



MAYURA STATION TOMAHAWK DINNER MENU

13 - 15 JUN · 7PM
KOMA PRIVATE DINING ROOM

\$388⁺⁺

SNACKS

CRISPY HAND ROLL SUSHI

tenderloin tartare, uni, caviar, gold leaf

WAGYU TARTARE

native australian lime

COURSE 1

SIRLOIN NEAT

with seasonal garnish

COURSE 2

STRIPLOIN COLD SHABU SHABU

citrus dashi, leek, pea shoots

COURSE 3

SMOKED TENDERLOIN

wagyu béarnaise

MAIN

TOMAHAWK

*maitake, brussels sprouts, cherry tomato,
broccoli, 12-year-old master stock sauce*

DESSERT

KOMA SWEET BURGER

*sesame bun, vanilla cookie dough,
hokkaido ice cream patty, churros fries*

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