

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

RIO

FREE FLOW ALCOHOL **ADD-ON** | 40++
Boizel, Brut Réserve NV
Champagne, France

PREMIO

FREE FLOW PREMIUM CHAMPAGNE **ADD-ON** | 110++
Pol Roger, Brut Vintage 2015
Champagne, France

LUXO

FREE FLOW LUXURY CHAMPAGNE **ADD-ON** | 345++
Taittinger, Comtes de Champagne, Blanc de Blancs 2013
Champagne, France

FORTUNA

FREE FLOW LIMITED EDITION CHAMPAGNE SERIES **ADD-ON** | 788++
Dom Pérignon, Jean-Michel Basquiat, Special Edition 2015
Champagne, France

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

COCKTAILS

GUAVA & SHISO

abelha cachaça, guava, shiso, lime, sugar cane juice

CANTARITO

patrón silver, soda, orange, grapefruit

MATCHA IN YUZ-U

four pillars rare dry gin, Japanese matcha yuzu green tea, lemon

VELVET PURSUIT

nikka days whiskey, ratafia rossi la rossa wine, espresso, lemon, vanilla, cacao

BATIDA DE COCO

batida de coco, thoquino cachaça, condensed milk, coconut cream & coconut water

SPIRITS

vodka: grey goose

tequila: patrón reposado

gin: four pillars

bourbon: buffalo trace

BEER

asahi super dry

Rio
Brunch

STARTERS

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

SALMON TIRADITO
orange ponzu, crispy quinoa, shio kombu, kizami wasabi, avocado

PAO DE QUEIJO ^{D, E}
requeijao cream cheese, onion

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

MAIN COURSE

SPATCHCOCK CHICKEN
koji miso, ginger, garlic

SEAFOOD MOQUECA ^{GF, D}
shrimp, squid, black cod, clam

WAGYU PICANHA STEAK
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, VG, D}
caramelized pineapple, coconut crème brûlée and sorbet

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

BRIGADERIO ^D
chocolate truffles

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

SALMON ABURI
avocado, shiso,
kimchi, lime

CLASSIC ROLLS

NEGITORO ^{GF}

AVOCADO ^{V, VG, GF}

CALIFORNIA ROLL ^E

NIGIRI

SAKE (salmon)

HAMACHI (yellowtail)

AKAMI (red tuna)

SASHIMI

SAKE (salmon)

HAMACHI (yellowtail)

AKAMI (red tuna)

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