



KOMA COCKTAIL PAIRING DINNER

25 JULY · 7PM · KOMA PRIVATE DINING ROOM

\$288⁺⁺/PAX

COURSE 1

SALMON PILLOW

king salmon, roasted jalapeño, smoked avocado

STRAWBERRY

*the lovers rum, mancino bianco, strawberry
& pink peppercorn cordial*

COURSE 2

SCALLOP SASHIMI

mustard seed, wasabi ponzu vinaigrette

DURAZNO

white rum, peach & saffron shrub, asian soda

COURSE 3

KOMA US PRIME SIRLOIN STEAK ^{120G}

black garlic peppercorn sauce, green salad

ODE

*the lovers rum, fernet branca, rosso vermouth,
beetroot & lime, malt syrup*

COURSE 4

SPICY TUNA SHRIMP TEMPURA ROLL SUSHI

mango, scallion, crispy rice, cucumber, honey wasabi, avocado

FRONTERA

white rum, fino jerez, fig cordial, sparkling apple

COURSE 5

PETIT FOURS

KOMA signature desserts

BANANAS WITHOUT THE B IS JUST PINEAPPLE.

dark rum, lime, pineapple-banana skin syrup, sesame oil

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