

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

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

COCKTAILS

WINTER SOLSTICE
aba pisco, black sakura tea, lime

SANTA'S SECRET
four pillars shiraz gin, raspberries, ice cream

ELF'S DELIGHT
midori, grey goose vodka, pistachio, lemon, melon foam

SNOWFLAKE
batida de coco, cachaça thoquino, condensed milk,
coconut cream, coconut water, giffard coconut

WINTER'S TOAST
michter's bourbon whiskey, toro ringo apple, lemon

SPIRITS

vodka: grey goose
gin: four pillars
tequila: don julio blanco
bourbon: woodford reserve

BEER

asahi super dry

COPACABANA BRUNCH:

Christmas Soiree

STARTERS

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

MID COURSE

SEA BREAM SEVICHE WITH TRUFFLE
leche de tigre, sweet potato, red onion

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

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

MAIN COURSE

AUSTRALIAN GRASSFED SHORT RIBS
chimichurri, bbq sauce, homemade pickles

SPATCHCOCK CHICKEN ^{GF}
koji miso, ginger, garlic

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

ASPARAGUS
sweet potato purée, yakiniku sauce, furikake

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

LIVE STATION ROBATA

ANTICUCHOS

CHICKEN ^{GF}
aji mirasol, crispy quinoa

CHILEAN SEA BASS ^{GF}
white miso, chives

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

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)

HAMACHI (yellowtail)

AKAMI (red tuna)

DESSERT

SAMBA YUZU CHEESECAKE

BLACK FOREST LOG

JAPANESE PURPLE POTATO MONT BLANC

CHRISTMAS STOLLEN

CACHAÇA RUM FRUIT CAKE

COOKIES & GINGERBREAD

MATCHA CONE

PANETTONE

MACARONS

FRUIT PLATTER ^{V, VG, GF}