



CELEBRATING SEVEN YEARS OF GRANDEUR

An odyssey through the signature flavours of KOMA's culinary soul

24 - 26 JUL

TASTING MENU \$250⁺⁺

COURSE 1

SALMON PILLOW (2 PC)

king salmon, roasted jalapeño, smoked avocado

COURSE 2

"MIZU TAKO" OCTOPUS CARPACCIO

shiso cress, momiji oroshi, kobucha, shirodashi dressing

COURSE 3

CRISPY HAND ROLL SUSHI

sweet shrimp, uni, crispy nori

COURSE 4

MISO MARINATED BLACK COD

marinated cucumber, hajikami ginger

COURSE 5

KAGOSHIMA RIBEYE

turnip, lotus root chips, ginkgo nuts, wasabi, ponzu

COURSE 6

CRAB RICE WITH IKURA

mitsuba, yuzu zest

COURSE 7

MINI DUO

bonsai, lemon yuzu

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

KOMA

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DESSERT

SAIKO NO KEIKEN

miniature assortment of our most iconic sweets: bonsai, lemon yuzu, coco mango, strawberry cheese cake, zen garden

\$70++

COCKTAIL

PEACH OOLONG HI

hibiki harmony whisky, creme de peche, sparkling oolong tea

\$27++

7 STEP PLANTER'S PUNCH

rum blend, grapefruit juice, orange juice, pomegranate, sparkling oolong tea, creole bitters, nutmeg

\$26++

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