

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, 2022
Côtes de Provence, France
Cocktails, Spirits & Beer

COCKTAILS

CHEIROSA 62
Grey Goose Vodka, Pedro Ximénez, orgeat, hazelnut,
coconut pandan syrup, lemon, pistachio foam

CHEIROSA 68
Roku Gin, green tea umeshu, lychee, yuzu,
clarified dragonfruit coconut juice, soda

CHEIROSA 40
English Breakfast Infused Lovers Rum, umeshu plum liqueur,
crème de cassis, vanilla, angostura

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

ESPRESSO MARTINI
Grey Goose Vodka, espresso, coffee liqueur

SPIRITS

Vodka: Grey Goose
Gin: Roku
Tequila: Patrón Reposado
Bourbon: Buffalo Trace

BEER

Noam



STARTERS

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

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

EMPANADA CHICKEN ^D
red chilli, onion, cheese

LIVE STATION

AUSTRALIAN ROASTED RIBEYE
lomo saltado sauce

SPICY GLAZED LAMB LEG
aji panca, sesame, peppers

BLACK COD ^{GF}
white miso

BRAVAS POTATO
aji amarillo

CRISPY CAULIFLOWER
nori seasoning

ASPARAGUS
yakniku sauce, furikake

LIVE STATION DESSERT

COCONUT SAGO TRIFLE ^{VG, GF}
mango, passion pearls, yellow passion fruit

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

SAMBABONS ^{V, D, N}
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

LIVE STATION

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

GREEN BEANS ^{V, VG, GF}
black truffle aioli

LIVE STATION ROBATA

ANTICUCHOS

CHICKEN ^{GF}
aji mirasol, crispy quinoa

PORK SAUSAGE ^{GF}
spicy bbq sauce

EGGPLANT ^{V, VG, GF}
white miso, crispy rice

LIVE STATION SEVICHE

TUNA
furikake, nori, aji amarillo tigre

MUSHROOM ^{V, VG}
truffle & black bean leche de tigre

LIVE STATION SUSHI

NIGIRI

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

CLASSIC ROLLS

NEGITORO ^{GF}
ABURI MAKI ^{GF}
LOBSTER ROLL ^{GF, E}
FUTOMAKI ^{GF}
CALIFORNIA ROLL ^E
AVOCADO ^{VG, GF}

SASHIMI

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

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