

FREE FLOW PARTY BRUNCH WITH NON-ALCOHOLIC BEVERAGES | \$160++

### COPACABANA

FREE-FLOW ALCOHOL **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 Perignon Vintage, Jean-Michel Basquiat Special Edition 2015  
Champagne, France

ALL ADD-ON PACKAGES INCLUDE SOMMELIER'S SELECTION OF RED & WHITE WINES,  
COCKTAILS, SPIRITS & BEER

# Easter Brunch

## COCKTAILS

### BUNNY HOP

Toki Japanese Whisky, carrot juice, lime,  
honey, aji amarillo tincture, soda

### GOLDEN EGG

Demonio De Los Andes Pisco, yuzu, calamansi,  
lemongrass, honey

### PALOMA

Patron Silver, clarified grapefruit soda

### ESPRESSO MARTINI

Grey Goose Vodka, espresso, coffee liqueur

### GUAVA & SAKURA

Abelha Silver, pink guava, sakura tea, yuzu, lime

### MARGARITA

Patron Silver, poire williams, cointreau, lime

## SPIRITS

Vodka: Grey Goose  
Gin: Four Pillars  
Tequila: Patrón Reposado  
Bourbon: Buffalo Trace

## BEER

NOAM



STARTERS

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

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

HUANCAINA SALAD <sup>V, VG</sup>  
hens egg, potato, olive, black truffle

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

LIVE STATION

SEAFOOD CAZUELA <sup>D</sup>  
shrimp, squid, black cod, octopus, aji amarillo sauce

MAIN COURSE

SPATCHCOOK CHICKEN  
koji miso, ginger, garlic

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, chilli garlic

LIVE STATION DESSERT

CARROT CAKE TOPS <sup>V, E, D, N</sup>

PISTACHIO RASPBERRY TART

COCONUT & MANGO EGGS <sup>V, E, D, N</sup>

STRAWBERRY MATCHA TRIFLE <sup>E, V, GF, D</sup>

CINNAMON CHURROS <sup>V, E, D, A</sup>

**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

ANGUS BEEF TENDERLOIN  
aji panca

SMOKED PORK SAUSAGE <sup>GF</sup>  
aji mirasol

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

LIVE STATION SEVICHE

SHRIMP

sweet potato, red onion, aji amarillo pineapple tigre

EGGPLANT <sup>V, VG</sup>  
green chili, corriander, cancha corn, panca oil

LIVE STATION SUSHI

NIGIRI

SAKE (salmon)  
HAMACHI (yellowtail)  
AKAMI (red tuna)  
INARI

CLASSIC ROLLS

NEGITORO <sup>GF</sup>  
AVOCADO <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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