

TWO COURSES | \$68** PER PERSON TWO COURSES AND A DRINK | \$88** PER PERSON

BEVERAGE MENU

(a choice of one drink)

SOMMELIER'S SELECTION OF WHITE WINES

SOMMELIER'S SELECTION OF RED WINES

GUAVA AND SHISO CAIPIRINHA abelha cachaça, guava, shiso, lime, cane syrup

INCA SOUR demonio de los andes quebranta pisco, pear, soursop vinegar, rinomato americano bianco, lemon

> SAMBA CORCOVADO casa migos, brazilian dried chilies, yuzu, agave, **SUSHI**SAMBA spices

> > APEROL SPRITZ aperol, prosecco





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SUSHISAMBA SINGAPORE

MISO SOUP ^{GF} tofu, nameko gold mushroom

STARTERS

(a choice of two)

 $\begin{array}{c} GUACAMOLE \ ^{V, \ VG, \ GF} \\ avocado, \ aji \ amarillo, \ onion, \ plantain \ chips \end{array}$

HAMACHI TIRADITO GF truffle, seasonal black truffle SUPPLEMENT +\$5

PERUVIAN CORN SALAD ^{V, VG, GF} grilled corn, sweet onions, red chilli, avocado

SALMON TIRADITO orange ponzu, crispy quinoa, shio kombu, kizami wasabi, avocado

SAMBA CAESAR SALAD ^{V, VG, GF, N} basil miso, gem lettuce, mixed cress

PORK TAQUITO smoked aji panca bbq, garlic, pickled cabbage, yukari, aji amarillo

CRISPY TOFU TAQUITO ^{V, VG} spicy ginger soya, corn tortilla, sesame

CALAMARI ^E yuzu mayo, dry miso, shichimi, jalapeño SALMON SEVICHE ^E aji amarillo, passion fruit, crispy salmon skin

SEA BASS SEVICHE GF leche de tigre, corn, red onion, sweet potato SUPPLEMENT +\$5

BAHIA ROLL^E tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca SUPPLEMENT +\$5

SAMBAZONIA ^{GF, VG, V} piquillo pepper, asparagus, avocado, cucumber, chili salsa

CALIFORNIA ROLL GF jumbo crab meat, avocado, cucumber, mayo, tobiko

BEEF TENDERLOIN ANTICUCHO GF aji panca SUPPLEMENT +\$5

EGGPLANT ANTICUCHO V, VG, GF white miso, crispy rice

SUSHISAMBA SINGAPORE

MAIN COURSE

(a choice of one)

SEAFOOD CAZUELA RICE ^{GF, D} shrimp, squid, black cod, scallop, clam, octopus, aji amarillo sauce

MUSHROOM TOBANYAKI ^{V, VG, GF} black truffle, seasonal mushroom, crispy tofu, coconut milk

> CHICKEN ^{GF} koji miso, ginger, garlic, chimichurri or plain rice

CHILEAN SEA BASS GF white miso, hajikami, shichimi, chimichurri or plain rice SUPPLEMENT +\$10

AUSTRALIAN ANGUS TENDERLOIN GF 100g tenderloin, spicy soy, foie gras, chives, chimichurri or plain rice SUPPLEMENT +\$12

> SAMBA CHIRASHI SUSHI 3 kinds of fish, salmon roe, avocado, tamagoyaki

CHEF MORIAWASE SAMBA NIGIRI SUSHI / MAKI 4 kinds of nigiri sushi and futomaki

PREMIUM MORIAWASE SAMBA NIGIRI SUSHI 7 kinds of nigiri sushi, suzuki, hotatekai, botan ebi, Hokkaido uni, chu-toro SUPPLEMENT +\$18

CHEF MORIAWASE VEGETABLE SAMBA NIGIRI SUSHI / MAKI 4 kinds of vegetables sushi and samba vegetable futomaki

Food Allergy Notice: Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.

A - Contains Alcohol | GF - Gluten Free | D- Dairy | N - Contains Nuts | V - Vegetarian | VG - Vegan | E - Contains Egg

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