

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

COPACABANA
FREE FLOW ALCOHOL **ADD-ON** | \$48++
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

PALOMA
Patron silver, clarified grapefruit soda

ESPRESSO MARTINI
Grey goose vodka, espresso, coffee liqueur

MAKE MERRY
Rittenhouse rye, mango juice, raspberry, lime juice

WINTER WONDERLAND
Buffalo trace bourbon, cointreau,
creme de cacao white

SANTA'S SECRET
Lustau pedro ximenez san emilio,
maraschino liqueur, milk, vanilla ice cream

SPIRITS

Vodka: Grey goose
Gin: Four pillars
Tequila: Patrón reposado
Bourbon: Buffalo trace

BEER

NOAM

Copacabana

FESTIVE BRUNCH

STARTERS

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

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

SPINACH SALAD ^{GF, V}
cranberry, cucumber, baby gem, mango lime dressing

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 WAGYU STRIPLOIN
aji verde sauce, homemade pickles

ASPARAGUS
sweet potato purée, yakiniku sauce, furikake

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

LIVE STATION DESSERT

BURNT CHEESECAKE ^{V, E, D, N}
coffee, tuille

CARAMELIZED PINEAPPLE ^{E, V, GF, D}
coconut crème brûlée and sorbet

BLACK FOREST LOG ^{E, N, D}

CHURROS DOUGHNUT ^{V, E, D}
cinnamon, dulce de leche

CHRISTMAS SAMBABONS ^{D, N, V}

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

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

CLASSIC ROLLS

NEGITORO ^{GF}

SAMBA ROLL ^{GF, E}

FUTOMAKI

CALIFORNIA ROLL ^E

SASHIMI

SAKE
(salmon)

HAMACHI
(yellowtail)

AKAMI
(red tuna)

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MONDAY - WEDNESDAY | DINNER