



LUNCH SET | \$48++

ADD ON DRINK | \$18++

#### BEVERAGE MENU

(choose one)

SOMMELIER'S SELECTION OF WHITE WINES

SOMMELIER'S SELECTION OF RED WINES

##### DIAMOND CLUB

Bombay sapphire, artisanal hibiscus, mint, raspberry

##### PALOMA

Patron silver, clarified grapefruit soda

##### ESPRESSO MARTINI

Grey goose vodka, espresso, coffee liqueur

##### GUAVA & SAKURA

Abelha silver, pink guava, sakura tea, yuzu, lime

##### MARGARITA

Patron silver, poire williams, cointreau, lime

##### BOIZEL, BRUT RÉSERVE NV

Champagne, France

\$32

MISO SOUP  
tofu, nameko gold mushroom

**STARTERS**  
(choose one)

WAGYU BEEF TATAKI <sup>GF</sup>  
truffle ponzu, crispy quinoa, wasabi leaf  
**SUPPLEMENT +\$5**

PRAWN ANTICUCHO  
rocoto hoisin, crispy rice, silgochu

MUSHROOM TEMPURA <sup>V, D, E</sup>  
chipotle mayo, truffle salt

PORK BELLY ANTICUCHOS <sup>GF</sup>  
smoked aji panca bbq, aji amarillo, quinoa

TUNA TIRADITO  
orange ponzu, kizami wasabi, shio kombu, avocado  
**SUPPLEMENT +\$5**

SEA BREAM SEVICHE <sup>GF</sup>  
sweet potato, red onion, aji amarillo coconut tigre

SPICY SUSHI ROLL  
tuna, white fish, salmon, jalapeno, spicy kimchi sauce

FUTOMAKI SUSHI ROLL <sup>GF</sup>  
salmon, avocado, cucumber

SPINACH SALAD <sup>V</sup>  
pomelo, cucumber, wakame, mango, lime dressing

**ADDITIONAL COURSE  
TO SHARE**

SAMBA TAQUITOS PLATTER (2 pcs each)

LOBSTER japanese tartar, yuzu, coriander <sup>E</sup>

WAGYU CARNE MOIDA eggplant, sour cream <sup>D</sup>

YELLOWTAIL avocado, white miso, lime  
**SUPPLEMENT +\$30**

**MAIN COURSE**  
(choose one)

AUSTRALIAN GRASSFED STRIPLOIN <sup>GF, D</sup>  
mizuna salad, aji verde sauce  
**SUPPLEMENT +\$18**

KABOCHA PUMPKIN <sup>V</sup>  
seasonal mushroom, truffle, coconut, wakame

CHILEAN SEA BASS <sup>GF</sup>  
white miso, baby gem, black quinoa, yuzu dressing  
**SUPPLEMENT +\$15**

SEAFOOD CAZUELA RICE <sup>GF, D</sup>  
shrimp, squid, black cod, octopus, aji amarillo sauce

SALMON & IKURA DONBURI <sup>E</sup>  
sushi rice, roasted nori, tamago

MISO CHICKEN  
asparagus, avocado, fennel salad

MORIAWASE SAMBA NIGIRI SUSHI  
7 kinds of nigiri: salmon, tuna, seabream, scallop, yellowtail, spot prawn, unagi  
**SUPPLEMENT +\$24**

**DESSERT**  
(choose one)

CARAMELIZED PINEAPPLE <sup>E, V, D</sup>  
coconut crème brûlée, sorbet  
**SUPPLEMENT +\$5**

MOCHI ICE CREAM <sup>V, D, N</sup>  
two flavour assortment

**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

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