

KOMA Singapore Anniversary Menu: Final-Day Cost Guide

Description

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KOMA Singaporeâ??s seventh-anniversary menu ends on 26 July 2026. The published centrepiece is a seven-course tasting menu at S$250++ per guest, alongside a S$70++ dessert assortment and two commemorative cocktails. Anyone reading after 26 July should treat the page as a verified event record, not assume the menu remains orderable.

This guide is for a diner deciding whether a final-day booking is worth the cost. KOMAâ??s live Marina Bay Sands restaurant page controls availability; the operatorâ??s July dining media update supplies the menu window and headline prices.

Anniversary choices at a glance

Choice	Published price	Best question to ask
Seven-course menu	S$250++ per guest	Is it still available at this exact seating?
Saiko No Keiken dessert	S$70++	Can it be ordered without the tasting menu?
Peach Oolong Hi	Price not stated in the media update	What is the live menu price and alcohol content?
7 Step Planterâ??s Punch	Price not stated in the media update	Is it included or ordered separately?

The tasting menu names Salmon Pillow with roasted jalapeÃ±o and smoked avocado, miso-marinated black cod and Kagoshima ribeye with ponzu among its signatures. The dessert is presented as a miniature selection of recognisable KOMA sweets. These are operator descriptions; LBRD did not taste or photograph the anniversary menu.

What S$250++ means in cash

IRAS explains that Singapore F&B businesses commonly add a 10% service charge and that GST is then calculated on the price including service charge. Its official F&B GST guidance uses the formula price Ã? 1.10 Ã? 1.09 when both charges apply.

Order	LBRD estimate	Calculation
One S$250++ tasting menu	S$299.75	250 Ã? 1.10 Ã? 1.09
Two tasting menus	S$599.50	500 Ã? 1.10 Ã? 1.09
One S$70++ dessert	S$83.93	70 Ã? 1.10 Ã? 1.09
Two menus plus one dessert	S$683.43	570 Ã? 1.10 Ã? 1.09

These are estimates before drinks, add-ons or changed charges; the restaurant bill controls. They help prevent a â??S$250 dinnerâ?• from becoming an unplanned S$300-per-person commitment.

Five booking questions for the final day

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1. Is the anniversary menu available at the selected time, or only at particular seatings?
2. Must everyone at the table order it?
3. Can dietary restrictions be accommodated across all seven courses?
4. What is the cancellation or no-show policy for this reservation?
5. Are the dessert and cocktails separate from the S$250++ menu?

Get the answers through the official reservation channel. A general table reservation does not prove that a limited menu has been allocated to it, especially on the closing day.

Decision tree: full menu, dessert or skip

- **Choose the tasting menu** only if the dishes suit the whole party, the estimated S$299.75 per person fits the budget and the booking explicitly confirms the experience.
- **Ask about the dessert route** if the group wants a smaller anniversary marker, while confirming that it may be ordered separately.
- **Skip the event menu** if availability is vague, dietary substitutions are unresolved or the group is spending mainly because the window is closing.

The narrow window is not a reason to ignore alternatives. Our Tim Ho Wan PEAK guide covers a different MBS dining format, while the PS.Cafe Marina Bay Sands guide helps a group compare another location-led option. Verify current opening and booking details on each restaurantâ??s own page.

After 26 July

The article remains useful as a dated record of what was announced, but prices and dishes must not be carried forward to a future KOMA visit. Use the main restaurant page for the current menu. If a future anniversary promotion uses similar names, compare its dates, inclusions and terms rather than assuming continuity.

Sources re-opened 26 July 2026. LBRD did not dine at KOMA or verify same-day table inventory. Cost figures are labelled arithmetic estimates, not quotations or a guarantee of the final bill.

What the menu price does not tell you

A seven-course count does not establish portion size, serving pace, substitutions or whether one course contains ingredients unsuitable for a guest. Before paying a deposit, send one consolidated list covering allergies, religious restrictions, pregnancy-related food choices and alcohol preferences. Ask the restaurant to distinguish what it can accommodate from what it cannot guarantee because of a shared kitchen.

The S$70++ dessert may look cheaper than two tasting menus, but it answers a different need. It is not a price-equivalent substitute for dinner. Compare it only if the group already has a meal plan and wants a shared anniversary finish.

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LBRD cancellation-risk worksheet

Risk	Evidence to obtain	Decision
Menu sells out	Written reservation confirmation naming the anniversary menu	Do not travel on an assumption
Guest drops out	Cancellation and reduction-in-party terms	Know the exposure before deposit
Dietary issue	Restaurantâ??s written accommodation response	Skip if the answer is unsafe or vague
Final bill surprise	Current prices for drinks and supplements	Set a total table cap

This worksheet is an LBRD booking control, not KOMAâ??s policy. The restaurantâ??s written terms govern.

Evidence to keep after a limited menu ends

Save the dated confirmation and itemised receipt if a charge or inclusion later needs checking. Do not rely on a screenshot that omits the date or the â??++â?• notation. For editorial purposes, the operator PDF and restaurant page are retained as the source record; social reposts and influencer captions are not treated as controlling menu terms.

A future KOMA anniversary should get a fresh cost calculation using its own price and Singaporeâ??s then-current GST rules. Reusing S$299.75 without rechecking both inputs would create false precision.

Date Created
14/07/2026
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