



PETRA WINE PAIRING DINNER

18 JULY · 6.30PM · KOMA PRIVATE DINING ROOM

\$248⁺⁺/PAX

COURSE 1

GRILLED SOY GLAZED OCTOPUS

marinated avocado, spiced tomato



BELLAVISTA · ALMA ASSEMBLAGE DOSAGGIO

COURSE 2

MONAKA SUSHI

foie gras, wafers, chive, red wine jelly



2020, PETRA · ZINGARI BIANCO TOSCANA IGT

COURSE 3

WAGYU TATAKI

sirloin, shallot, truffle chimichurri



2020, PETRA · ZINGARI ROSSO TOSCANA IGT

COURSE 4

LAMB CHOP

brussel sprouts, cherry tomato, maitake



2021, PETRA · QUERCEGOBBE TOSCANA IGT

COURSE 5

KOMA US PRIME SIRLOIN STEAK ^{100G}

potato pavé, arugula



2021, PETRA · PETRA TOSCANA IGT

COURSE 5

MINI DUO SIGNATURE KOMA DESSERT

bonsai, lemon yuzu

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