

SUSHISAMBA®
CURSE OF THE **JUNGLE**

FORBIDDEN BRUNCH

SATURDAY, OCTOBER 31

\$85 PER PERSON | BRUNCH & NON-ALCOHOLIC BEVERAGES

Four-course brunch with soft drinks, juices, coffee and tea.

\$120 PER PERSON | BRUNCH & COCKTAILS

Four-course brunch including two-hours of Don Julio and Tito's spirits, plus a selection of cocktails: Espresso Martini, Bloody Mary, Mimosa, and Michelada.

\$130 PER PERSON | BRUNCH COCKTAILS & CHAMPAGNE

Four-course brunch with a two-hour beverage package featuring spirits, cocktails including Espresso Martini, Bloody Mary, Mimosa and Michelada, plus Veuve Clicquot Brut Yellow Label Champagne.

MENU

served sharing style

PÃO DE QUEIJO

honey truffle butter ^{GF}

GREEN BEAN TEMPURA

black truffle aioli ^V

JAPANESE A5 KOBE GYOZA*

kabocha purée, sweet soy

CRISPY YELLOWTAIL TAQUITOS*

avocado, miso, spicy aji panca sauce, fresh lime

SEVICHE CLASSICO*

white fish, sweet potato, cancha, plantain chips,
coconut leche de tigre ^G

SEA BASS ANTICUCHOS

miso, peruvian corn ^{GF}

ASEVICHADO ROLL*

tuna, salmon, yellowtail, white fish, avocado,
cucumber, red onion, sweet potato, cancha
corn, aji amarillo leche de tigre

FORBIDDEN PUMPKIN

white chocolate, creamy vanilla bean custard, strawberry mousse,
vanilla ice cream, almond-chocolate soil ^V

DonJulio™


Veuve Clicquot
■ REIMS FRANCE ■

Tito's®

VG: Vegan GF: Gluten Free V: Vegetarian