



BRUNO PAILLARD CHAMPAGNE DINNER

29 OCT · 7PM · KOMA PRIVATE DINING ROOM

\$248⁺⁺/PAX

COURSE 1

JAPANESE "AMELA" TOMATO
burrata cheese, balsamic vinegar, cress



BRUNO PAILLARD DOSAGE ZERO NV

COURSE 2

ASSORTED SASHIMI
scallops, seabass, sudachi, ponzu, momiji oroshi



BRUNO PAILLARD DOSAGE ZERO NV

COURSE 3

TEMPURA
uni, ohba, yuzu salt



BRUNO PAILLARD PREMIERE CUVEE EXTRA BRUT NV

COURSE 4

LOBSTER ROBATA
avocado, yuzu kosho



BRUNO PAILLARD BLANC DE BLANCS GRAND CRU 2014

COURSE 5

SALMON IKURA CHIRASHI SUSHI
king salmon, salmon roe, shiso leaf, ginger, wasabi



BRUNO PAILLARD NEC PLUS ULTRA N.P.U 2009

COURSE 6

LEMON YUZU
Japanese cheesecake, lemon yuzu



BRUNO PAILLARD ROSE PREMIERE CUVEE EXTRA BRUT NV

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