

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

EASTER

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

Easter Brunch

COCKTAILS

PISCO SOUR

demonio de los andes quebranta pisco, lime, sugar, angostura bitters

SAMBA PALOMA

patrón blanco tequila, grapefruit, soda

ESPRESSO MARTINI

grey goose vodka, espresso, coffee liqueur

GUAVA & SHISO CAIPIRINHA

sagatiba cachaça rum, guava, shiso, citrus

PERU PERU

patrón añejo tequila, poire williams, cointreau, lime

SPIRITS

vodka: grey goose
gin: bombay premier cru
tequila: patrón añejo
bourbon: buffalo trace

BEER

asahi super dry



STARTERS

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

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

PERUVIAN CORN SALAD ^{V, VG, GF}
grilled corn, sweet onions, red chili, avocado

WAGYU CARNE MOIDA TAQUITO ^D
smoked eggplant, sour cream, tomato

MAIN COURSE

SPATCHCOCK CHICKEN
koji miso, ginger, garlic

BLACK COD
white miso, hajikami, shichimi

AUSTRALIAN GRASSFED SHORT RIBS
chimichurri, BBQ sauce, homemade pickles

CRISPY CASSAVA ^{V, GF, D}
sour cream, salsa verde

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

DESSERT TABLE

CARROT CAKE ^{V, E, D, N}
COCONUT PASSIONFRUIT TART ^{V, E, D}
BURNT CHEESECAKE ^{V, E, D}
COFFEE CHOCOLATE SLICE ^{V, E, D}
STRAWBERRY MATCHA CONE ^{V, E, D}
MINI BANANAS ^{V, E, D}

HOT CROSS BUNS ^{V, E, D, N}
EASTER DONUTS ^{V, D,}
MACAROONS ^{V, E, N, GF}
SAMBA CHOCOLATES ^{V, D, N, GF}
FRUIT PLATTER ^{V, VG, GF}

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

PORK ^{GF}
smoked aji panca, yukari

KING OYSTER MUSHROOM ^{V, VG}
white miso, sesame

LIVE STATION SEVICHE

TUNA & WATERMELON
furikake, coriander, aji amarillo tiger

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

LIVE STATION SUSHI

NIGIRI

ABURI SAKE (salmon)
HAMACHI (yellowtail)
AKAMI (red tuna)

CLASSIC ROLLS

SPICY TUNA ^{GF}
CUCUMBER ^{V, VG, GF}
AVOCADO ^{V, VG, GF}
SAMBA ROLL ^{GF, E}
FUTOMAKI ^{GF}
CALIFORNIA ROLL ^E

SASHIMI

SAKE (salmon)
HAMACHI (yellowtail)
OCTOPUS
IKURA

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