



DAOU WINE PAIRING DINNER

28 AUG · 7PM · KOMA PRIVATE DINING ROOM

\$268⁺⁺/PAX

COURSE 1

SEABASS “ARAI” CARPACCIO
citrus dashi, pea shoots, cucumber



DISCOVERY CHARDONNAY 2022 (WELCOME DRINK)

COURSE 2

CRISPY HAND ROLL
king salmon, salmon roe, crispy nori seaweed



DAOU RESERVE CHARDONNAY 2023

COURSE 3

TENDERLOIN “KATSU SANDO”
breaded, deep-fried tenderloin, tonkatsu sauce, Japanese mustard, cornichons



DAOU CABERNET SAUVIGNON RESERVE 2022

COURSE 4

LAMB CHOP
capsicum, onion



SOUL OF A LION 2021

COURSE 5

KOMA US PRIME SIRLOIN STEAK ^{100G}
wasabi, ponzu, yuzu kosho, sudachi citrus



PATRIMONY CABERNET SAUVIGNON 2022

COURSE 6

MINI DUO SIGNATURE KOMA DESSERT
bonsai, lemon yuzu

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