

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

THE LION CITY FIZZ

Roku Gin, roselle (hibiscus) cordial, lemon juice, AER foamer, soda water

STRAITS SPICE NEGRONI

Roku Gin, Campari, pandan-infused rosso, laksa leaf tincture

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

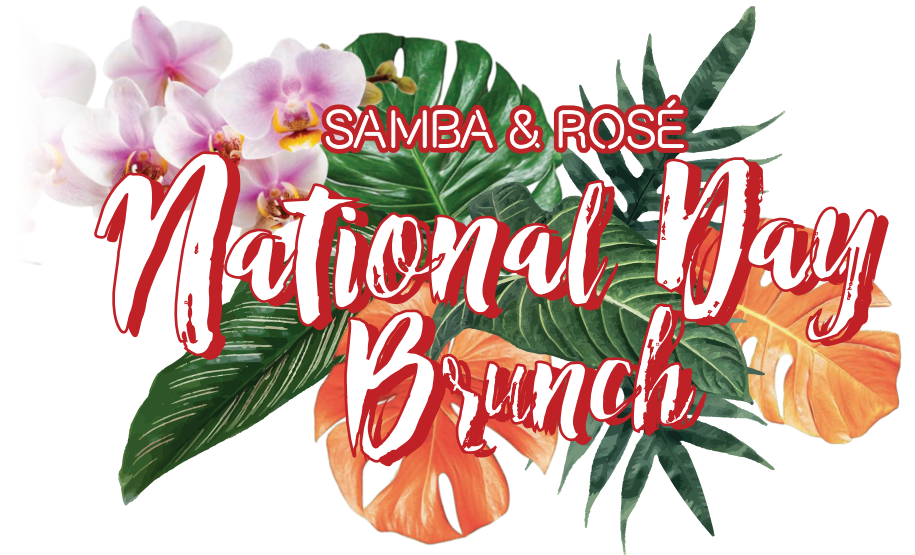
Gin: Roku

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, D, E</sup>  
jalapeño requeijão cream cheese

**KANI NACHOS** <sup>GF</sup>  
spicy mayo, avocado, crab

LIVE STATION

**AUSTRALIAN SHORT RIB**  
rendang

**ROASTED WHOLE CHICKEN**  
aji mirasol

**BLACK COD** <sup>GF</sup>  
white miso

**HAINANESE RICE**  
ginger, shallot, chilli

**CRISPY TOFU** <sup>V, VG, GF</sup>  
spicy ginger soya

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

LIVE STATION DESSERT

**PINEAPPLE COCONUT TART** <sup>D, E, N</sup>  
sablé biscuit, almond

**PERANAKAN BONBON** <sup>V, D, N</sup>  
chocolate

**GULA MELAKA TRIFLE** <sup>D, E</sup>  
sago, teh tarik

LIVE STATION

**SOLTERITO SALAD** <sup>V, VG, GF</sup>  
white corn, tomato, black olive

**SAMBA ROJAK** <sup>V, VG, N</sup>  
turnip, cucumber, peanut

LIVE STATION ROBATA

**ANTICUCHOS**

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

**PORK BELLY** <sup>GF</sup>  
char siu

**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>  
CHILLI CRAB MAKI <sup>GF</sup>  
CALIFORNIA ROLL <sup>E</sup>  
BEANCURD & AVOCADO <sup>VG, GF</sup>

**SASHIMI**

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

**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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