

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** <sup>V, VG, GF</sup>  
avocado, aji amarillo, onion, tortilla chips

**PAO DE QUEIJO** <sup>D, E</sup>  
jalapeno requeijao cream cheese

**LOBSTER SALAD** <sup>GF</sup>  
cucumber, corn, baby gem, mango lime dressing

**WAGYU CARNE MOIDA TAQUITO** <sup>D</sup>  
smoked eggplant, sour cream, tomato

## MAIN COURSE

**MUSHROOM TOBANYAKI** <sup>V, VG, GF</sup>  
black truffle, crispy tofu, coconut milk

**CHILEAN SEA BASS** <sup>GF</sup>  
white miso, chive

**CHARGRILLED BROCCOLINI** <sup>V, VG, GF</sup>  
sesame ponzu, chili garlic

## LIVE STATION DESSERT

**BLACK FOREST LOG** <sup>E, N, D</sup>  
**CINNAMON CHURROS DOUGHNUT** <sup>V, E, D</sup>

**WILD BERRY CHEESECAKE** <sup>V, E, D</sup>

**CHRISTMAS SAMBABONS** <sup>V, D, N, GF</sup>

**MACARONS** <sup>V, E, N, GF</sup>

**PEPPERMINT CHOCOLATE SLICE** <sup>V, E, D</sup>

**STOLLEN FRUITCAKE** <sup>V, E, N</sup>

**PANETTONE** <sup>V, E, N</sup>

**FRUIT PLATTER** <sup>V, VG, GF</sup>

**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** <sup>GF</sup>  
rocoto hoisin, crispy rice, silgochu

**PORK** <sup>GF</sup>  
smoked aji panca, yukari

**MUSHROOM** <sup>V, VG, GF</sup>  
teriyaki, miso

## LIVE STATION SEVICHE

**SEA BREAM**  
coriander, aji amarillo, coconut leche de tigre

**WATERMELON** <sup>V, VG</sup>  
red onion, nori, aji amarillo tigre

## LIVE STATION SUSHI

### NIGIRI

**SAKE**  
(salmon)

**HAMACHI**  
(yellowtail)

**AKAMI**  
(red tuna)

**INARI** <sup>V, VG</sup>  
(tofu)

### CLASSIC ROLLS

**SPICY TUNA**

**AVOCADO ROLL** <sup>V, VG, GF</sup>

**SAMBA ROLL** <sup>GF, E</sup>

**FUTOMAKI** <sup>GF</sup>

**CALIFORNIA ROLL** <sup>E</sup>

### SASHIMI

**SAKE**  
(salmon)

**HAMACHI**  
(yellowtail)

**AKAMI**  
(red tuna)

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