



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++



OMAKASE

Discover the perfect pairing with our Samba Omakase, where each dish is flawlessly complemented by curated wines.



MONDAY – SATURDAY | 6PM – 7PM

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



LUNCH SET | \$48++

ADD ON DRINK | \$18++

BEVERAGE MENU

(choose one)

SOMMELIER'S SELECTION OF WHITE WINES

SOMMELIER'S SELECTION OF RED WINES

SHISO SHADOWS

red shiso shochu, shiso soda

FLOATING WORLD

genmaicha shochu, elderflower, lychee brine, citrus

NAZCA LINES

pisco, mandarin orange, rosemary, samba salt

OS GÊMEOS GUAVA

cachaça, guava, sugarcane, sakura black tea

MISO SOUP
tofu, nameko gold mushroom

STARTERS (choose one)

WAGYU BEEF TATAKI ^{GF}
truffle ponzu, crispy quinoa, wasabi leaf
SUPPLEMENT +\$5

FOIE GRAS
soy glaze, sweet potato furikake
SUPPLEMENT +\$14

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

CRISPY CHICKEN KARAAGE ^{D, E}
yuzu mayo, dry miso, shichimi

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

SEA BREAM SEVICHE ^{GF}
sweet potato, red onion, aji amarillo coconut tigre

SPICY SUSHI ROLL ^{GF, E}
tuna, white fish, salmon, jalapeno, spicy kimchi sauce

FUTOMAKI SUSHI ROLL ^{GF}
salmon, avocado, cucumber

SPINACH SALAD ^{V, VG, GF}
pomelo, cucumber, wakame, mango, lime dressing

ADDITIONAL COURSE TO SHARE

SAMBA TAQUITOS PLATTER (2 pcs each)

LOBSTER Japanese tartar, yuzu, coriander ^E
WAGYU CARNE MOIDA eggplant, sour cream ^D
YELLOWTAIL avocado, white miso, lime
SUPPLEMENT +\$22

MAIN COURSE (choose one)

AUSTRALIAN GRASSFED STRIPLOIN ^{GF, D}
mizuna salad, aji verde sauce, 250g
SUPPLEMENT +\$18

KABOCHA PUMPKIN ^{V, VG}
seasonal mushroom, truffle, coconut, wakame

CHILEAN SEA BASS ^{GF}
white miso, baby gem, black quinoa, yuzu dressing
SUPPLEMENT +\$15

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

SALMON & AVOCADO SUSHI ROLL ^{GF, E}
cucumber, spicy aji panca

MISO CHICKEN
asparagus, avocado, and fennel salad

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

DESSERT (choose one)

CARAMELISED PINEAPPLE ^{E, V, GF, D}
coconut crème brûlée & ice cream
SUPPLEMENT +\$5

MOCHI ICE CREAM ^{V, D, N}
chocolate, passion fruit