

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

Patrón Silver, 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

Santa Maria Rum, housemade pimento dram, passionfruit, lime

## SPIRITS

Vodka: Grey Goose

Gin: Four Pillars

Tequila: Patrón Reposado

Bourbon: Buffalo Trace

## BEER

Asahi

Copacabana  
Brunch

STARTERS

**GUACAMOLE** <sup>V, VG, GF</sup>  
avocado, aji amarillo, onion, tortilla chips

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

**PERUVIAN CORN SALAD** <sup>V, VG, GF</sup>  
grilled corn, sweet onions, red chili, avocado

**WAGYU CARNE MOIDA TAQUITO** <sup>D</sup>  
smoked eggplant, sour cream, tomato

MAIN COURSE

**SPATCHCOCK CHICKEN**  
koji miso, ginger, garlic

**BLACK COD** <sup>GF</sup>  
white miso, hajikami, shichimi

**AUSTRALIAN GRASSFED SHORT RIBS**  
chimichurri, bbq sauce, homemade pickles

**ASPARAGUS**  
sweet potato purée, yakiniku sauce, furikake

**CHARGRILLED BROCCOLINI** <sup>V, VG, GF</sup>  
sesame ponzu, chili garlic

LIVE STATION DESSERT

**BURNT CHEESECAKE** <sup>V, E, D, N</sup>  
coffee, tuille

**CARAMELISED PINEAPPLE** <sup>E, V, GF, D</sup>  
coconut crème brûlée and sorbet

**CHURROS DOUGHNUT** <sup>V, E, D</sup>  
cinnamon, dulce de leche

**SAMBABONS** <sup>D, N, V</sup>  
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** <sup>GF</sup>  
aji mirasol, crispy quinoa

**PORK** <sup>GF</sup>  
smoked aji panca, yukari

**MUSHROOM** <sup>V, VG, GF</sup>  
teriyaki, chive

LIVE STATION SEVICHE

**CRAB LEG**  
cucumber, red onion, aji amarillo coconut tigre

**WATERMELON** <sup>V, VG</sup>  
red onion, nori, aji amarillo tigre

LIVE STATION SUSHI

**NIGIRI**

SAKE (salmon)

HAMACHI (yellowtail)

AKAMI (red tuna)

INARI

**CLASSIC ROLLS**

NEGITORO <sup>GF</sup>

CUCUMBER <sup>V, VG, GF</sup>

SAMBA ROLL <sup>GF, E</sup>

FUTOMAKI <sup>GF</sup>

CALIFORNIA ROLL <sup>E</sup>

**SASHIMI**

SAKE (salmon)

HAMACHI (yellowtail)

AKAMI (red tuna)

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