



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

# Long lunch Fridays

LUNCH SET | \$48++

ADD ON 2 HOUR FREE FLOW: \$68++

Imbibe and Indulge with us every Friday with 2 hour free-flow libations, a privilege you've earned after a long week of hustle and bustle. Enjoyed best with friends, colleagues or clients.

## BEVERAGE MENU

NINO FRANCO, RUSTICO NV  
Valdobbiadene, Italy

ESPRESSO MARTINI  
Grey goose vodka, espresso, coffee liqueur

GUAVA & SAKURA  
Abelha silver, pink guava, sakura tea, yuzu, lime

SAMBA PALOMA  
Patron silver, clarified grapefruit soda

MISO SOUP  
tofu, nameko gold mushroom

## STARTERS (choose one)

WAGYU BEEF TATAKI <sup>GF</sup>  
truffle ponzu, crispy quinoa, wasabi leaf  
**SUPPLEMENT +\$5**

PRAWN ANTICUCHO  
rocoto hoisin, crispy rice, silgochu

MUSHROOM TEMPURA <sup>V, D, E</sup>  
chipotle mayo, truffle salt

PORK BELLY ANTICUCHOS <sup>GF</sup>  
smoked aji panca bbq, aji amarillo, quinoa

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

SEA BREAM SEVICHE <sup>GF</sup>  
sweet potato, red onion, aji amarillo coconut tigre

SPICY SUSHI ROLL  
tuna, white fish, salmon, jalapeno, spicy kimchi sauce

FUTOMAKI SUSHI ROLL <sup>GF</sup>  
salmon, avocado, cucumber

SPINACH SALAD <sup>V</sup>  
pomelo, cucumber, wakame, mango, lime dressing

## ADDITIONAL COURSE TO SHARE

SAMBA TAQUITOS PLATTER (2 pcs each)

LOBSTER Japanese tartar, yuzu, coriander <sup>E</sup>

WAGYU CARNE MOIDA eggplant, sour cream <sup>D</sup>

YELLOWTAIL avocado, white miso, lime  
**SUPPLEMENT +\$22**

## MAIN COURSE (choose one)

AUSTRALIAN GRASSFED STRIPLOIN <sup>GF, D</sup>  
mizuna salad, aji verde sauce  
**SUPPLEMENT +\$18**

KABOCHA PUMPKIN <sup>VG</sup>  
seasonal mushroom, truffle, coconut, wakame

CHILEAN SEA BASS <sup>GF</sup>  
white miso, baby gem, black quinoa, yuzu dressing  
**SUPPLEMENT +\$15**

SEAFOOD CAZUELA RICE <sup>GF, D</sup>  
shrimp, squid, black cod, octopus, aji amarillo sauce

SALMON & IKURA DONBURI <sup>E</sup>  
sushi rice, roasted nori, tamago

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 <sup>E, V, D</sup>  
coconut crème brûlée & ice cream  
**SUPPLEMENT +\$5**

MOCHI ICE CREAM <sup>V, D, N</sup>  
two flavour assortment