



Samba

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CENA DE NOCHE BUENA

Php3,950 per person

Tiradito de Hamachi en Ají Amarillo

Yellowtail hamachi, ají chili cream, olive oil, toasted sesame, leche de tigre, cilantro, sweet potato strings, cancha corn and brunoised red onion

Menestron de Camarones

Creamy basil soup, prawn tails, coral butter, rigatoni, butter beans

Paupiette de Mero

Red grouper rolls, panca chili and lime consommé, burnt shallots, flying fish caviar

Seco de Res

48-hour slow-cooked short ribs, cilantro reduction, maiz morado corn mashed, chalaca salad

Tres Leches a la plancha

Peruvian sponge soaked in three types of milk, crispy meringue, lucuma ice cream, gingerbread dust

Price is in Philippine Peso (PHP), inclusive of 10% service charge and applicable local government taxes.



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CENA DE NAVIDAD

Php3,950 per person

Conchas Quemadas

Torched scallops in rocoto chili reduction, leche de tigre, charcoal oil, lumpfish caviar

Chairo Cusqueno

Beef and barley Andean soup, ají panca, cilantro, cancha corn, chicharron bites, fava beans, Vichy carrots, potato cubes

Corvina en Curry de Ají Amarillo

Pan-seared Atlantic cod, ají amarillo reduction, coconut cream curry, cumin oil, puffed quinoa

Lomo en Reducción de Setas

Basil crusted tenderloin, mushroom cream, ají mirasol, camote pave, roasted asparagus, piquillo chimichurri

Merengado de Guanabana

White chocolate blondie, soursop cream, dark chocolate shavings, raspberry sorbet, amaranth tuile

Price is in Philippine Peso (PHP), inclusive of 10% service charge and applicable local government taxes.



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CENA DE NOCHEVIEJA

Php4,650 per person

Sparkler Spritz

Pisco, elderflower syrup, soda water, hibiscus tea

Atún a la Pimienta en Causa

Sliced tuna carpaccio, rocoto togarashi cream, black truffle mashed potato causa, olive cream, micro beats

Camarón de Rio y Pulpo

Chilled river prawn mousse, ají leche de tigre, compressed octopus, purple potato chips, tarragon powder, baby criolla shallots

Pato Confitado Cilantro Rice Pillow

Slow-cooked duck jambonnette, creamy cilantro reduction, sago crisp, nori powder, sticky rice Norteño, squash droplets, chalaca salsa

Lomo Sous Vide Reduction de Parihuela

Seared beef tenderloin, ají panca, chicha de jora, cilantro, scallops, coral butter, yuca foam

Lucuma

Peruvian lucuma cream, profiteroles, dark chocolate marquesa, Szechuan passion fruit sorbet and gel, cinnamon crumble, cacao nibs and bitter crackers

Price is in Philippine Peso (PHP), inclusive of 10% service charge and applicable local government taxes.



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CABANA ESPECIAL

Php11,900 for two (2) persons

Jamon de Res

Cured beef loin, purple corn and balsamic reduction, garlic cream, compressed melon cantaloupe

Atún a la Pimienta en Causa

Sliced tuna carpaccio, rocoto togarashi cream, black truffle mashed potato causa, olive cream, micro beats

Camarón de Rio y Pulpo

Chilled river prawn mousse, ají leche de tigre, compressed octopus, purple potato chips, tarragon powder, baby criolla shallots

Pato Confitado Cilantro Rice Pillow

Slow-cooked duck jambonnette, creamy cilantro reduction, sago crisp, nori powder, sticky rice Norteño, squash droplets, chalaca salsa

Lomo Sous Vide Reduction de Parihuela

Seared beef tenderloin, ají panca, chicha de jora, cilantro, scallops, coral butter, yuca foam

Lucuma

Peruvian lucuma cream, profiteroles, dark chocolate marquesa, Szechuan passion fruit sorbet and gel, cinnamon crumble, cacao nibs and bitter crackers

One (1) bottle of Zonin Prosecco

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GRAN CABANA ESPECIAL

Php13,900 for two (2) persons

Jamon de Res

Cured beef loin, purple corn and balsamic reduction, garlic cream, compressed melon cantaloupe

Atún a la Pimienta en Causa

Sliced tuna carpaccio, rocoto togarashi cream, black truffle mashed potato causa, olive cream, micro beats

Camarón de Rio y Pulpo

Chilled river prawn mousse, ají leche de tigre, compressed octopus, purple potato chips, tarragon powder, baby criolla shallots

Pisco Sour Sorbet

Pato Confitado Cilantro Rice Pillow

Slow-cooked duck jambonnette, creamy cilantro reduction, sago crisp, nori powder, sticky rice Norteño, squash droplets, chalaca salsa

Lomo Sous Vide Reduction de Parihuela

Seared beef tenderloin, ají panca, chicha de jora, cilantro, scallops, coral butter, yuca foam

Lucuma

Peruvian lucuma cream, profiteroles, dark chocolate marquesa, Szechuan passion fruit sorbet and gel, cinnamon crumble, cacao nibs and bitter crackers

One (1) bottle of Veuve Clicquot Ponsardin Yellow Label

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ESPECIALES FESTIVOS

December 7, 2024 to January 1, 2025

Ostra en Coco y Trufa | 650

Jumbo Gallagher oyster, coconut truffle cream, leche de tigre

Tiradito de Hamachi | 970

Hamachi slices, rocoto togarashi cream, ají amarillo dust, nori sago crisp, spring onion, passion fruit reduction

Costillar Frito | 1,950

Crispy fried short ribs, huacatay sauce, mashed yuca cassava, salsa criolla

Sarten Norteña de langosta | 3,650

Lobster tails seared in coral butter with creamy cilantro rice, burnt baby corn, crispy fried egg and chalaca salsa

Corvina de la Patagonia | 4,250

Patagonian toothfish, ají amarillo a la Limeña, Botija olives, coral and charcoal oil, Andean potato fondant, rocoto chalaquita

Price is in Philippine Peso (PHP), inclusive of 10% service charge and applicable local government taxes.

