



SUSHISAMBA®

SINGAPORE

EVENTS

# Events & Private Dining at **SUSHISAMBA**<sup>®</sup>

Beating at the heart of every **SUSHISAMBA** is a deep appreciation for enjoying life with friends, colleagues and loved ones.

Be taken onto a multi-dimensional and multi-sensory dining experience while immersing in culture and cuisine of Japan, Brazil and Peru under one roof.

Our dedicated events team have a wealth of experience in curating a wide range of events; from corporate functions and product launches to birthday parties, bespoke tasting experiences and signature sushi and sevice masterclasses.

Known for our inventive dishes and artful presentations, specially curated cocktail program and deep commitment to guests experience, you can be rest assured that whatever the occasion your guests will enjoy an unforgettable event.

*We welcome you... Bem-vindo!*

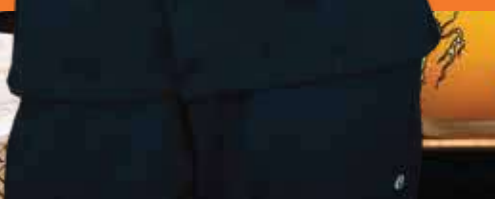




## Cuisine

The energy of three nations meets at **SUSHISAMBA** Singapore.

**SUSHISAMBA** Singapore's kitchen is led by the Culinary Director Chef Kyung Soo Moon and the menu showcases the brand's culinary creativity which eloquently blends Japanese, Brazilian and Peruvian cuisines. Committed to providing the most authentic dining experience, the majority of the seafood and fish at **SUSHISAMBA** Singapore is flown in from Japan.





**SUSHISAMBA** Singapore is located on the 52nd floor of the Capital Tower. The venue offers unobstructed, 360-degree views of the city landscape and sea views. Situated in the heart of the city-state's economic prowess and financial hub. The highly anticipated restaurant is located in a bustling area characterized by sleek skyscrapers, modern architecture, and a dynamic blend of commercial, financial, and government institutions.

The striking interior is framed by an expansive 3D-printed ceiling installation - intricate woodwork inspired by Japanese and Brazilian weaving traditions. Warm, deliberate lighting illuminates this masterpiece, while taking care to spotlight the cuisine and limit reflections across the immaculate skyline. At the heart of the dining room sits a theatre-style open kitchen showcasing an energetic robata grill and sushi bar.

# Private Dining Room

Whether it's an intimate meal or a full-blown celebration, our Private Dining Room is the perfect location to impress your guests. The spectacular interior features golden walls, floor-to-ceiling windows with views of the ocean and city, and an artistic, state-of-the-art bamboo chandelier adorned with greenery, transporting you to another world. The room's centerpiece is a dramatic handmade dining table that seats up to 12 guests, and it comes equipped with a dedicated AV system.



9-14  
Seated



Dedicated  
Service Team



Audio  
System

# SAMBAROOM

Located on the mezzanine floor, a speakeasy bar focusing on signature hand crafted cocktails, music, and entertainment with overlooking ocean views, the scintillating interior design of the **SAMBAROOM** creates the perfect stage for an unforgettable event whether it is a product launch, drinks and canapes reception or a sit down dining experience. A Japanese inspired expression of balance and proportion, natural materials and nuanced details is fused with vibrant, colourful and warm accents and textures. From the dimensional bamboo ceiling to the elegant architectural lighting and oversized fixtures, the mood is elevated and intimate, with just the right touch of energy and drama. Accessible via its own private entrance, the **SAMBAROOM** homes its' own bar and a DJ booth to ensure the complete comfort and exclusivity.



# Lounge and Bar

Guests are welcomed into an atmospheric lounge area with floor-to-ceiling windows, providing panoramic views of the city skyline and sea.



80 | 200  
Seated | Standing

# Restaurant Exclusive Hire

Larger events can be accommodated across the entire venue upon request.

**SUSHISAMBA's** expansive 12,000 sq ft. space offers an extraordinary experience high above Singapore, taking experiential dining to new heights.

The breathtaking lounge, inspired by Japan's renowned aesthetics of balance and proportion, forms the perfect entryway into the **SUSHISAMBA** experience. Full floor-to-ceiling windows provide a panoramic backdrop to the oval, marble-clad bar.

At the heart of the dining experience is the mesmerizing, theater-style open kitchen featuring the robata grill and sushi bar. The multi-level dining area is accentuated by warm, intentional lighting and lush greenery, creating bespoke areas that transition between social and intimate surroundings.



90 | 160  
Seated | Seated  
(w/ Lounge)



300 - 400  
Cocktail

# Events Menu

## COCKTAIL RECEPTION

### SGD 88

6 CANAPES PER PERSON  
SELECTION OF 3 COLD AND 3 HOT

### SGD 118

9 CANAPES PER PERSON  
SELECTION OF 4 COLD, 4 HOT AND 1 DESSERT

### SGD 148

12 CANAPES PER PERSON  
SELECTION OF 5 COLD, 5 HOT AND 2 DESSERT

## CANAPES

### COLD

**SAMBA CHICKEN<sup>N</sup>**  
basil miso, pistachio, shiso cress

**EGGPLANT<sup>V, VG</sup>**  
tomato, tofu, aji amarillo

**GUACAMOLE<sup>V, VG, GF</sup>**  
avocado, lime, onion, tortilla chips

**FUTOMAKI<sup>GF</sup>**  
salmon, shiso, chilli, lime

**SEA BREAM**  
green chilli, coconut, cancha corn, panca oil

**SPICY PEPPER ROLL<sup>VG, GF</sup>**  
popquillo pepper, avocado, aji panca

**SPICY TUNA SAMBA ROLL<sup>GF</sup>**  
spicy kimchi sauce

### HOT

**SHRIMP TEMPURA<sup>E</sup>**  
spicy mayonnaise, black truffle

**KABOCHA PUMPKIN**  
whipped tofu, onion ponzu

**CRAB & CORN CAKE<sup>D, GF</sup>**  
coriander, samba spice

**JAPANESE BEEF GYOZA<sup>D</sup>**  
kabocha purée, sweet soy

**PAO DE QUEIJO<sup>V</sup>**  
requeijao cream cheese, onion

### DESSERT

**PIE DE LIMON<sup>V, E, D</sup>**  
lemon & lime pie, meringue

**BRIGADEIRO<sup>D</sup>**  
chocolate truffles

**ALFAJORES<sup>V, E</sup>**  
shortbread, dulce de leche

## LIVE STATION

**AUSTRALIAN WAGYU TOMAHAWK<sup>GF</sup>**  
truffle beef sauce, pickled vegetables  
\$400+//pc 1.3kg

**AUSTRALIAN GRASSFED STRIPLOIN<sup>GF</sup>**  
chimichurri, pickled vegetables  
\$250+//pc 1kg

**KUROBUTA PORK BELLY**  
rocoto hoisin, pickled kombu radish  
\$200+//pc 1kg

**SALMON<sup>GF</sup>**  
teriyaki, lime, fennel salad chimichurri  
\$200+//pc 1.3kg

**CHILEAN SEA BASS**  
white miso, mizuna salad, goma dressing  
\$340+//pc 1.3kg

## ANTICUCHOS

**ANGUS BEEF TENDERLOIN**  
aji panca  
\$10+//pc

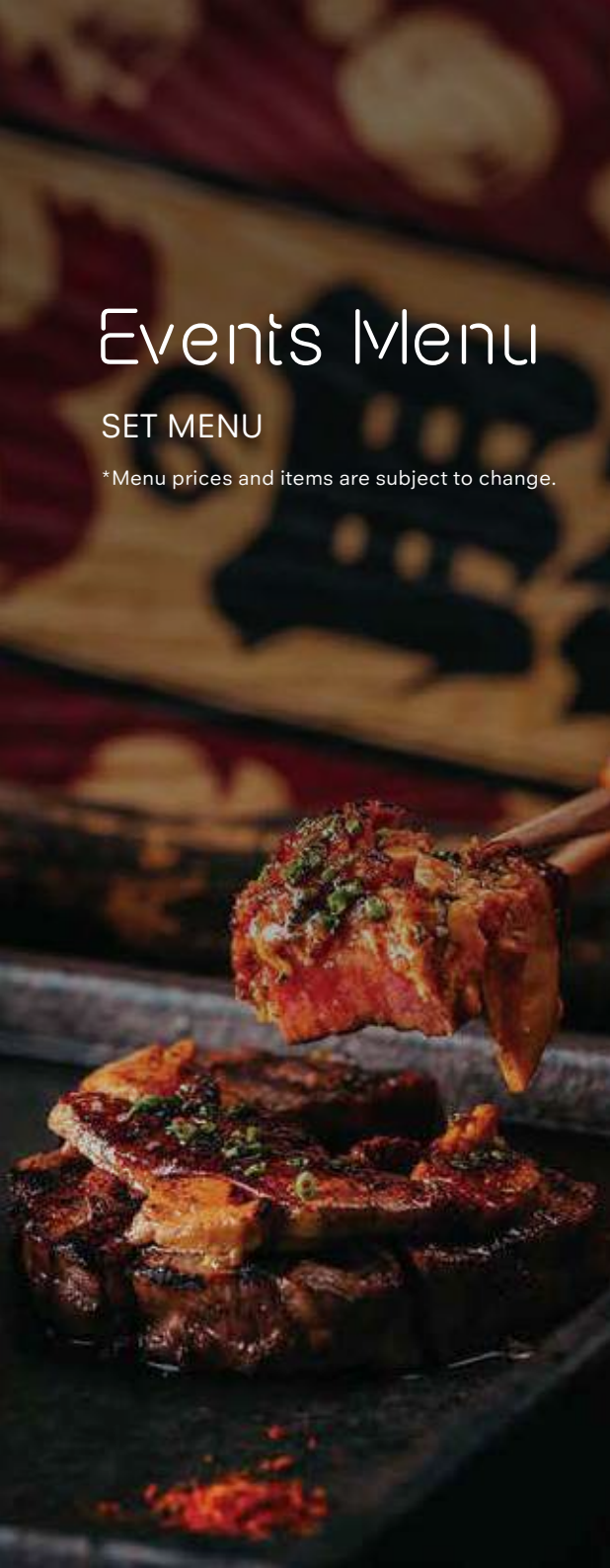
**CHICKEN<sup>GF</sup>**  
aji mirasol, crispy quinoa  
\$8+//pc

Minimum order: 5kg per item or 100 pcs per Anticucho

# Events Menu

## SET MENU

\*Menu prices and items are subject to change.



### RIO SGD 138

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

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

**SPICY TUNA**  
toro, avocado, mamenori,  
jalapeño, spicy kimchi sauce

**CALAMARI** <sup>E</sup>  
yuzu mayo, dry miso, shichimi, jalapeño

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**ANGUS BEEF TENDERLOIN**  
**ANTICUCHO** <sup>GF</sup>  
aji panca  
**SUPPLEMENT + \$8**

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**MAINS**  
(Choice of one)

**TOSAZU SALMON** <sup>GF</sup>  
bonito chive butter, smoked roe, ikura, chives

**SPATCHCOCK CHICKEN**  
koji miso, ginger, garlic

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

**AUSTRALIAN GRASSFED SHORT RIBS**  
bbq sauce, homemade pickles  
**SUPPLEMENT + \$14**

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**DESSERT**

**MOCHI ICE CREAM** <sup>V, D, N</sup>  
chocolate, passion fruit

or

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

### TOKYO SGD 178

**TUNA TIRADITO**  
orange ponzu, kizami wasabi,  
shio kombu, avocado

**EMPANADA** <sup>D</sup>  
chicken, red chili, onion,  
cheese

**AVOCADO ROLL** <sup>E</sup>  
cucumber, avocado, nori

**SHRIMP TEMPURA**  
spicy mayonnaise, green pea shoot,  
black truffle dressing

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**CHILEAN SEA BASS**  
**ANTICUCHO**  
white miso, chives  
**SUPPLEMENT + \$12**

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**MAINS**  
(Choice of one)

**SPATCHCOCK CHICKEN**  
koji miso, ginger, garlic

**AUSTRALIAN GRASSFED SHORT RIBS**  
chimichurri, bbq sauce, homemade pickles  
**SUPPLEMENT + \$14**

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

**CHILEAN SEABASS**  
baby gem, basil, miso, pistachio  
**SUPPLEMENT + \$16**

**AUSTRALIAN WAGYU STRIPLOIN**  
homemade pickles, aji Verde sauce  
**SUPPLEMENT + \$20**

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**DESSERT**

**CARAMELISED PINEAPPLE** <sup>V, E, D, G, N</sup>  
coconut crème brûlée & ice cream

### OMOTENASHI SGD 208

**JAPANESE A5 WAGYU BEEF GYOZA** <sup>D</sup>  
kabocha purée, sweet soy

**EMPANADA** <sup>D</sup>  
chicken, red chili, onion, cheese

**SAMBA SINGAPORE** <sup>GF, E</sup>  
maine lobster, mango, avocado,  
soy paper, aji honey truffle

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

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**YELLOWTAIL TIRADITO**  
**ANTICUCHO**  
truffle soy, caviar, seasonal black truffle  
**SUPPLEMENT + \$12**

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**MAINS**  
(Choice of one)

**CHILEAN SEABASS** <sup>GF</sup>  
white miso, chive, shichimi

**AUSTRALIAN WAGYU STRIPLOIN**  
homemade pickles, aji verde sauce

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

**A5 JAPANESE WAGYU STRIPLOIN**  
samba sauce, wasabi, garlic  
**SUPPLEMENT + \$24**

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**DESSERT**

**BASQUE CHEESECAKE** <sup>V, E, D</sup>  
miso caramel, cancha corn, coffee gelato

# Events Menu

## BUFFET

\*Menu prices and items are subject to change.



### SAMBA BUFFET SGD 148

#### COLD

**GUACAMOLE** <sup>V, VG, GF</sup>  
avocado, aji amarillo, onion, plantain

**PAO DE QUEIJO** <sup>V</sup>  
requeijao cream cheese, onion

**PEURVIAN CORN SALAD** <sup>V, VG, GF</sup>  
grilled corn, sweet onions, red chili, avocado

**CALIFORNIA ROLL** <sup>E</sup>  
white crab, cucumber, avocado, tobiko, mayo

**AVOCADO ROLL** <sup>V, VG</sup>  
cucumber, roasted nori, lime

**SAMBASUSHI NIGIRI**  
salmon, tuna, wasabi, ginger, soy

#### HOT

**CRAB & POLENTA CAKE** <sup>GF</sup>  
coriander, furikake, yuzu mayo

**MUSHROOM TOBANYAKI** <sup>V, VG, GF</sup>  
seasonal mushroom, tofu, coconut milk

**SHRIMP TEMPURA** <sup>E, D</sup>  
spicy mayonnaise, green pea shoot,  
black truffle, dressing

**CHICKEN THIGH**  
koji miso, ginger, garlic

**ROASTED CAULIFLOWER** <sup>V, GF</sup>  
huancaína sauce, oaxaca cheese, cancha corn

**ARROZ CHAUFA** <sup>V, E</sup>  
fried rice, egg, jumbo asparagus

**JAPANESE A5 WAGYU BEEF GYOZA**  
kabocha purée, sweet soy  
additional \$8++ per person

#### DESSERT

**CHURROS DOUGHNUT** <sup>V, E, D</sup>  
cinnamon, dulcey ganache

**SAMBA CAKE** <sup>V, E, D</sup>  
orange & white chocolate

### CASA SAMBA BUFFET SGD 178

#### COLD

**GUACAMOLE** <sup>V, VG, GF</sup>  
avocado, aji amarillo, onion, plantain

**SAMBA CHICKEN SALAD** <sup>V, VG, GF</sup>  
gem lettuce, cucumber, mango dressing

**BBQ KABOCHA PUMPKIN** <sup>GF</sup>  
fennel herb salad, chimichurri

**PERUVIAN CORN SALAD** <sup>V, VG, GF</sup>  
grilled corn, sweet onions, red chili, avocado

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

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

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

**SALMON NIGIRI**

**TUNA NIGIRI**

#### HOT

**GRASS FED SHORT RIBS** <sup>GF</sup>  
chimichurri, bbq sauce, homemade pickles

**MUSHROOM TOBANYAKI** <sup>V, VG, GF</sup>  
seasonal mushroom, tofu, coconut milk

**SALMON** <sup>GF</sup>  
teriyaki and lime

**KUROBUTA PORK BELLY**  
rocoto hoisin, pickled kombu radish

**SPATCHCOCK CHICKEN**  
koji miso, ginger, garlic

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

**ARROZ CHAUFA** <sup>V, E</sup>  
jumbo asparagus

#### DESSERT

**BURNT CHEESECAKE** <sup>V, E, D</sup>  
**SAMBABONS CHOCOLATES** <sup>V, D, N, GF</sup>

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

**PASSIONFRUIT TART** <sup>V, E, D</sup>

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

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

# Events Menu

## BEVERAGE PACKAGES

\*Menu prices and items are subject to change.



MACHU PICHU  
SGD 148  
Unlimited three-hour beverage package

VODKA  
Haku

GIN  
Bombay Sapphire

WHISKY  
Nikka from the Barrel

RUM  
Takamaka

SOMMELIER'S SELECTION  
White, Red

BEER  
Asahi Super Dry  
NOAM

COCKTAIL  
Guava & Shiso Caipirinha  
Sagatiba Cachaça Rum, guava, shiso, citrus

MOCKTAIL  
Lychee & Elderflower  
Seedlip Garden, lychee, elderflower, lemon

Soft Drinks, Juices, Water

additional hour at \$28++ per person

COPACABANA  
SGD 188  
Unlimited three-hour beverage package

VODKA  
Grey Goose

GIN  
Four Pillars

WHISKY  
Nikka Taketsuru

RUM  
Takamaka

SOMMELIER'S SELECTION  
Premium White, Red

BEER  
Asahi Super Dry  
NOAM

COCKTAILS  
Samba Paloma  
Patrón Añejo Tequila, grapefruit, soda  
Guava & Shiso Caipirinha  
Sagatiba Cachaça Rum, guava, shiso, citrus  
Peru Peru  
Patrón Añejo Tequila, poire williams, cointreau, lime

MOCKTAIL  
Lychee & Elderflower  
Seedlip Garden, lychee, elderflower, lemon

Soft Drinks, Juices, Water

additional hour at \$38 per person

FUJI  
SGD 228  
Unlimited three-hour beverage package

VODKA  
Grey Goose

GIN  
Four Pillars

WHISKY  
Nikka Taketsuru

RUM  
Takamaka

SOMMELIER'S SELECTION  
Premium White, Red, Champagne

BEER  
Asahi Super Dry  
NOAM

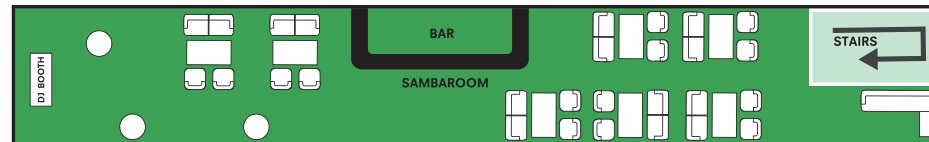
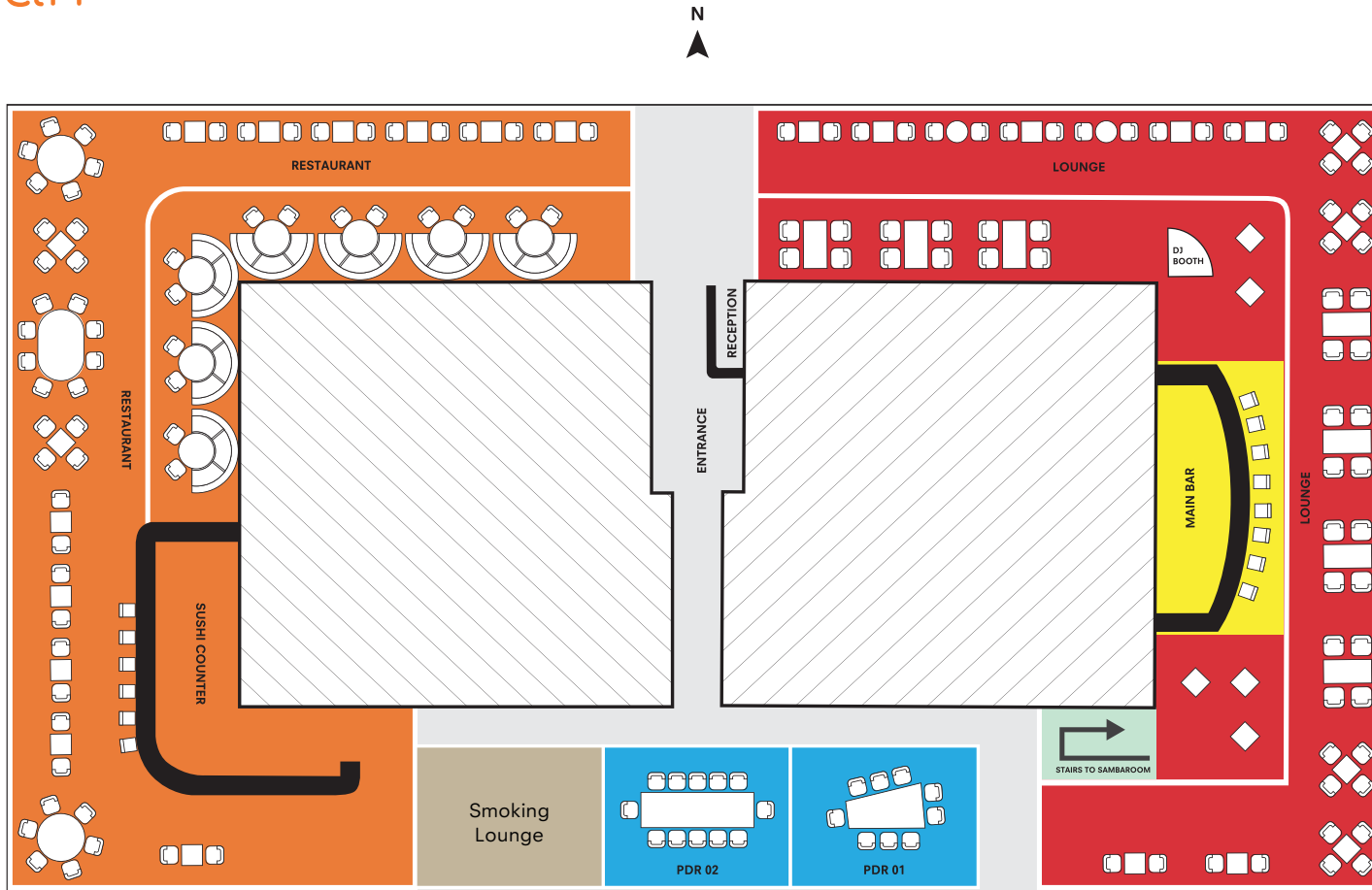
COCKTAILS  
Samba Paloma  
Patrón Añejo Tequila, grapefruit, soda  
Espresso Martini  
Grey Goose Vodka, espresso, coffee liqueur  
Guava & Shiso Caipirinha  
Sagatiba Cachaça Rum, guava, shiso, citrus  
Peru Peru  
Patrón Añejo Tequila, poire williams, cointreau, lime

MOCKTAIL  
Lychee & Elderflower  
Seedlip Garden, lychee, elderflower, lemon

Soft Drinks, Juices, Water

additional hour at \$48 per person

# Floor Plan




- Restaurant
- Lounge
- Samba Room
- ▨ Kitchen
- Main Bar
- Private Dining Room

FOR ILLUSTRATIVE PURPOSES ONLY  
FLOOR PLAN IS SUBJECT TO CHANGE

## Events Team Contact

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Ready to  
SUSHI Samba