



REMOISSENET WINE PAIRING DINNER

19 SEP · 7PM · KOMA PRIVATE DINING ROOM

\$288⁺⁺/PAX

COURSE 1

PREMIUM OYSTER

momiji ponzu, shallot, spring onion



2022 CHABLIS 1ER CRU FOURCHAUME

COURSE 2

GRILLED SOY-GLAZED OCTOPUS

marinated avocado, spiced tomato



2022 SANTENAY 1ER CRU BEAUREPAIRE BLANC

COURSE 3

TENDERLOIN TARTARE

caper, shallot, mustard, milk bread toast



2020 BEAUNE 1ER CRU LES TEURONS

COURSE 4

MISO-MARINATED BLACK COD

cucumber, hajikami, ginger



2021 SAVIGNY-LES-BEAUNE 1ER CRU SERPENTIERES

COURSE 5

KYUSHU WAGYU RIBEYE

wasabi, yukukosho, yuzu ponzu



2020 GEVREY-CHAMBERTIN 1ER CRU POISSENOT

COURSE 6

MINI DUO SIGNATURE KOMA DESSERT

japanese cheesecake, lemon yuzu

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