

Alegria

MONDAY – WEDNESDAY | FROM 6PM

THREE-COURSE | \$78++
ADD-ON FREE-FLOW | \$80++
(2 HOURS)

Reunião

LUNAR NEW YEAR

1ST – 28TH FEBRUARY



YUSHENG PACKAGES AT

Small (4 to 5 guests) \$68++ each | Large (8 to 10 guests) \$98++ each

Valentine's Winner

14TH FEBRUARY | FROM 6PM
\$398++ PER COUPLE | FIVE-COURSE



Rio Carnaval Brunch

SATURDAY, 21ST FEBRUARY | 12PM – 3PM
FREE-FLOW PARTY BRUNCH PACKAGES FROM \$170++

Vivo

BUSINESS

LUNCH SET | \$48++

ADD-ON DRINK | \$18++

BEVERAGE MENU

(choose one)

SOMMELIER'S SELECTION OF WHITE WINES

SOMMELIER'S SELECTION OF RED WINES

KIWI PALOMA

Patron Silver, se busca mezcal joven, pear liqueur, kiwi cordial, lime

ESPRESSO MARTINI

Grey Goose Vodka, espresso, coffee liqueur

A COSTA

Pisco, pineapple & cinnamon infused coconut water, brazilian limes

LA SELECAO

Patron Silver, jalapeño cointreau, passionfruit, lime, vanilla, fire bitters

RIBATEJO

Germana Cachaca, melon liqueur, simple syrup, lime juice

BOIZEL, BRUT RÉSERVE NV

Champagne, France

\$32

MISO SOUP
tofu, nameko gold mushroom

STARTERS (choose one)

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

WAGYU BEEF TATAKI ^{GF}
truffle ponzu, crispy quinoa, wasabi leaf
SUPPLEMENT +\$5

EMPANADA ^D
chicken, red chilli, onion, cheese

MUSHROOM TEMPURA ^{V, D, E}
chipotle mayo, truffle salt

CALABRESA CHORIZO ANTICUCHO ^{GF}
spicy bbq sauce

TUNA TIRADITO
orange ponzu, kizami wasabi, shio kombu, avocado
SUPPLEMENT +\$5

SEA BREAM SEVICHE ^{GF}
sweet potato, red onion, aji amarillo coconut tigre

SPICY SUSHI ROLL
tuna, white fish, salmon, jalapeño, spicy kimchi sauce

FUTOMAKI SUSHI ROLL ^{GF}
salmon, avocado, cucumber

SPINACH SALAD ^V
pomelo, cucumber, wakame, mango, lime dressing

ADDITIONAL COURSE TO SHARE

SAMBA TAQUITOS PLATTER (2 pcs each)

LOBSTER japanese tartar, yuzu, coriander ^E
WAGYU CARNE MOIDA eggplant, sour cream ^D

YELLOWTAIL avocado, white miso, lime
SUPPLEMENT +\$30

MAIN COURSE (choose one)

PICANHA STEAK ^{GF, D}
mizuna salad, chimichurri
SUPPLEMENT +\$18

KABOCHA PUMPKIN ^{VG}
seasonal mushroom, truffle, coconut, wakame

CHILEAN SEA BASS ^{GF}
white miso, baby gem, black quinoa, yuzu dressing
SUPPLEMENT +\$15

RED SNAPPER ^{GF, D}
seafood moqueca, corn, black beans

SALMON & IKURA DONBURI ^E
sushi rice, roasted nori, tamago

MISO CHICKEN
asparagus, avocado, fennel salad

MORIAWASE SAMBA NIGIRI SUSHI
7 kinds of nigiri: salmon, tuna, seabream, scallop,
yellowtail, spot prawn, unagi
SUPPLEMENT +\$24

DESSERT (choose one)

BRAZILIAN PASSION FRUIT MOUSSE ^{V, D, E}
white chocolate ice cream
SUPPLEMENT +\$5

MOCHI ICE CREAM ^{V, D, N}
2 flavour assortment