

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

MAKE MERRY

Rittenhouse Rye, mango, raspberry,
chocolate, citrus

UNDER THE MISTLETOE

Patrón Silver, yoghurt kafir, lime

WINTER WONDERLAND

Buffalo Trace Bourbon, cointreau,
crème de cacao, lemon, orange cinnamon foam

SANTA'S VELVET

Monkey 47 Sloe Gin, fernet hunter cacao,
maraschino, lemon, ginger beer

KIWI PALOMA

Patrón Reposado, kiwi cordial, crème de poire, lime

ESPRESSO MARTINI

Grey Goose, espresso, coffee liqueur

SPIRITS

Vodka: Grey Goose

Gin: Bombay Sapphire Premier Cru Gin

Tequila: Patrón Reposado

Bourbon: Buffalo Trace

BEER

Sapporo

Copacabana
FESTIVE BRUNCH

STARTERS

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

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

PRAWN GYOZA ^D
tiger prawn, crab meat, chilli

LIVE STATION

AUSTRALIAN STRIPLOIN ^{GF, D}
aji verde sauce

ROASTED BLACK COD ^{GF}
white miso

BAKED CHRISTMAS HAM
rocoto hoisin

SEAFOOD CAZUELA ^{GF, D}
aji amarillo sauce

MUSHROOM TOBANYAKI ^{V, VG, GF}
coconut, black truffle

BRAVAS POTATO
aji panca, sour cream

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

DESSERT

SAMBA YULE CAKE ^{V, D, E, N}

CHRISTMAS BONBONS ^{V, D, N}

CHOCOLATE & CHESTNUT SLICE ^{V, D, N}

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

SMOKED SALMON ^{GF}
sour cream, capers, fennel

IBÉRICO HAM ^{GF}
rocket, melon, botija olive

ROBATA BAR

ANTICUCHOS

CHICKEN ^{GF}
aji mirasol, crispy quinoa

SMOKED 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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