



DOM PÉRIGNON CHAMPAGNE DINNER

Featuring rare and luminous Dom Pérignon selections

13 FEB · 7PM · KOMA PRIVATE DINING ROOM

\$688⁺⁺/PAX

AMUSE BOUCHE

FRESH OYSTER

Magallana Gigas, Caviar, Chives, Lemon
DOM PÉRIGNON WHITE LUMINOUS VINTAGE 2015

TO BEGIN

SASHIMI

"Kochi" Flat Head, Scallion, Momiji Oroshi, Ponzu
DOM PÉRIGNON WHITE LUMINOUS VINTAGE 2015

TO ENHANCE

AMELA TOMATO & BURRATA

Balsamic, Myoga, Ponzu, Cherry Tomato
DOM PÉRIGNON VINTAGE 2013

TO DELIGHT

"HIRAME" FLOUNDER

Dill Mousse, Scallion Oil, Pea Shoots, Butter Soy Sauce
DOM PÉRIGNON ROSÉ VINTAGE 2009

TO SAVOUR

LOBSTER

Caviar, Uni Cream Sauce
DOM PÉRIGNON VINTAGE 2004 PLÉNITUDE 2

TO RETREAT

STRAWBERRY SORBET

Petit Fours

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.