

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

FORTUNA

FREE FLOW LIMITED EDITION CHAMPAGNE SERIES ADD-ON | 788**

Champagne: Dom Pérignon, Jean-Michel Basquiat
Special Edition Collection 2015

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

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: woodford reserve

BEER

asahi super dry

Copacabana
Brunch

STARTERS

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

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, V, G, D}
caramelized pineapple, coconut crème brûlée and sorbet

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

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 SEVICHE
green chili, coriander, cancha corn, panca oil

SEASONAL MUSHROOM SEVICHE ^{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)