

# 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.

# Mother's Day

10TH MAY | 12PM – 3PM  
5-COURSE | \$98++ PER PAX  
KIDS MENU AVAILABLE | \$35++

# Long lunch Fridays

LUNCH SET | \$48++

ADD-ON 2-HOUR FREE-FLOW | \$68++

Imbibe and Indulge with us every Friday with 2 hour free-flow libations, a privilege you've earned after a long week of hustle and bustle. Enjoyed best with friends, colleagues or clients.

## BEVERAGE MENU

(choose one)

NINO FRANCO, RUSTICO NV  
Valdobbiadene, Italy

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

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