

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

COPACABANA
FREE FLOW CHAMPAGNE **ADD-ON** | 40++
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

KIWI PALOMA

Don Julio 1942, kiwi cordial, creme de poire, lime juice, grapefruit acids

ESPRESSO MARTINI

Grey Goose Vodka, espresso, coffee liqueur

SPICY DIABLITO

Johnnie Walker Black Ruby, creme de cassis, ginger ale, lime, angostura bitters, fire bitters

CROSS CROSS APPLE SAUCE

Ron Zacapa 23, housemade pimento dram, passionfruit, lime

SPIRITS

Vodka: Grey Goose

Gin: Four Pillars

Tequila: Patrón Reposado

Bourbon: Buffalo Trace

BEER

Asahi

Copacabana
Brunch

STARTERS

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

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

PERUVIAN CORN SALAD ^{V, VG, GF}
grilled corn, sweet onions, red chili, avocado

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 GRASSFED SHORT RIBS
chimichurri, bbq 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

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

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

SAMBABONS ^{D, N, V}
chocolate

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

AUSTRALIAN WAGYU TOMAHAWK
samba sauce, mizuna salad
SUPPLEMENT \$170++

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

CRAB LEG
cucumber, red onion, aji amarillo coconut tigre

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}

CUCUMBER ^{V, VG, GF}

SAMBA ROLL ^{GF, E}

FUTOMAKI ^{GF}

CALIFORNIA ROLL ^E

SASHIMI

SAKE (salmon)

HAMACHI (yellowtail)

AKAMI (red tuna)

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