

# Alegria

MONDAY – WEDNESDAY | FROM 6PM

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

# Sunset HOUR

MONDAY – SATURDAY | 6PM – 7PM

Indulge in a selection of refreshing cocktail specials at our bar and lounge, the perfect after-work treat

# Samba OMAKASE

Discover the perfect pairing with our Samba Omakase, where each dish is flawlessly complemented by curated wines.

# Easter Brunch

4TH & 5TH APRIL | 12PM – 3PM

FREE-FLOW PARTY BRUNCH PACKAGES FROM \$160++

# 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

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

### SPICY DIABLITO

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

### RASPBERRY MINT SOUR

Johnnie Walker Black Ruby, raspberry mint, lemon

### MELON GIMLET

Tanqueray 10, whey washed melon cordial, lillet blanc

### TEASKY

Singleton 12, hojicha, mancino sweet vermouth

### CROSS CROSS APPLE SAUCE

Ron Zacapa 23, housemade pimento dram, passionfruit, lime

### BOIZEL, BRUT RÉSERVE NV

Champagne, France  
\$30

MISO SOUP  
tofu, nameko gold mushroom

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## STARTERS (choose one)

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

WAGYU BEEF TATAKI <sup>GF</sup>  
truffle ponzu, crispy quinoa, wasabi leaf  
**SUPPLEMENT +\$5**

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

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

PORK SAUSAGE ANTICUCHO <sup>GF</sup>  
spicy bbq sauce

TUNA TIRADITO  
orange ponzu, kizami wasabi, shio kombu, avocado  
**SUPPLEMENT +\$5**

SEA BREAM SEVICHE <sup>GF</sup>  
sweet potato, red onion, aji amarillo coconut tigre

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

FUTOMAKI SUSHI ROLL <sup>GF</sup>  
salmon, avocado, cucumber

SPINACH SALAD <sup>V</sup>  
pomelo, cucumber, wakame, mango, lime dressing

## ADDITIONAL COURSE TO SHARE

SAMBA TAQUITOS PLATTER (2 pcs each)

LOBSTER japanese tartar, yuzu, coriander <sup>E</sup>

WAGYU CARNE MOIDA eggplant, sour cream <sup>D</sup>

YELLOWTAIL avocado, white miso, lime  
**SUPPLEMENT +\$30**

## MAIN COURSE (choose one)

PICANHA STEAK <sup>GF, D</sup>  
peppers, chimichurri  
**SUPPLEMENT +\$18**

KABOCHA PUMPKIN <sup>VG</sup>  
seasonal mushroom, truffle, coconut, wakame

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

RED SNAPPER <sup>GF, D</sup>  
seafood moqueca, corn, black beans

SALMON & IKURA DONBURI <sup>E</sup>  
sushi rice, roasted nori, tamago

MISO CHICKEN  
asparagus, avocado, and fennel salad

MORIAWASE SAMBA NIGIRI SUSHI  
7 kinds of nigiri: salmon, tuna, seabream, scallop,  
yellowtail, spot prawn, unagi  
**SUPPLEMENT +\$24**

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## DESSERT (choose one)

PASSION FRUIT <sup>V, E, D</sup>  
vanilla custard, white chocolate ice cream  
**SUPPLEMENT +\$5**

MOCHI ICE CREAM <sup>V, D, N</sup>  
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