

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 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 SOMMELIER'S SELECTION OF  
RED & WHITE WINES, COCKTAILS, SPIRITS & BEER

Copacabana  
Brunch

## COCKTAILS

### KIWI PALOMA

Patrón Silver, kiwi cordial, creme de poire, lime juice, grapefruit acids

### ESPRESSO MARTINI

Grey Goose Vodka, espresso, coffee liqueur

### SAMBA MARGARITA

Patrón Silver, poire willams pear liqueur, cointreau, lime

### GUAVA & SAKURA

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

## SPIRITS

Vodka: Grey Goose

Gin: Roku

Tequila: Patrón Reposado

Bourbon: Buffalo Trace

## BEER

Asahi

STARTERS

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

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

ROASTED CAULIFLOWER <sup>V, D, N</sup>  
buck wheat, ocopa sauce, black truffle

JAPANESE A5 WAGYU BEEF GYOZA <sup>D</sup>  
kabocha purée, sweet soy

LIVE STATION

AUSTRALIAN STRIPLOIN <sup>GF, D</sup>  
aji verde sauce

ROASTED WHOLE CHICKEN  
aji mirasol

PERUVIAN POTATO  
black truffle

CRISPY CASSAVA  
spicy dry miso

SOLTERITO SALAD  
white corn, tomato, black olive

LIVE STATION DESSERT

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

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

SAMBABONS <sup>V, D, N</sup>  
chocolate

MAIN COURSE

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

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

LIVE STATION ROBATA

ANTICUCHOS

CHICKEN <sup>GF</sup>  
aji mirasol, crispy quinoa

PORK SAUSAGE <sup>GF</sup>  
spicy bbq sauce

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)

CLASSIC ROLLS

NEGITORO <sup>GF</sup>  
ABURI MAKI <sup>GF</sup>  
SAMBA ROLL <sup>GF, E</sup>  
PRAWN MAKI <sup>GF</sup>  
CALIFORNIA ROLL <sup>E</sup>

SASHIMI

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

BEANCURD & AVOCADO <sup>VG, GF</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

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