

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  
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

# Samba Christmas Brunch

## STARTERS

**GUACAMOLE** <sup>V, VG, GF</sup>  
avocado, aji amarillo, onion, plantain chips

**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 WITH TRUFFLE**  
leche de tigre, sweet potato, red onion

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

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

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## MAIN COURSE

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

**SPATCHCOCK CHICKEN** <sup>GF</sup>  
koji miso, ginger, garlic

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

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

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

## LIVE STATION ROBATA

### ANTICUCHOS

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

**CHILEAN SEA BASS** <sup>GF</sup>  
white miso, chives

**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)

HAMACHI (yellowtail)

AKAMI (red tuna)

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## 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 <sup>V, VG, GF</sup>