

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

CELEBRAÇÃO

Moët & Chandon, Brut Impérial NV
Champagne, France
ADD-ON | \$40++

PREMIO

Boizel, Grand Vintage 2014
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

Samba Christmas Brunch

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

STARTERS

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

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

LOBSTER SALAD ^{GF}
cucumber, corn, baby gem, mango lime dressing

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

MAIN COURSE

MUSHROOM TOBANYAKI ^{V, VG, GF}
black truffle, crispy tofu, coconut milk

CHILEAN SEA BASS ^{GF}
white miso, chive

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

LIVE STATION DESSERT

BLACK FOREST LOG ^{E, N, D}
CINNAMON CHURROS DOUGHNUT ^{V, E, D}

WILD BERRY CHEESECAKE ^{V, E, D}

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

MACARONS ^{V, E, N, GF}

PEPPERMINT CHOCOLATE SLICE ^{V, E, D}

STOLLEN FRUITCAKE ^{V, E, N}

PANETTONE ^{V, E, N}

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

LIVE STATION

WAGYU BONE IN RIBEYE
roasted potatoes, beef sauce

ROASTED TURKEY
chestnut stuffing, cranberry sauce

LIVE STATION ROBATA

ANTICUCHOS

PRAWN ^{GF}
rocoto hoisin, crispy rice, silgochu

PORK ^{GF}
smoked aji panca, yukari

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

LIVE STATION SEVICHE

SEA BREAM
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)

INARI ^{V, VG, GF}

CLASSIC ROLLS

SHRIMP TEMPURA
CUCUMBER ^{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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