

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

Château d'Esclans, Whispering Angel, 2025
Côtes de Provence, France
Cocktails, Spirits & Beer

COCKTAILS

POLE POSITION

Campari, amaretto, prosecco, singha soda, grenadine, lemon, rosemary sprig

LIGHTS OUT

Buffalo Trace Bourbon, honey, passionfruit puree, creme de peche,
avallen calvados, orange twist

LIFT & COAST

Havana 3 Rum, Fever Tree Ginger Beer, blue curacao, lime,
homemade falernum, saline, pandan leaf

KIWI PALOMA

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

ESPRESSO MARTINI

Grey Goose Vodka, espresso, coffee liqueur

SPIRITS

Vodka: Grey Goose

Gin: Sapphire Premier Cru Gin

Tequila: Patrón Reposado

Bourbon: Buffalo Trace

BEER

Noam

Race To Samba
Copacabana
Brunch



STARTERS

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

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

EMPANADA ^D
curry chicken, red chilli, cheese

LIVE STATION

AUSTRALIAN TOMAHAWK STEAK ^{GF, D}
chimichurri

TOSAZU SALMON ^{GF}
bonito, smoked fish roe, chive

SPATCHCOCK CHICKEN
koji miso, ginger, garlic

SHRIMP TEMPURA ^E
spicy mayonnaise

ROASTED VEGTABLES ^{V, VG, GF}
sesame ponzu, chilli garlic

CAULFLOWER
cancha corn, huancaína sauce

LIVE STATION DESSERT

F1 STAWBERRY TART ^{V, E, D}
matcha

CHECKERED FLAG CAKE ^{V, E, D}
milk chocolate, coffee

RACING 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

SPINACH SALAD ^{V, GF}
pomelo, cucumber, mango dressing

NEW POTATO ^{V, VG, GF}
lemon, onion, chilli

LIVE STATION ROBATA

ANTICUCHOS

CHICKEN ^{GF}
aji mirasol, crispy quinoa

PORK SAUSAGE ^{GF}
spicy bbq sauce

MUSHROOM ^{V, VG, GF}
teriyaki, chive

LIVE STATION SEVICHE

PRAWN
green chilli, coriander, choclo corn, panca oil

WATERMELON ^{V, VG}
red onion, nori, aji amarillo tigre

LIVE STATION SUSHI

NIGIRI

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

CLASSIC ROLLS

NEGITORO ^{GF}
ABURI MAKI ^{GF}
SAMBA ROLL ^{GF, E}
PRAWN MAKI ^{GF}
CALIFORNIA ROLL ^E
BEANCURD & AVOCADO ^{VG, GF}

SASHIMI

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

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