

FREE-FLOW PARTY BRUNCH WITH NON-ALCOHOLIC BEVERAGES | \$180++

CELEBRAÇÃO
FREE-FLOW CHAMPAGNE **ADD-ON** | 58++
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

Samba Christmas 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 BONE-IN RIBEYE
red wine sauce

ROASTED TURKEY
cranberry sauce

LOBSTER ^{GF, D, E}
yuzu kosho butter

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

CRISPY CAULIFLOWER
nori seasoning

ROASTED POTATOES
sour cream, verde

CHESTNUT STUFFING
onion, parsley

DESSERT ROOM

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

CHRISTMAS BONBONS ^{V, D, N}

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

SNOW PEAK MINCE PIES ^{V, D, E, 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, caper, fennel

FOIE GRAS
ginger soya, rocket, plantain

ROBATA BAR

ANTICUCHOS

CHICKEN ^{GF}
aji mirasol, crispy quinoa

SHORT RIB ^{GF}
spicy bbq sauce

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

SEVICHE BAR

MORIAWASE SEAFOOD
purple potato, cucumber, pineapple tigre

EGGPLANT & TOMATO ^{V, VG}
green chilli, coriander, cancha corn, panca oil

SUSHI STATION

NIGIRI

SAKE (salmon)

HAMACHI (yellowtail)

AKAMI (red tuna)

CLASSIC ROLLS

NEGITORO ^{GF}

CRISPY SALMON ^{GF}

SAMBA ROLL ^{GF, E}

ABURI MAKI ^{GF}

CALIFORNIA ROLL ^E

BEANCURD & AVOCADO ^{VG, GF}

SASHIMI

SAKE (salmon)

HAMACHI (yellowtail)

AKAMI (red tuna)

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