

## COPACABANA

FREE-FLOW PARTY BRUNCH | 250++

Champagne: Boizel Brut Reserve

## PREMIO

FREE FLOW PREMIUM CHAMPAGNE ADD-ON | 70++

Champagne: Pol Roger Brut Vintage 2015

## LUXO

FREE FLOW LUXURY CHAMPAGNE ADD-ON | 345++

Champagne: Taittinger Comtes De Champagne Blanc De Blancs 2013

ALL PACKAGES INCLUDE SOMMELIER'S SELECTION OF RED & WHITE WINES,  
COCKTAILS, SPIRITS & BEER

## COCKTAILS

### SAMBA PALOMA

don julio blanco, grapefruit, soda

### ESPRESSO MARTINI

grey goose, espresso, coffee liquer

### GUAVA & SHISO CAIPIRINHA

sagatiba cachaça, guava, shiso, citrus

### SAMBA MARY

four pillars gin, yuzu ponzu mix, Japanese tomato, celery bitters

## SPIRITS

Vodka: Grey Goose

Gin: Four Pillars

Tequila: Don Julio Blanco

Bourbon: Woodford Reserve

## BEER

Asahi Super Dry

Copacabana  
Brunch

## STARTERS

**GUACAMOLE** <sup>V, VG, GF</sup>  
avocado, aji amarillo, onion, crispy corn tortilla

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

**PERUVIAN CORN SALAD** <sup>V, VG, GF</sup>  
grilled corn, sweet onions, red chili, avocado

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## MID COURSE

**SEA BREAM SEVICHE**  
green chili, coriander, cancha corn, panca oil

**SEASONAL MUSHROOM SEVICHE** <sup>V, VG</sup>  
miso marinated mushroom, truffle & black bean leche de tigre

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

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## MAIN COURSE

**SPATCHCOCK CHICKEN**  
koji miso, ginger, garlic

**BLACK COD** <sup>GF</sup>  
white miso, hajikami, shichimi

**AUSTRALIAN GRASSFED SHORT RIBS**  
chimichurri, BBQ sauce, homemade pickles

**ASPARAGUS**  
sweet potato purée, yakiniku sauce, furikake

**CHARGRILLED BROCCOLINI** <sup>V, VG, GF</sup>  
sesame ponzu, chili garlic

## DESSERT

**YUZU CHEESECAKE** <sup>V, E, D, N</sup>  
matcha ice cream and veloute, caramelized biscuit

**PINEAPPLE** <sup>E, N, V, G, D</sup>  
caramelized pineapple, coconut crème brûlée and sorbet

**JAPANESE DOUGHNUT ANDAGI** <sup>V, E, D</sup>  
black sesame ice cream, raspberry and mango purée

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## LIVE STATION ROBATA

### ANTICUCHOS

**CHICKEN** <sup>GF</sup>  
aji mirasol, crispy quinoa

**ANGUS BEEF TENDERLOIN** <sup>GF</sup>  
aji panca

**EGGPLANT** <sup>V, VG, GF</sup>  
white miso, crispy rice

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## LIVE STATION SUSHI

### SAMBA ROLLS

**BAHIA** <sup>E</sup>  
tuna, shrimp tempura,  
jumbo crab, avocado,  
spicy aji panca

**SAMBA SINGAPORE** <sup>GF, E</sup>  
maine lobster, mango,  
avocado, soy paper,  
aji honey truffle

**SAMBAZONIA** <sup>V, VG</sup>  
piquillo pepper,  
asparagus, avocado,  
cucumber, chili salsa

### CLASSIC ROLLS

**NEGITORO** <sup>GF</sup>  
**CUCUMBER** <sup>V, VG, GF</sup>  
**AVOCADO** <sup>V, VG, GF</sup>

### NIGIRI

**SAKE** (salmon)  
**HAMACHI** (yellowtail)  
**AKAMI** (red tuna)

### SASHIMI

**SAKE** (salmon)  
**AKAMI** (red tuna)