

SOMMELIER'S SELECTIONS

CHAMPAGNE ROSÉ

NV Bruno Paillard Rosé	235
NV Boizel Rosé	230
NV Tarlant Brut Rosé	260
NV Delamotte Rosé	328
NV Laurent Perrier Cuvée Rosé	398
NV Krug Rosé	1028
2016 Louis Roederer Rosé	320
2007 Boizel Joyau de France Rosé	548
2004 Pommery Cuvée Louise Rosé	820
2009 Dom Pérignon Rosé	1250
2013 Louis Roederer Cristal Rosé	2400

*Valentine's
Day*

STARTER

IBERICO HAM SELTERITO
tomato, choclo corn, melon, botija olive dressing

PRAWN TAQUITOS ^E
yuzu gel, avocado, aji amarillo, yukari

APPETIZER

CHILEAN SEA BASS ANTICUCHOS ^{GF}
white miso, chives

WAGYU BEEF TATAKI ^{GF}
truffle ponzu, crispy quinoa, wasabi leaf

SUSHI

TUNA & CRAB SAMBA ROLL ^E
smoked roe, spicy aji panca

HAMACHI TARTARE ^{GF}
tobiko, crispy nori, hokkaido uni

or

PREMIUM MORIAWASE SAMBA NIGIRI SUSHI
8 kinds of nigiri sushi, madai, hamachi, sake, hotatekai, botan ebi,
hokkaido uni, unagi, chu-toro, tamago

SUPPLEMENT +\$30

SAMBA X KAVIARI CAVIAR

KAVIARI CAVIAR MENU
nori chip, crème fraîche, chive, avocado

CAVIAR OSCIETRE 50g | \$200

CAVIAR OSCIETRE 100g | \$400

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

MAIN

AUSTRALIAN GRASSFED SHORT RIBS
chimichurri, bbq sauce, homemade pickles

TOSAZU SALMON ^{GF, D}
spice bonito butter, ikura, chives, oscietre caviar

or

AUSTRALIAN WAGYU TOMAHAWK ^{GF}
truffle beef sauce, pickled vegetables, 1.2kg
SUPPLEMENT +\$198

SIDES

ASPARAGUS
sweet potato purée, yakiniku sauce, furikake

PERUVIAN CORN ^{V, GF, D}
grilled corn, sweet onions, red chili, avocado

DESSERT

STRAWBERRY ROSE ^{D, N, E, A}
meringue, ivory chocolate, pink champagne

COCKTAILS

LOVE IS IN THE AIR | \$25
roku gin, lillet blanc, maraschino liqueur, lemon salted strawberry “air”

SUIT & TIE | \$25
ron zacapa 23 rum, discarded banana rum, koko kanu coconut rum

DIAMOND CLUB | \$25
aba pisco, raspberry, thyme, yuzu foam

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