

Alegria

MONDAY – WEDNESDAY | FROM 6PM

THREE-COURSE | \$78++
ADD-ON FREE-FLOW | \$80++
(2 HOURS)



Copacabana Brunch

EVERY SATURDAY | 12PM – 3PM
FREE-FLOW PARTY BRUNCH PACKAGES FROM \$160++



Samba 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

Vivo

BUSINESS

LUNCH SET | \$48++
ADD-ON DRINK | \$18++

BEVERAGE MENU

(choose one)

SOMMELIER'S SELECTION OF WHITE WINES

SOMMELIER'S SELECTION OF RED WINES

KIWI PALOMA

Patrón Silver, kiwi cordial, creme de poire, lime juice, grapefruit acids

ESPRESSO MARTINI

Grey Goose Vodka, espresso, coffee liqueur

SAMBA MARGARITA

Patrón Silver, poire willams pear liqueur, cointreau, lime

GUAVA & SAKURA

Abelha Silver, pink guava, sakura tea, yuzu, lime

BOIZEL, BRUT RÉSERVE NV

Champagne, France
\$30

MISO SOUP
tofu, nameko gold mushroom

STARTERS

(choose one)

WAGYU BEEF TATAKI ^{GF}
truffle ponzu, crispy quinoa, wasabi leaf
SUPPLEMENT +\$5

EMPANADA ^D
pork chorizo, frijoles, black garlic

MUSHROOM TEMPURA ^{V, D, E}
chipotle mayo, truffle salt

PORK SAUSAGE ANTICUCHO ^{GF}
spicy bbq sauce

YELLOWTAIL TIRADITO
smoked roe, avocado, truffle soy
SUPPLEMENT +\$5

SEA BREAM SEVICHE ^{GF}
white corn, red onion, aji amarillo pineapple tigre

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

PRAWN SUSHI ROLL ^{GF}
avocado, cucumber

SPINACH SALAD ^{V, GF}
pomelo, cucumber, wakame, mango, lime dressing

ADDITIONAL COURSE TO SHARE

SAMBA TAQUITOS PLATTER (2 pcs each)

LOBSTER japanese tartar, yuzu, coriander ^E
WAGYU CARNE MOIDA eggplant, sour cream ^D

YELLOWTAIL avocado, white miso, lime
SUPPLEMENT +\$32

MAIN COURSE

(choose one)

PICANHA STEAK ^{GF, D}
peppers, chimichurri
SUPPLEMENT +\$18

VEGETABLE CAZUELA ^{V, GF, D}
eggplant, cauliflower, corn, aji amarillo sauce

CHILEAN SEA BASS
white miso, baby gem, black quinoa, yuzu dressing
SUPPLEMENT +\$15

RED SNAPPER ^{GF, D}
seafood moqueca, corn, black beans

SALMON & IKURA DONBURI ^E
sushi rice, roasted nori, tamago

MISO CHICKEN
asparagus, avocado, and fennel salad

PREMIUM MORIAWASE SAMBA NIGIRI SUSHI
7 kinds chef selection nigiri sushi
SUPPLEMENT +\$24

DESSERT

(choose one)

BANANA CAKE ^{V, D, E, N}
chocolate crumble, salted caramel ice cream
SUPPLEMENT +\$5

MOCHI ICE CREAM ^{V, D, N}
two flavour assortment

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