



MONDAY-WEDNESDAY | DINNER

THREE COURSES | \$68++
ADD ON FREE-FLOW | \$80++
(2 HOURS)



EVERY SATURDAY | 12PM-3PM

Singapore's vibrant party brunch with a curated sharing menu, live stations, free-flow and dynamic entertainment

FREE FLOW PARTY BRUNCH PACKAGES FROM \$160++



EVERY SATURDAY | 8PM TILL LATE

Experience the glamour of disco, where music, dance and city lights come alive.



MONDAY-THURSDAY | 5:30PM — 7PM

Indulge in a selection of refreshing cocktail specials at our bar and lounge, the perfect after-work treat



TWO COURSES | \$58++

ADD ON DRINK | \$20++

BEVERAGE MENU

(a choice of one drink)

SOMMELIER'S SELECTION OF WHITE WINES

SOMMELIER'S SELECTION OF RED WINES

MISSUWARI

johnnie walker gold label, yuzu, shiso water

PERU PERU

don julio reposado, poire williams, cointreau, lime

SUIT & TIE

ron zacapa 23, banana, coconut, cinnamon

VELVET PURSUIT

the singleton 12, cherry, vanilla, coffee, lemon

LYCHEE BLOSSOM

tanqueray no. 10, chamomile, lychee, dry vermouth

MISO SOUP
tofu, nameko gold mushroom

STARTERS (a choice of two)

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

HAMACHI TIRADITO ^{GF}
truffle soy, seasonal black truffle
SUPPLEMENT +\$5

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

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

MUSHROOM TEMPURA ^{V, D, E}
chipotle mayo, truffle salt

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

CRISPY TOFU TAQUITO ^{V, VG, GF}
spicy ginger soya, corn tortilla, sesame

CALAMARI ^E
yuzu mayo, dry miso, shichimi, jalapeño

SALMON SEVICHE
aji amarillo, passion fruit, crispy salmon skin

SEA BASS SEVICHE ^{GF}
leche de tigre, corn, red onion, sweet potato
SUPPLEMENT +\$5

BAHIA ROLL ^E
tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca
SUPPLEMENT +\$5

AVOCADO ROLL ^{V, VG, GF}
coriander, wasabi, nori

CALIFORNIA ROLL ^E
jumbo crab meat, avocado, cucumber, mayo, tobiko

BEEF TENDERLOIN ANTICUCHO ^{GF}
aji panca
SUPPLEMENT +\$5

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

MAIN COURSE (a choice of one)

SEAFOOD CAZUELA RICE ^{GF, D}
shrimp, squid, black cod, scallop, clam, octopus,
aji amarillo sauce

MUSHROOM TOBANYAKI ^{V, VG, GF}
black truffle, seasonal mushroom, crispy tofu, coconut milk

CHICKEN
koji miso, ginger, garlic, chimichurri or plain rice

CHILEAN SEA BASS ^{GF}
white miso, hajikami, shichimi, chimichurri or plain rice
SUPPLEMENT +\$10

AUSTRALIAN ANGUS TENDERLOIN ^{GF}
100g tenderloin, spicy soy, foie gras, chives,
chimichurri or plain rice
SUPPLEMENT +\$12

SAMBA CHIRASHI SUSHI
3 kinds of fish, salmon roe, avocado, tamagoyaki

CHEF MORIAWASE SAMBA NIGIRI SUSHI / MAKI
4 kinds of nigiri sushi and futomaki

PREMIUM MORIAWASE SAMBA NIGIRI SUSHI
7 kinds of nigiri sushi, sake, madai, suzuki, hotatekai,
botan ebi, chu-toro, aburi engawa
SUPPLEMENT +\$18

CHEF MORIAWASE VEGETABLE SAMBA
NIGIRI SUSHI / MAKI
4 kinds of vegetables sushi and samba vegetable futomaki

DESSERT

MOCHI ICE CREAM ^{V, D, N}
chocolate, passion fruit
SUPPLEMENT +\$10