

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++

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

STARTERS (choose one)

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

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

EMPANADA ^D
chicken, red chili, onion, cheese

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

PORK SAUSAGE ANTICUCHO ^{GF}
spicy bbq sauce

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

SEA BREAM SEVICHE ^{GF}
sweet potato, red onion, aji amarillo coconut tigre

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

FUTOMAKI SUSHI ROLL ^{GF}
salmon, avocado, cucumber

SPINACH SALAD ^V
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 +\$30

MAIN COURSE (choose one)

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

KABOCHA PUMPKIN ^{VG}
seasonal mushroom, truffle, coconut, wakame

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

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

DESSERT (choose one)

PASSION FRUIT ^{V, E, D}
vanilla custard, white chocolate 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