

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 syrup, hazelnut and  
coconut pandan syrup, lemon, pistachio foam

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

CHEIROSA 40  
English Breakfast Infused Lovers Rum, umeshu plum liqueur,  
creme de cassis, vanilla syrup, 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 <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

EMPANADA CHICKEN <sup>D</sup>  
red chilli, onion, cheese

LIVE STATION

AUSTRALIAN ROASTED RIBEYE  
lomo saltado sauce

SPICY GLAZED LAMB LEG  
aji panca, sesame, peppers

PERUVIAN POTATO  
black truffle

CRISPY CASSAVA  
spicy dry miso

SOLTERITO SALAD  
white corn, tomato, black olive

LIVE STATION DESSERT

COCONUT SAGO TRIFLE <sup>VG, GF</sup>  
mango, passion pearls, yellow passion fruit

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

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

MAIN COURSE

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

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

LIVE STATION ROBATA

ANTICUCHOS

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

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

EGGPLANT <sup>V, VG, GF</sup>  
white miso, crispy rice

LIVE STATION SEVICHE

TUNA  
furikake, nori, aji amarillo tigre

MUSHROOM SEVICHE <sup>V, VG</sup>  
truffle & black bean leche de tigre

LIVE STATION SUSHI

NIGIRI

SAKE (salmon)

HAMACHI (yellowtail)

AKAMI (red tuna)

CLASSIC ROLLS

NEGITORO <sup>GF</sup>

ABURI MAKI <sup>GF</sup>

LOBSTER ROLL <sup>GF, E</sup>

FUTOMAKI <sup>GF</sup>

CALIFORNIA ROLL <sup>E</sup>

AVOCADO <sup>VG, GF</sup>

SASHIMI

SAKE (salmon)

HAMACHI (yellowtail)

AKAMI (red tuna)

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