

FREE FLOW NIGHT BRUNCH WITH NON-ALCOHOLIC BEVERAGES | \$180++

CELEBRAÇÃO

Boizel, Brut Réserve NV
Champagne, France

ADD-ON | \$58++

PREMIO

Pol Roger, Brut Vintage 2016
Champagne, France

ADD-ON | \$110++

LUXO

Taittinger, Comtes de Champagne, Blanc de Blancs 2013
Champagne, France

ADD-ON | \$345++

LUMI

Dom Pérignon, White Luminous 2015
Champagne, France

ADD-ON | \$788++

ALL ADD-ON PACKAGES INCLUDE SOMMELIER'S SELECTION OF
RED & WHITE WINES, COCKTAILS, SPIRITS & BEER

Celebração
Brunch

COCKTAILS

ESPRESSO MARTINI

grey goose vodka, espresso, coffee liqueur

PERU PERU

patrón añejo tequila, poire williams, cointreau, lime

ACAI & MINT CAIPIRINHA

germana umburana, acai berry liqueur, mint, lime

SAMBA PALOMA

patrón añejo tequila, grapefruit, soda

SAMBA NEGRONI

four pillars rare dry gin, acai vermouth, cask aged bitter liqueur

SPIRITS

vodka: grey goose gin: four pillars
tequila: patrón reposado bourbon: buffalo trace

BEER

asahi super dry

STARTERS

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

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

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

TEMPURA KABOCHA
miso, ginger soy

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

LIVE STATION DESSERT

CRÈME BRÛLÉE PINEAPPLE ^{E, N, VG, D}

CHURROS DOUGHNUT ^{V, E, D}

BURNT CHEESECAKE ^{V, E, D}

SAMBABONS CHOCOLATES ^{V, D, N, GF}

MACAROONS ^{V, E, N, GF}

COFFEE CHOCOLATE SLICE ^{V, E, D}

FRUIT PLATTER ^{V, VG, 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

TOMAHAWK LIVE STATION

AUSTRALIAN WAGYU TOMAHAWK
samba sauce, mizuna salad

LIVE STATION ROBATA

ANTICUCHOS

CHICKEN ^{GF}
aji mirasol, crispy quinoa

PORK ^{GF}
smoked aji panca, yukari

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

LIVE STATION SEVICHE

RED SNAPPER
coriander, aji amarillo, coconut tiger

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

LIVE STATION SUSHI

NIGIRI

SAKE (salmon)

TAMAGO
(Japanese omelette)

AKAMI (red tuna)

CLASSIC ROLLS

SHRIMP TEMPURA

CUCUMBER ^{V, VG, GF}

INARI ^{V, VG, GF}

SAMBA ROLL ^{GF, E}

ENGAWA FUTOMAKI ^{GF}

CALIFORNIA ROLL ^E

SASHIMI

SAKE (salmon)

HAMACHI (yellowtail)

AKAMI (red tuna)

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