

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

REUNIAO

FREE FLOW ALCOHOL **ADD-ON** | 40++
Champagne: Boizel Brut Reserve

PREMIO

FREE FLOW PREMIUM CHAMPAGNE **ADD-ON** | 110++
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

LUNAR BLOOM

grey goose, ube cream liquor, sake vermouth, lychee

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



Reunião

LUNAR NEW YEAR BRUNCH

25TH JANUARY | 12PM - 3PM

SPECIAL FEATURE

SAMBA YU SHENG

hamachi (yellowtail), maguro (tuna), sake (salmon), nori tempura, iri goma shiro, pepper powder, cinnamon powder, assortment of fresh and preserved fruits and vegetables, yu sheng sauce

STARTERS

GUACAMOLE ^{V, VG, GF}

avocado, aji amarillo, onion, plantain chips

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

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

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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