved tropical fruits, exotic fruit salads, poached and whole fruits

Yogurts and puddins

Plain, seasonal berry, tropical fruit

Chia, vanilla, coconut pudding *(CS)(V)*

Tropical Bircher Muesli *(CS)*

House made muesli and cereals — honey muesli, natural nut and seed muesli, All Bran, corn flakes. Fresh milk, almond, soy and oat milk.

From our bakery

Selection of bread, croissants, Danish pastries, and muffins. House made preserves, nut butter, honey.

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BREAKFAST

FROM THE BREAKFAST BAR • CONTINUED

Charcuterie and cheese

Selection of cured fish, artisan cured meat and sausage. Fresh curds and aged cheese.

From the garden

Assorted leaves, vegetables, dips

YOUR CHOICE FROM THE FOLLOWING SELECTION

‘Very berry’ smoothie bowl *(CS)(V)(LF)(N)*

Frozen acai berry, banana, young coconut, dragon fruit, granola

Real ‘toast’ *(CS)(V)(GF)(LF)(N)*

Nut, seed, vegetable bread, crushed avocado, tomato, cucumber, parsley

Pancakes

Fresh banana, strawberry, whipped vanilla butter, passionfruit sauce

Cinnamon scented French toast *(N)*

Fresh mango, passionfruit curd, cashew streusel, lime, palm sugar sauce

Golden coconut waffles

Seasonal berries, vanilla mascarpone, maple syrup

Green goddess bowl *(CS)(GF)(LF)(N)*

Seasonal greens, avocado, quinoa, lemon, soft poached egg, dukkha spice

Egg Royale or Benedict *(SS)(P)*

Poached eggs, smoked salmon or ham, English muffins, hollandaise sauce

Omelette, three whole egg or fluffy egg white *(GF)*

Your choice of filling ham, cheddar, tomato, mushrooms, onions, peppers, spinach, smoked salmon

COMO Breakfast *(GF)(P)*

Two eggs your way, bacon, chicken sausage, roast tomatoes, mushrooms, potato rosti

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BREAKFAST

YOUR CHOICE FROM THE FOLLOWING SELECTION • CONTINUED

Thai style bacon and eggs *(GF)(LF)(P)*

Grilled pork belly, fried soft cooked egg, sweet corn, chilli jam, sticky rice

Khao phad *(LF)*

Wok fried rice, shredded vegetables, soy sauce, fried egg

Kuaytio nam sai *(P)(LF)*

Fragrant clear broth, pak choy, rice noodles, celery, spring onion

- with fish
- with pork balls

Jok *(LF)(P)*

Traditional Thai rice soup, spring onion, fried garlic

- with chicken
- with pork
- with fish

DAILY BREAKFAST SPECIALS

MONDAY

Avocado Toast *(LF)*

Poached egg, cherry tomato, chickpea, pomegranate salad, avocado, sourdough

TUESDAY

Mee Sa Pam *(LF)*

Wok fried hokkien noodles, prawn, poached egg, fried shallot with gravy

WEDNESDAY

Ricotta Hotcakes *(N)*

Banana, salted caramel sauce, peanuts, chocolate sauce

THURSDAY

Seasonal Greens *(LF)(GF)*

Poached egg, avocado, roast cherry tomatoes, fine herb salad

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BREAKFAST

FRIDAY

Sweet Corn Waffles

Butter milk fried chicken, bourbon maple sauce

SATURDAY

Phad Si Ew *(LF)*

Wok fried flat rice noodles, egg vegetables, oyster sauce, white pepper

SUNDAY

Shakshuka

Baked eggs in spiced tomato, pepper sauce, garlic yogurt, pita bread

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ALL DAY DINING

Served 12:00 – 18:00.

SNACK & SMALL PLATES

Spring rolls <i>(LF)</i>	300
Shredded vegetable, shitake mushroom, baby corn, chilli, vinegar dipping sauce	
Bruschetta <i>(V)(LF)</i>	300
Tomato, garlic, basil, extra virgin olive oil	
Arancini	400
Braised beef ragu filling, saffron rice, mozzarella, tapenade, parmesan	
Burrata <i>(LS)(N)</i>	700
Fired roasted peppers, basil, almonds, grilled garlic rubbed sourdough	
Thai fish cakes <i>(LS)(LF)(GF)(N)</i>	450
Long beans, kaffir lime leaf, red curry paste, pickled cucumber, peanut relish	
Dumplings <i>(LF)(P)</i>	500
Pork, prawn, spring onions, ginger, chilli, soy dipping sauce	
Crispy fried squid <i>(LS)(SS)</i>	500
Aioli, lemon	
Thai fried chicken	400
Fried shallots, sweet, vinegar dipping sauce	
Chicken satay <i>(LF)(GF)(N)</i>	500
Spicy peanut sauce, pickled cucumber relish	

LIGHT & BRIGHT SALADS

Caprese <i>(GF)(LS)</i>	580
Tomato, fresh mozzarella, basil, extra virgin olive oil	
Gypsy salad	670
Tomato, watermelon, feta, cucumber, shaved cauliflower, radicchio, pomegranate, dates, red wine vinaigrette	

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ALL DAY DINING

LIGHT & BRIGHT SALADS · CONTINUED

- Caesar salad *(P)* 560 / 890
Baby romaine, capers, crisp prosciutto, parmesan, soft boiled egg, anchovy, crouton, classic Caesar dressing
— Add chicken or poached prawns
- Tartare *(LF)(LS)(SS)* 450
Andaman tuna, shallots, capers, lemon, parsley, radicchio treviso

SOUPS & CURRY

- Tom Yam Goong *(LF)(GF)(LS)(SS)* 580
Hot and sour prawns soup, chilli paste, young coconut meat, lime, straw mushrooms
- Khanom Jeen Poo *(LF)(GF)* 650
Local style yellow curry of crab meat, fresh rice noodles, fresh, boiled and pickled vegetables
- Kaeng Khiew Waan *(LF)(LS)(SS)* 450
Green curry of chicken, apple eggplants, long beans, palm heart, green pepper corns, sweet basil

TACOS, BURGERS & BUNS

- Prawn bun *(LS)(SS)* 560
Poached prawns, celery, avocado, tomato, lemon mayonnaise, fine herb salad
- Fish tacos *(LF)(LS)(SS)* 480
Crispy fried grouper, pico de gallo, mojo verde, chipotle mayonnaise, pickled onion, red cabbage
- Buttermilk fried chicken burger 650
Rainbow slaw, spicy mayonnaise, pickles
- COMO burger 860
Wagyu beef patty, gruyere cheese, tomato relish, zucchini pickles, tomato, lettuce

CRISPY & WOK FRIED

- Fish & Chips *(LF)(LS)(SS)* 550
Crispy fried grouper, steak fries, tartare sauce, lemon

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CRISPY & WOK FRIED · CONTINUED

Crab fried rice <i>(LF)(GF)(LS)(SS)</i>	520
Wok fried local crab, baby corn, celery, spring onions, rice, fish sauce, pepper	
Pad Thai <i>(LF)(LS)(SS)(N)</i>	580
Wok fried prawns, tofu, garlic, chives, egg, beans sprouts, pickled turnip, sweet tamarind sauce, dried chilli, peanuts	
Pad Kra Pao <i>(LF)</i>	400
Wok fried minced chicken, long beans, holy basil, garlic, chilli, fried egg, rice	
Pad Si Ew <i>(LF)</i>	580
Wok fried beef, flat rice noodles, Chinese broccoli, egg, beans sprouts, white pepper, oyster sauce	

COOKED OVER COAL

Fish of the day <i>(LS)(SS)</i>	800
Please check with your server for our daily specials	
Split jumbo tiger prawns <i>(GF)(LF)(LS)(SS)</i>	1800
Cooked over coal, garlic, parsley sauce, lemon or Thai seafood sauce	
Gai Yang <i>(LF)</i>	650
Thai grilled chicken, green papaya, palm heart salad, cherry tomato, chilli, lime dressing, sticky rice	
Lamb cutlets <i>(GF)(LF)</i>	1850
Garlic, rosemary marinated, slow cooked campari tomatoes, tapenade	
Australian wagyu beef sirloin <i>(GF)</i>	1800
Charred red onion, roast cherry tomatoes, arugula, parmesan, balsamic glaze	

PASTA

Pasta of the day	650
Please check with your server for daily specials	
Black ink spaghetti <i>(LF)(P)(LS)</i>	880
Sautéed squids in ink, guanciale, garlic, chilli, tomato, black ink pasta, coriander	

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ALL DAY DINING

PASTA • CONTINUED

Linguine *(LS)* 950
Sautéed tiger prawns, cherry tomato, garlic, chilli, arugula, lemon zest

Rigatoni 650
Slow braised angus beef short rib ragu, parsley, parmesan

Gluten free options available.

PIZZA

Margherita 600
Tomato passata, fresh mozzarella, torn basil

Funghi 850
Mixed mushrooms, fresh mozzarella, porcini cream sauce, kale, parmesan

Gamberi *(LS)(SS)* 870
Tiger prawn, tomato passata, garlic, grilled red chilli relish, oregano

Salsiccia *(P)* 790
House-made pork and fennel sausage, white sauce, fresh mozzarella, sweet fennel, parsley, pecorino

Prosciutto *(P)* 890
Sliced prosciutto, tomato passata, fresh mozzarella, arugula, shaved parmesan, balsamic glaze

ON THE SIDE

Mixed leaf salad *(V)(GF)(LF)* 350
Fine herbs, palm sugar, sherry vinaigrette

Arugula salad *(V)(GF)(LF)* 350
Shaved fennel, radish, lemon dressing, parmesan

Seasonal greens *(V)(GF)(LF)* 350
Lemon, extra virgin olive oil

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ALL DAY DINING

ON THE SIDE • CONTINUED

Sweet potato wedges Spiced salt, fried shallots, jalapeno cream	350
Steak fries Aioli	350

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DINNER

Served 18:30 – 22:00, last order 21:30.

ANTIPASTO

Bruschetta <i>(V)(LF)</i>	300
Tomato, garlic, basil, extra virgin olive oil	
Arancini	400
Braised beef ragu, saffron rice, mozzarella, tapenade, parmesan	
Frito Misto <i>(LF)(LS)</i>	500
Crispy fried mixed seafood, aioli, salsa verde, lemon	
Burrata <i>(LS)(N)</i>	700
Fire roasted peppers, basil, almonds, grilled garlic rubbed sourdough	
Tartare <i>(LS)(LF)(SS)</i>	450
Andaman tuna, shallots, capers, lemon, parsley, radicchio treviso	
Vitello Tonnato <i>(GF)</i>	780
Thinly sliced slow cooked veal loin, celery, tuna, anchovy mayonnaise, caper berries	
Prosciutto Di Parma <i>(P)(GF)(LF)</i>	720
Melon, treviso, parmesan, black pepper	

INSALATA

Caprese <i>(GF)(LS)</i>	580
Tomato, fresh mozzarella, basil, extra virgin olive oil	
Mediterranean vegetable salad <i>(V)(GF)(LF)</i>	380
Chargrilled marinated vegetables, cherry tomatoes, balsamic	
Roasted beetroot salad <i>(GF)(N)</i>	590
Green bean, asparagus, orange salad, shaved fennel and mint, goats cheese, hazelnut	
Romaine heart salad	560
White anchovies, capers, parmesan, pangrattato, green goddess dressing, cured egg yolk	

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DINNER

PRIMI PIATTIA

Pasta of the day	650
Eggplant Parmigiana (GF) Eggplant, fresh mozzarella, tomato passata, basil, parmesan	550
Meatballs Al Forno Brick oven baked, classic Italian meatballs, tomato passata, basil, parmesan, chargrilled sourdough	420
Carnoroli risotto (GF) Shaved black truffle, mushrooms, thyme, parmesan	880
Linguine (LS) Sautéed tiger prawns, cherry tomato, garlic, chilli, arugula, lemon zest	950
Black ink spaghetti (LF)(P)(LS) Sautéed squid in ink, guanciale, garlic, chilli, tomato, coriander	880
Pappardelle Slow braised Angus beef short rib ragu, parsley, parmesan	650

Please check with your server for our daily specials, gluten free options available.

II SECONDO

Andaman seafood stew (LS)(GF) Prawn, grouper and squid braised in tomato, chickpea, fregola sarda, kale	950
Seared rare tuna (LS)(LF) Braised eggplant, peppers, fennel agro dolce, olives, capers, currants, shaved fennel, orange mint salad	800
Pollo al mattone (LF)(GF)(LS) Roast free range chicken cooked under a brick, braised kale, smoky confit tomato sauce	850
Cotoletta Milanese (P) Crumbed pork cutlet, fried capers and sage, anchovy mayonnaise, radicchio, parmesan	650

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DINNER

II SECONDO • CONTINUED

Lamb cutlets *(LF)(GF)* 1850
Garlic, rosemary marinated, slow cooked campari tomatoes, tapenade

Australian wagyu beef sirloin *(GF)* 1800
Charred red onion, roast cherry tomatoes, arugula, parmesan, balsamic glaze

SIMPLY PREPARED TO SHARE

Whole baked seabass for two sharing (please allow 20 minutes) *(LS)(SS)* 1480
Fried capers, garlic, dried chilli sauce, lemon parsley salad

Full blood Wagyu Tomahawk for 4 or more *(GF)* 7250
Queensland, Australia MB 6-7. Steak are cooked over coal served with gratin mustard, porcini butter and spiced salsa verde. Your choice of two side dishes.

CONTORNO

Mixed leaf salad *(V)(GF)(LF)* 350
Fine herbs, palm sugar, sherry vinaigrette

Arugula salad *(V)(GF)(LF)* 350
Shaved fennel, radish, lemon dressing, parmesan

Seasonal greens *(V)(GF)(LF)* 350
Lemon, extra virgin olive oil

Broccolini *(V)(GF)(LF)* 350
Almonds, garlic, dried chilli

Polenta fritto *(GF)* 350
Crispy polenta wedges, parmesan, thyme salt

Roast potatoes *(GF)* 350
Confit garlic, rosemary

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DINNER

CONTORNO • CONTINUED

Potato puree *(LS)* 350
Garlic, lemon, olive oil

Steak fries 350
Aioli

PIZZA

Margherita 600
Tomato passata, fresh mozzarella, torn basil

Funghi 850
Mixed mushrooms, fresh mozzarella, porcini cream sauce, kale, parmesan

Gamberi *(LS)(SS)* 870
Tiger prawns, tomato passata, garlic, grilled red chilli relish, oregano

Salsiccia *(P)* 790
House-made pork and fennel sausage, white sauce, fresh mozzarella, sweet fennel, parsley, pecorino

Prosciutto *(P)* 890
Sliced prosciutto, tomato passata, fresh mozzarella, arugula, shaved parmesan, balsamic glaze

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