

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

COPACABANA
FREE FLOW ALCOHOL **ADD-ON** | 40++
Moët & Chandon, Brut Impérial NV
Champagne, France

PREMIO
FREE FLOW PREMIUM CHAMPAGNE **ADD-ON** | 110++
Boizel, Grand Vintage 2014
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 ADD-ON PACKAGES INCLUDE SOMMELIER'S SELECTION OF
RED & WHITE WINES, COCKTAILS, SPIRITS & BEER

COCKTAILS

DEATH BECOMES HER
Don Julio Blanco Tequila, midori melon, lime

BEASTLY LIBATIONS
Four Pillars Gin, raspberry, tomato, lime

INCANTATIONS
ABA Pisco, amaretto, passion fruit, prosecco

SPIRITS

Vodka: Grey goose
Gin: Four pillars
Tequila: Patrón reposado
Scotch: Monkey Shoulder
Japanese Whiskey: Nikka Taketsuru

BEER

NOAM

Copacabana

HALLOWEEN BRUNCH

STARTERS

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

PAO DE QUEIJO ^{D, E}
jalapeno 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 ^{GF}
white miso, hajikami, shichimi

AUSTRALIAN GRASSFED SHORT RIBS
chimichurri, BBQ sauce, homemade pickles

ASPARAGUS
sweet potato purée, yakiniku sauce, furikake

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

LIVE STATION DESSERT

CINNAMON CHURROS DOUGHNUTS ^{D,E}

PURPLE PHANTOM TART ^{D,E,N}

MIDNIGHT MOCHA SLICE ^{D,E,N}

BURNT CHEESECAKE ^{D,E}

SPICED PUMPKIN BRÛLÉE ^{D,E,GF}

SAMBA MACAROONS ^{GF,E,D}

HALLOWEEN BONBONS ^{E,D,GF}

TERROR BERRY TRIFLE ^{E,D}

EXOTIC FRUIT PLATTER ^{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

MUSHROOM ^{V, VG, GF}
teriyaki, chive

LIVE STATION SEVICHE

CRAB LEG
cucumber ,red onion, aji amarillo coconut tigre

WATERMELON ^{V, VG}
red onion, nori, aji amarillo tigre

LIVE STATION SUSHI

NIGIRI

SAKE (salmon)

HAMACHI (yellowtail)

AKAMI (red tuna)

INARI

CLASSIC ROLLS

NEGITORO ^{GF}

CUCUMBER ^{V, VG, GF}

SAMBA ROLL ^{GF, E}

FUTOMAKI ^{GF}

CALIFORNIA ROLL ^E

SASHIMI

SAKE (salmon)

HAMACHI (yellowtail)

AKAMI (red tuna)

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