

Starters

Cold seafood dishes. Sized to share.

JUMBO PRAWN COCKTAIL	16.20	SEAFOOD TOWER	80	SEAFOOD PLATTER	36
6 jumbo prawn tails, fresh lettuce, Marie Rose sauce, vinaigrette. 338 cal H		Lobster Tail, 4 Jumbo King Prawns, Snow Crab Cluster, Baerii Caviar, 4 Queen Scallops. 778 cal H		4 Jumbo King Prawns, Snow Crab Cluster, 2 Queen Scallops. 478 cal H	

The Churrasco Experience

Our gaúchos harness century-old culinary traditions and skillfully butcher, season and grill each cut creating a salty bark outside and a juicy inside to delight the senses and create a memorable experience.

FULL CHURRASCO

Lunch 54/pp | Dinner 66/pp

Continuous tableside service of freshly-grilled cuts of succulent prime beef. Enjoy classic cuts such as our signature Picanha, Fillet and Ribeye, as well as lamb, chicken and pork, carved at your table. These are complemented by fries, Feijoada, rice and a variety of seasonal sides, alongside dishes from our Market Table, which you can enjoy throughout your Experience with us.

INDULGENT CHURRASCO

Lunch 74/pp | Dinner 86/pp

In addition to the Full Churrasco, enjoy your choice of enhancement (Butter-Bathed™ Lobster Tail, Snow Crab Cluster, Queen Scallops or Baerii Caviar) and a dessert of choice from our menu.

Our Churrasco Experiences include Market Table and Brazilian sides.

Enhance your experience with:

SNOW CRAB CLUSTER	18	QUEEN SCALLOPS	18
Simply steamed and served with spiced melted butter. 290 cal H		4 queen scallops, tossed with Wagyu beef tallow and breadcrumbs. 230 cal H	
BUTTER-BATHED™ LOBSTER TAIL	19	BAERII CAVIAR	19
With indulgent garlic butter. 250 cal H		10g Baerii Caviar, served with Pão de Queijo. 190 cal H	

SHARE AN INDULGENT CUT

Sized to share at the table for 4 or more.

DRY-AGED TOMAHAWK	90	WAGYU NEW YORK STRIP	100
1000g of 21-day dry-aged bone-in Ribeye Tomahawk steak. 1430 cal		500g of thick-cut Australian 100% full-blood grade 9 Wagyu Sirloin. 2856 cal H	

Seafood, Vegetarian & More

Includes the Market Table and Brazilian hot sides.

SINGLE CUT CHURRASCO	39.90	COD LOIN "À BRASILEIRA"	38
Choose your favourite cut: Picanha, Rump, Pork Collar, Lamb Picanha or Roasted Chicken. Your cut of choice will be served continuously and carved tableside. All complemented by seasonal hot sides, fries and dishes from our Market Table, which you can enjoy throughout your Experience with us.		Confit cod, potato, egg, peppers, black olive. 536 cal H	
MARKET TABLE AND FEIJOADA	20	LOBSTER MOQUECA	39
Indulge in our Market Table, featuring a bountiful selection of salads and fresh vegetables, cured meats, Continental cheeses, antipasto dishes and more, alongside our Feijoada - a black bean stew with sausage and fluffy rice. This menu also includes our seasonal sides and fries.		Lobster, prawn and mussels in tomato and coconut stew. 629 cal H	
		VEGETABLE MOQUECA	24
		Hearts of palm, sweet potato, corn in a tomato and coconut stew. 386 cal VN • V • H	
		TUNA STEAK	38
		220g Yellowfin tuna loin, peppers vinaigrette. 354 cal H	
		TRUFFLE RISOTTO	25
		Black truffle & wild mushrooms risotto. 428 cal VN • V • H	
		BEETROOT & GOAT'S CHEESE PASTA	24
		Beetroot tortelloni, orange, goat's cheese. 773 cal V • H	

Shareable Sides

Sized to share for two or more

WAGYU EMPANADAS	11.50	LOBSTER MAC & CHEESE	16
Wagyu beef, egg, onion, peppers. 548 cal		Butter-Bathed™ Lobster, rich cheese sauce, panko breadcrumbs. 722 cal H	
FUGAZZETA	11.50	BOLINHO DE BACALHAU	12.50
Charcoal dough, mozzarella, goat's cheese, onion. Vegan option available. 622 cal V • H		Cod, potato, garlic. 313 cal H	
ROASTED BONE MARROW	12	CROQUETAS DE ASADO	12
2 bone marrow canoes, sourdough bread and chimichurri. 290 cal H		Beef ribs croquettes, potato, pepper, chimichurri mayo. 528 cal	

CHILDREN UNDER 8YRS FREE — CHILDREN 8-14YRS 15.9

Allergen Information

Our Allergen Guide is available on our website or via the QR code on your menu. It shows which of the 14 legally declarable allergens are contained in our menu items as well as "May Contain" information passed to us from the suppliers of the ingredients we use, but it does not list all ingredients in each menu item. You can also view the different dietary requirements in the guide.

Please note we cannot guarantee there won't be any cross contamination in our food or drinks. If you suffer from any allergy or intolerance, please tell your server before you order and we will guide you through our system. We recommend that you check the Allergen Guide yourself every time you order even if you have dined previously with us, as our recipes sometimes change.

H: HALAL • VN: VEGAN • V: VEGETARIAN

Nutritional information

Nutritional calorie information is per serving or for every 100 grams. As guidance adults need around 2000kcal a day

