

FREE FLOW PARTY BRUNCH WITH NON-ALCOHOLIC BEVERAGES | \$160++

COPACABANA
FREE FLOW ALCOHOL **ADD-ON** | 40++
Boizel, Brut Réserve NV
Champagne, France

PREMIO
FREE FLOW PREMIUM CHAMPAGNE **ADD-ON** | 110++
Pol Roger, Brut Vintage 2015
Champagne, France

LUXO
FREE FLOW LUXURY CHAMPAGNE **ADD-ON** | 345++
Taittinger, Comtes de Champagne, Blanc de Blancs 2013
Champagne, France

FORTUNA
FREE FLOW LIMITED EDITION CHAMPAGNE SERIES **ADD-ON** | 788++
Dom Pérignon, Jean-Michel Basquiat, Special Edition 2015
Champagne, France

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

COCKTAILS

SAMBA PALOMA
don julio blanco tequila, grapefruit, soda

ESPRESSO MARTINI
grey goose vodka, espresso, coffee liqueur

GUAVA & SHISO CAIPIRINHA
sagatiba cachaça rum, 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: buffalo trace

BEER

asahi super dry

Copacabana
Brunch

STARTERS

GUACAMOLE ^{V, VG, GF}
avocado, aji amarillo, onion, tortilla chips

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

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

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

MAIN COURSE

SPATCHCOCK CHICKEN
koji miso, ginger, garlic

BLACK COD ^{GF}
white miso, hajikami, shichimi

AUSTRALIAN GRASSFED SHORT RIBS
chimichurri, BBQ sauce, homemade pickles

ASPARAGUS
sweet potato purée, yakiniku sauce, furikake

CHARGRILLED BROCCOLINI ^{V, VG, GF}
sesame ponzu, chili garlic

DESSERT

YUZU CHEESECAKE ^{V, E, D, N}
matcha ice cream and veloute, caramelized biscuit

PINEAPPLE ^{E, N, VG, D}
caramelized pineapple, coconut crème brûlée and sorbet

JAPANESE DOUGHNUT ANDAGI ^{V, E, D}
black sesame ice cream, raspberry and mango purée

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

All prices are in Singapore dollar subject to 10% service charge and prevailing government taxes

LIVE STATION ROBATA

ANTICUCHOS

CHICKEN ^{GF}
aji mirasol, crispy quinoa

ANGUS BEEF TENDERLOIN ^{GF}
aji panca

EGGPLANT ^{V, VG, GF}
white miso, crispy rice

LIVE STATION SEVICHE

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

SEASONAL MUSHROOM ^{V, VG}
miso marinated mushroom, truffle & black bean leche de tigre

LIVE STATION SUSHI

SAMBA ROLLS

BAHIA ^E
tuna, shrimp tempura,
jumbo crab, avocado,
spicy aji panca

SAMBA SINGAPORE ^{GF, E}
maine lobster, mango,
avocado, soy paper,
aji honey truffle

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

CLASSIC ROLLS

NEGITORO ^{GF}
CUCUMBER ^{V, VG, GF}

AVOCADO ^{V, VG, GF}

NIGIRI

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

SASHIMI

SAKE (salmon)
AKAMI (red tuna)

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