

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

COPACABANA
FREE FLOW ALCOHOL **ADD-ON** | 40++
Boizel, Brut Réserve NV
Champagne, France

PREMIO
FREE FLOW PREMIUM CHAMPAGNE **ADD-ON** | 110++
Pol Roger, Brut Vintage 2016
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

DIAMOND CLUB
bombay sapphire gin, raspberry, thyme, lemon, salted yuzu foam

SAMBA PALOMA
patrón añejo tequila, grapefruit, soda

ESPRESSO MARTINI
grey goose vodka, espresso, coffee liqueur

GUAVA & SHISO CAIPIRINHA
sagatiba cachaça rum, guava, shiso, citrus

PERU PERU
patrón añejo tequila, poire williams, cointreau, lime

SPIRITS

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

BEER

asahi super dry

National Day Brunch



STARTERS

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

PAO DE QUEIJO ^{D, E}
jalapeno requeijao cream cheese

ROJAK SALAD ^{V, VG, GF}
pineapple, cucumber, crispy bean curd, catcha corn

WAGYU CARNE MOIDA TAQUITO ^D
smoked eggplant, sour cream, tomato

MAIN COURSE

CHAR SIU KUROBUTA PORK BELLY
rocoto hoisin, chimichurri

SEAFOOD LAKSAK RICE ^{GF}
black cod, scallop, octopus, shrimp, aji amarillo sauce

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 ROBATA

ANTICUCHOS

CHICKEN ^{GF}
aji mirasol, crispy quinoa

SAMBAL PRAWN ^{GF}
sweet chilli, miso

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

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 SEVICHE

SEA BREAM
green chili, coriander, cancha corn, panca oil

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

LIVE STATION SUSHI

NIGIRI

SAKE (salmon)
HAMACHI (yellowtail)
AKAMI (red tuna)
INARI ^{V, VG, GF}

CLASSIC ROLLS

NEGITORO ^{GF}
CUCUMBER ^{V, VG, GF}
SAMBA ROLL ^{GF, E}
FUTOMAKI ^{GF}
CHILLI CRAB ROLL ^E

SASHIMI

SAKE (salmon)
HAMACHI (yellowtail)
AKAMI (red tuna)

LIVE STATION DESSERT

BURNT CHEESECAKE ^{V, E, D, N}
CARAMELIZED PINEAPPLE ^{E, V, GF, D}
CHURROS DOUGHNUT ^{V, E, D}
SAMBA LION BONBONS ^{D, N, V}
TARO CAKE ^{V, E, D}
BLUEBERRY CHEESECAKE ^{V, E, D}
COCONUT PALM SUGAR SLICE ^{V, E, D}
MANGO PASSIONFRUIT TART ^{V, E, D}
MACARONS ^{V, E, N, GF}
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