



JACQUESSON CHAMPAGNE DINNER MENU

23 APRIL · 7PM · KOMA PRIVATE DINING ROOM

\$248⁺⁺/PAX

COURSE 1

ICHIGO BURRATA

Strawberry, Balsamic cream

COURSE 2

MONAKA

Foie gras, Wafers, Chive, Red wine jelly

COURSE 3

CARPACCIO

Flounder, Sudachi dashi sauce

COURSE 4

ROBATA

Amadai, Maitake, Clam velouté

COURSE 5

KOMA SIRLOIN ^{100G}

Potato pavé, Arugula

COURSE 6

MINI DUO

Lemon yuzu, Bonsai

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