

Rio Brunch

1ST MARCH, SATURDAY | 12PM - 3PM
 Experience the vibrant culture of Brazil at our rendition of the Rio Carnival through a themed brunch celebrating lively beats, festive pours and colourful eats!

FREE FLOW PARTY BRUNCH PACKAGES FROM \$160**

Copacabana Brunch

EVERY SATURDAY | 12PM - 3PM
 Singapore's vibrant party brunch with a curated sharing menu, live stations, free-flow drinks, and dynamic entertainment.

FREE FLOW PARTY BRUNCH PACKAGES FROM \$160**

SUSHISAMBA PRESENTS

Casa de SAMBA

EVERY SATURDAY | 8PM TILL LATE
 Experience the glamour of disco, where music, dance, and city lights come alive.

Sunset TEMPO

MONDAY - THURSDAY | 5:30PM - 7PM
 Indulge in a selection of refreshing cocktail specials at our bar and lounge, the perfect after-work treat.

SUSHISAMBA®
 SINGAPORE

Samba

OMAKASE



COLD
SAMBA PLATTER

SEA BASS SEVICHE ^{GF}
leche de tigre, corn, red onion, sweet potato

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

LOBSTER TAQUITOS ^E
Japanese tartar, yuzu gel, coriander, avocado

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

CHEF MORIAWASE
2 kinds nigiri, 2 kinds sashimi

WAKABOTAN, JUNMAI GINJO
OITA, JAPAN

HOT
ANTICUCHOS

CHICKEN ^{GF}
aji mirasol, crispy quinoa

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

BOIZEL, BRUT RÉSERVE NV
CHAMPAGNE, FRANCE

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

MAIN
ROBATA

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

AUSTRALIAN ANGUS TENDERLOIN ^{GF}
spicy soy, foie gras, chives

HAMILTON RUSSEL, PINOT NOIR 2022
HEMEL-EN-AARDE VALLEY, SOUTH AFRICA

OR

WALTER HANSEL, SOUTH SLOPE, PINOT NOIR 2021
CALIFORNIA, USA
SUPPLEMENT +\$30

DESSERT

PINEAPPLE ^{N, V, G, D}
caramelized pineapple, coconut crème brûlée and sorbet

BEN RYÉ, DONNAFUGATA 2022
SICILY, ITALY

\$ 185⁺⁺ (PER PERSON) *Minimum two persons

WINE PAIRING: \$ 129⁺⁺ (PER PERSON)

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