

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, 2023
Côtes de Provence, France
Cocktails, Spirits & Beer

COCKTAILS

LA BRUJA POCION
lichiko Saiten, midori, absinthe, lime, AER foamer, rosemary

BLOODY BERRY
Grey Goose, lychee liqueur, raspberry thyme syrup, grenadine,
lemon, sprite, cherry stuffed lychee

RED MOON MARGARITA
Patrón Reposado, cointreau, lime, tomato juice, olive brine, agave, chilli tincture, olives

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: Bombay Sapphire Premier Cru Gin
Tequila: Patrón Reposado
Bourbon: Buffalo Trace

BEER

Sapporo

Copacabana

HALLOWEEN BRUNCH



STARTERS

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

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

JAPANESE A5 WAGYU BEEF GYOZA ^D
kabocha purée, sweet soy

LIVE STATION

AUSTRALIAN STRIPLOIN ^{GF, D}
aji verde sauce

ROASTED BLACK COD ^{GF}
white miso

GRILLED WHOLE CHICKEN
aji mirasol

ARROZ CHAUFA ^{V, E}
asparagus, egg

PERUVIAN POTATO ^D
black truffle

CRISPY TOFU ^{V, VG, GF}
spicy ginger soya

DESSERT ROOM

RASPBERRY CHOUX EYEBALLS ^{GF, D, E}
white chocolate

COCONUT CANDY SKULLS ^{GF, D, E, N}
caramel biscuit

MIDNIGHT PUMPKIN BRÛLÉE ^{D, E}
kabocha, cinnamon

HALLOWEEN SAMBABONS ^{V, D, N}
manjari 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

COLD STATION

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

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

ROBATA BAR

ANTICUCHOS

CHICKEN ^{GF}
aji mirasol, crispy quinoa

PORK SAUSAGE ^{GF}
spicy bbq sauce

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

SEVICHE BAR

CRAB LEG
cucumber, red onion, aji amarillo coconut tigre

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

SUSHI STATION

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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