



SUSHISAMBA<sup>®</sup>

DUBAI

EVENTS

# Events & Private Dining at **SUSHISAMBA**<sup>®</sup>

Beating at the heart of every **SUSHISAMBA** is a deep appreciation for enjoying life with friends, colleagues and loved ones.

Be taken onto a multi-dimensional and multi-sensory dining experience while immersing in culture and cuisine of Japan, Brazil and Peru under one roof.

Our dedicated events team have a wealth of experience in curating a wide range of events; from corporate functions and product launches to birthday parties, bespoke tasting experiences and signature sushi and seviche masterclasses.

Known for our inventive dishes and artful presentations, specially curated cocktail program and deep commitment to guests experience, you can be rest assured that whatever the occasion your guests will enjoy an unforgettable event.

*We welcome you... Bem-vindo!*







The energy of three nations meets at **SUSHISAMBA** Dubai, where the flavours of Japan, Brazil and Peru intertwine into one.





**SUSHISAMBA** Dubai is located on the 51st floor of the St. Regis Dubai, Palm Jumeirah. The venue offers unobstructed, 360-degree panoramic views of the iconic Palm Jumeirah coastline, the Arabian Gulf, Ain Dubai, and the entire Dubai skyline. Two elevators whisk patrons 230 meters up, unveiling a celebrated destination in the clouds; the highest restaurant on Palm Island.

The striking interior is framed by an expansive 3D-printed ceiling installation – intricate woodwork inspired by Japanese and Brazilian weaving traditions. Warm, deliberate lighting illuminates this masterpiece, while taking care to spotlight the cuisine and limit reflections across the immaculate skyline. At the heart of the dining room sits a theatre-style open kitchen showcasing an energetic robata grill and sushi bar.



# Private Dining Room

From a breakfast meeting to an intimate meal to a full blown celebration, our Private Dining Room is a perfect location to impress your guests. Spectacular interior featuring golden walls, floor to ceiling windows facing Ain Dubai and pristine waters of the Arabian Gulf, and an artistic, state-of-art bamboo chandelier filled with greenery will transport you to another world. The room's centerpiece, a dramatic handmade dining table seats up to 14 guests and the room comes with a dedicated AV system.



14  
Seated



Dedicated  
Service Team



Audio  
System





# Samba Room

Overlooking the Palm Jumeirah and the Atlantis, the scintillating interior design of the SAMBA Room creates the perfect stage for an unforgettable event either it is a product launch, drinks and canapes reception or a sit down dining experience. A Japanese inspired expression of balance and proportion, natural materials and nuanced details is fused with vibrant, colourful and warm accents and textures. From the dimensional bamboo ceiling to the elegant architectural lighting and oversized fixtures, the mood is elevated and intimate, with just the right touch of energy and drama. Accessible via its own private entrance, the SAMBA Room homes its' own bar and a dj booth to ensure the complete comfort and exclusivity.





## Lounge & Semi-Private Area

Relaxed spaces ideal for events and gatherings. These areas are perfect for a seated dining experience. The Lounge, facing Burj Al Arab, is situated right next to the entrance and is close to the main bar while the semi-private restaurant area is more hidden away on the other side of the venue facing Ain Dubai.



50  
Seated





# Restaurant Exclusive Hire

Larger events can be accommodated across the entire venue upon a request.

**SUSHISAMBA's** expansive 12,000 sq ft. space curates an extraordinary experience amongst the clouds of Dubai that takes experiential dining to new heights.

The breathtaking lounge, which is inspired by the balance and proportion of Japan's famed aesthetics, forms the perfect entry-way into the **SUSHISAMBA** experience. Full, floor-to-ceiling windows offer a panoramic backdrop to the oval, marble-clad bar. At the heart of the dining experience is the mesmerizing, theatre-style open kitchen featuring the robata grill and sushi bar. The 134-seat, the multi-level dining area is accentuated by warm, deliberate lighting and lush greenery, creating bespoke areas that move between social and intimate surroundings.



140 | 220  
Seated | Seated  
(w/ Lounge)

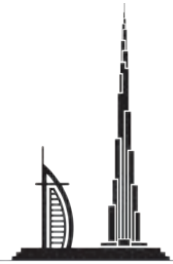
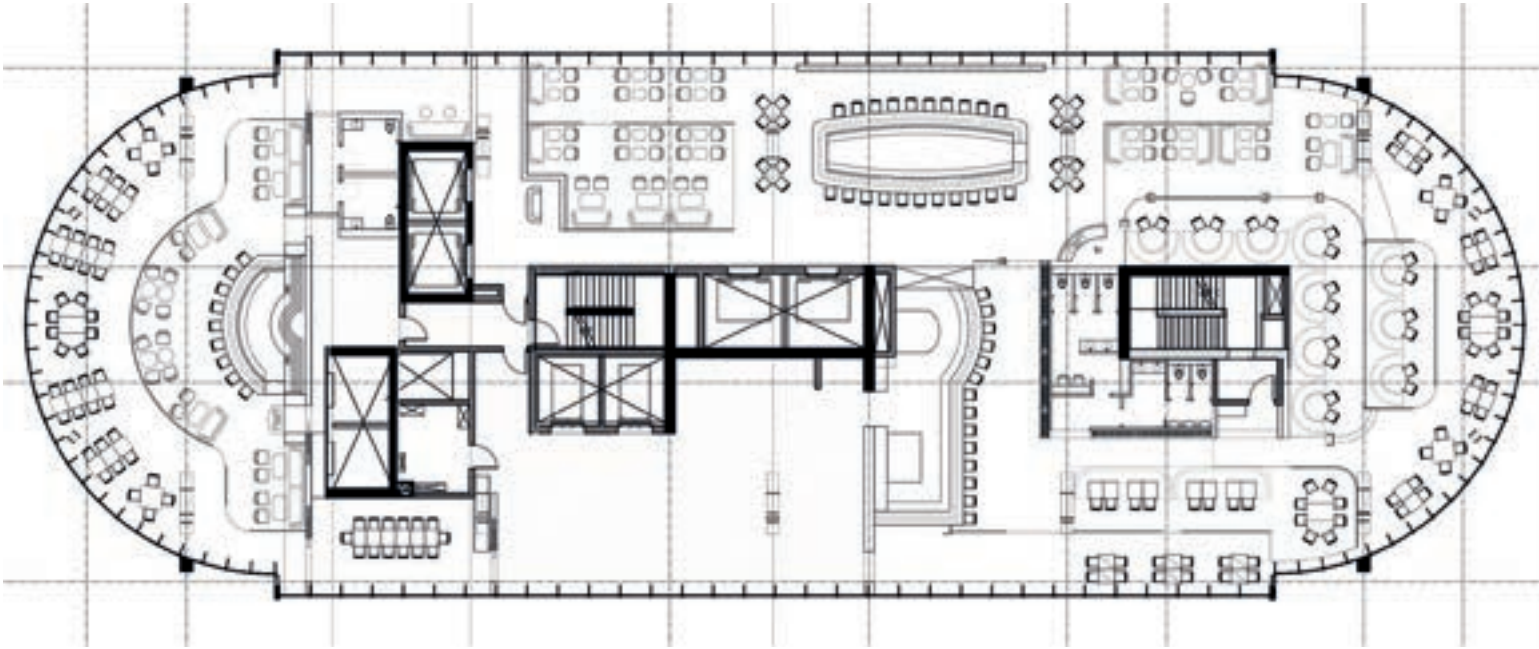


400 - 500  
Cocktail





# Floor Plan







## Cuisine

**SUSHISAMBA** Dubai's kitchen is led by the Culinary Director Chef Kyung Soo Moon and the menu showcases the brand's culinary creativity which eloquently blends Japanese, Brazilian and Peruvian cuisines. Committed to providing the most authentic dining experience, the majority of the seafood and fish at **SUSHISAMBA** Dubai is flown in from Japan.

From Japanese sushi and sashimi, to Brazilian moqueca and taquitos, to Peruvian anticuchos and seviches, the culinary creativity is limitless with something for every palate. The open kitchen and fiery robata grill offer brilliantly roasted and flavored meats, vegetables and fish, while **SUSHISAMBA**'s conceptual small plate style of service encourages a "shared" dining experience.



# Events Menu

## LUNCH & DINNER

\*Menu prices and items are subject to change.



### RIO

EDAMAME (Salt or Spicy) <sup>V, VG, GF</sup>  
edamame, garlic oil, yukari lime

SAMBA CAESAR <sup>V, VG, GF, N</sup>  
basil miso, gem lettuce, basil cress

CRISPY SHRIMP <sup>E</sup>  
spicy mayo, jalapeño

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A5 JAPANESE WAGYU BEEF GYOZA  
kabocha puree, sweet soy

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

TUNA TIRADITOS <sup>GF</sup>  
asevichado, tomato salsa, crispy rice

CHEF'S MORIAWASE NIGIRI SUSHI

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ARROZ CHAUFA <sup>V, E</sup>  
organic wild black rice, slow cooked egg

SPATCHCOCK BABY CHICKEN <sup>GF</sup>  
rocoto tamarind miso, charred lemon

AUSTRALIAN ANGUS TENDERLOIN <sup>GF</sup>  
200 grams, spicy soy, foie gras, chives

PERUVIAN YELLOW POTATO <sup>D</sup>  
mashed potato, dende oil

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MANJARI CHOCOLATE FONDANT <sup>D, V, GF, N, E</sup>  
hazelnut ice cream

YUZU CHEESECAKE <sup>D, V, E, N</sup>  
ice cream and velloute of matcha

### TOKYO

CRISPY SHRIMP <sup>E</sup>  
spicy chilli mayo, jalapeño

BEETROOT SALAD <sup>V, VG, GF</sup>  
beetroot, green apple, mixed herbs, shiso sorbet

A5 JAPANESE WAGYU BEEF GYOZA  
kabocha puree, sweet soya

SALMON TARTARE <sup>E</sup>  
avocado, tobiko, crispy nori, caviar

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CHICKEN TAQUITO  
aji panca, garlic, charred pineapple salsa, avocado

ANGUS BEEF ANTICUCHO <sup>GF</sup>  
traditional aji panca glaze

EGGPLANT ANTICUCHO <sup>V, VG, GF</sup>  
miso, crispy rice

CHEF'S MORIAWASE NIGIRI SUSHI

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MOQUECA MISTA <sup>GF</sup>  
shrimp, squid, sea bass, clams with coconut milk, dende oil and chimichurri rice

SPATCHCOCK BABY CHICKEN <sup>GF</sup>  
rocoto tamarind miso, charred lime

AUSTRALIAN GRASSFED SHORT RIBS <sup>GF</sup>  
chimichurri, BBQ sauce, homemade pickles

PERUVIAN YELLOW POTATO <sup>V, D, GF</sup>  
mesh potato, dende oil

CHARGRILLED BROCCOLINI <sup>V, VG, GF</sup>  
sesame ponzu, sweet soy

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YUZU CHEESECAKE <sup>D, V, E, N</sup>  
ice cream and velloute of matcha

MANJARI CHOCOLATE FONDANT <sup>D, V, GF, N, E</sup>  
hazelnut ice cream

TRES LECHEs <sup>D, V, E</sup>  
passion fruit crema, dulce de leche ice cream, coconut meringue



# Events Menu

## BEVERAGE PACKAGES

\*Menu prices and items are subject to change.



COCKTAILS  
Signature G&T  
Margarita  
Signature Caipirinas  
Bellini

WINE  
White  
Red  
Rose

HOUSE VODKA

HOUSE GIN

HOUSE WHISKY

HOUSE RUM

HOUSE TEQUILA

COCKTAILS  
Signature G&T  
Margarita  
Signature Caipirinas  
Bellini

WINE  
White  
Red  
Rose

GIN  
Botanist  
Hendrick's  
Tanqueray 10

WHISKY  
Jack Daniel's  
Monkey Shoulder  
Jameson

RUM  
Bacardi 4  
Captain Morgan

TEQUILA  
Reserva 1800 Silver  
Reposado

VODKA  
Ketel One  
Titos



# Events Team Contact

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Ready to  
SUSHISAMBA