

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, Rosé Absolu, NV
Champagne, France
OR
Boizel, Grand Vintage, 2014
Champagne, France

LUXO
FREE-FLOW LUXURY CHAMPAGNE **ADD-ON** | 345++
Taittinger, Comtes de Champagne, Blanc de Blancs, 2014
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

Minuty, Prestige Rosé, Magnum, 2023
Côtes de Provence, France
Cocktails, Spirits & Beer

COCKTAILS

KIWI PALOMA

Patrón Reposado, kiwi cordial, crème de poire, lime

ESPRESSO MARTINI

Grey Goose, espresso, coffee liqueur

SAMBA MARGARITA

Patrón Silver, pear liqueur, cointreau, lime

GUAVA & SAKURA

Thoquino Cachaça, pink guava, sakura, yuzu, lime

SPIRITS

Vodka: Grey Goose

Gin: Bombay Sapphire Premier Cru Gin

Tequila: Patrón Reposado

Bourbon: Buffalo Trace

BEER

Sapporo Premium

Samba & Rosé
COPACABANA
Brunch



STARTERS

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

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

JAPANESE A5 WAGYU BEEF GYOZA ^D
kabocha purée, sweet soy

LIVE STATION

AUSTRALIAN STRIPLOIN ^{GF, D}
aji verde sauce

ROASTED BLACK COD ^{GF}
white miso

GRILLED WHOLE CHICKEN
aji mirasol

ARROZ CHAUFA ^{V, E}
asparagus, egg

PERUVIAN POTATO ^D
black truffle

CRISPY TOFU ^{V, VG, GF}
spicy ginger soya

LIVE STATION DESSERT

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

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

BONBONS ^{V, D, N}
chocolate, caramel, mango

LIVE STATION

SOLTERITO SALAD ^{V, VG, GF}
white corn, tomato, black olive

NEW POTATO ^{V, VG, GF}
lemon, onion, chilli

LIVE STATION ROBATA

ANTICUCHOS

CHICKEN ^{GF}
aji mirasol, crispy quinoa

PORK SAUSAGE ^{GF}
spicy bbq sauce

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)

CLASSIC ROLLS

NEGITORO ^{GF}
ABURI MAKI ^{GF}
SAMBA ROLL ^{GF, E}
PRAWN MAKI ^{GF}
CALIFORNIA ROLL ^E
BEANCURD & AVOCADO ^{VG, GF}

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

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