



THREE-COURSE | \$78⁺⁺

2-HOUR FREE-FLOW | \$80⁺⁺
(ADD ON)

BOIZEL, BRUT RÉSERVE NV
Champagne, France

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

STARTERS

(a choice of one)

EMPANADA ^D

pork chorizo, frijoles, black garlic

YELLOWTAIL TIRADITO ^{GF}

smoked roe, avocado, truffle soy
SUPPLEMENT +\$10

SPINACH SALAD ^{V, GF}

pomelo, cucumber, wakame, mango, lime dressing

CRISPY TOFU TAQUITO ^{V, VG, GF}

spicy ginger soya, corn tortilla, sesame

SNOW MUSHROOM TEMPURA ^{V, D, E}

nori spice, garlic sauce

SEA BASS SEVICHE ^{GF}

leche de tigre, corn, red onion, sweet potato
SUPPLEMENT +\$10

CALIFORNIA ROLL ^E

white crab, cucumber, avocado, tobiko, mayo

CHILLI CRAB

tempura softshell crab, sweet chilli, yuzu mayo
SUPPLEMENT +\$10

BEEF TENDERLOIN ANTICUCHO ^{GF}

aji panca
SUPPLEMENT +\$10

SMOKED PORK SAUSAGE ANTICUCHO ^{GF}

aji mirasol, crispy shallot

MAIN COURSE

(a choice of one)

RED SNAPPER ^{GF, D}

seafood moqueca, corn, black beans

SPATCHCOCK CHICKEN

koji miso, ginger, garlic, asparagus

CHILEAN SEA BASS ^{GF}

white miso, hajikami, shichimi, broccolini
SUPPLEMENT +\$18

PICANHA STEAK ^{GF}

peppers, chimichurri
SUPPLEMENT +\$18

MORIAWASE SAMBA VEGETARIAN NIGIRI SUSHI

4 kinds of vegetable sushi and samba futomaki

PREMIUM MORIAWASE SAMBA NIGIRI SUSHI

7 kinds chef selection nigiri sushi
SUPPLEMENT +\$18

DESSERT

(a choice of one)

BANANA CAKE ^{V, D, E, N}

chocolate crumble, salted caramel ice cream
SUPPLEMENT +\$5

PISTACHIO ICE CREAM ^{V, GF, D, E, N}