

# SAKURA SERENITY BUFFET

16 APRIL TO 15 JUNE 2025

## LUNCH

Adult: \$72<sup>++</sup>

Child: \$36<sup>++</sup>

Monday to Saturday

## DINNER

Adult: \$102<sup>++</sup>

Child: \$51<sup>++</sup>

Sunday to Thursday

Adult: \$112<sup>++</sup>

Child: \$56<sup>++</sup>

Friday to Saturday

## JAPAN SPECIALS

### Appetisers and Salad

*(5 Chef's Choices of the Day)*

Japanese Cucumber Salad

Edamame Salad

Kani Salad

Japanese Coleslaw

Cabbage Salad with Ramen Noodle

Japanese Vegetable Salad with Miso Dressing

Japanese Pasta Salad

Wakame Salad

Cold Tofu with Bonito

Pickled Herring with Black Vinegar

Tuna Tataki

Beef Tataki Salad

Beancurd Skin Salad with Spicy Tangy Dressing

Hijiki with Carrot Salad

Seaweed Salad

Caciocavallo Hokkaido Smoked Cheese

Mixed Seafood Salad

Japanese Cold Tofu with Horoyoi Grape

Pork Belly with Japanese Goma Dressing

Japanese Mushroom Salad with Plum Sauce

Tomato Salmon Salad

Freshly Caught Fish Salad

Black Forest Mushroom Salad

Sweet Yam and Peach Salad

Tofu Salad

## Soups

*(1 Chef's Choices of The Day)*

Miso Soup with Mushroom  
Pork Miso Soup  
Japanese Clear Soup  
White Miso Soup with Wakame  
Aka Osuimono Sake  
Salmon Based Soup  
Miso Soup

## Main Dishes




*(6 Chef's Choices of The Day)*

Japan Sake Duck Confit  
Lamb Shank Stew  
Pan-seared Beef Streak on Goma Jus  
Pork Belly with Sweet Soya Sauce  
Miso Glazed Eggplant  
Grilled Unagi  
Chicken Yakitori  
Beef Katsu with Tonkatsu Sauce  
Braised Pork Char Siu  
Aburi Salmon  
Salmon Teriyaki  
Assorted Japan Mushroom  
Beef Teriyaki  
Japanese Pork Skewer  
Japanese Grilled Mackerel  
Chawanmushi  
Prawn, Chicken, Kani Crab, Vegetable  
Shoyu Chicken  
Japanese Ginger Pork  
Japan Shrimp Gyoza  
Japanese Grilled Mackerel  
Assorted Japan Mushroom  
Japanese Pumpkin in Dashi Stock  
Hokkaido Pork Meatball  
Hokkaido Scallop with Ume Shiso Seasoning  
Tontoro Steak with Japan BBQ Seasoning (Pork)  
Shirobuta Tomahawk Steak (Pork)  
Shima Hokke Hiraki Boshi (Fish)  
Japanese Delicacy Golden Crab  
Crispy Soft Shell Crab  
Kaisen Kami-nabe (Seafood Paper Pot)  
Sukiyaki (Metal Hotpot in Redwine Stew)  
Beef | Pork Belly | Chicken  
Gindara Teriyaki  
Gindara Saikyo Yaki  
Tori Waka

## Live Stations

*(2 Chef's Choice of the Day)*


Pork Belly Shabu Shabu  
Duck Confit with Japanese Spice  
Salmon Mentaiko  
Okonomiyaki



Oden Station  
Japanese Ramen  
Japanese Shrimp Gyoza  
Curry Udon  
Yaki Udon  
Spicy Salmon Poke Don  
Kanikama Mentaiko  
Tori Karaage Don  
Ebi Tempura Don

### Japanese Sweet Delights

*(3 Chef's Choices of The Day)*




Mocha PaPa Ron  
Japanese Yam Cake  
Coffee Pudding  
Tokuyo Sasafu  
Sasa Shigure Goma  
Warabimochi (Kinako)

### Whole Cake

*(2 x Chef's Choices of the Day)*

Green Tea Pound Cake  
Kuro Goma Cake  
Yuzu Tea Mousse Cake  
Japanese Cheesecake



### Individual Desserts

*(1 x Chef's Choices of the Day)*

Mizu Shingen Mochi  
Nagasaki Castilla  
Wagashi  
Sakura Berries Pudding  
Goma Panna Cotta  
Hojicha Panna Cotta

### Cold Desserts

*(1 x Chef's Choice of the Day)*

Yuzu Lemonade Ice Jelly



### Hot Pudding

*(1 x Chef's Choice of the Day)*

Matcha Croissant & Butter Pudding

### Crème Brûlée

*(1 x Chef's Choice of the Day)*

Hojicha Crème Brûlée  
Azuki Crème Brûlée  
Kokuto Crème Brûlée

### High Celsius Dessert


*(1 x Chef's Choice of the Day)*



Brown Sugar Mochi Crumble  
Green Tea Azuki Crumble

### Live Station

*(1 x Chef's Choice of the Day)*



Matcha Ice Cream with Azuki Red Bean  
Matcha Crepes with Condiments

## Ice Cream

*(1 x Chef's Choice of the Day)*

Matcha Ice Cream  
Black Sesame Ice Cream

# INTERNATIONAL

## Seafood Island

*(4 Chef's Choices of the Day)*

Freshly Shucked Japanese Oysters *(Only for dinner)*

Snow Crab Legs *(Only for dinner)*

Chilean Scallop

Chilled Prawn

Flower Clam

Black Mussel

Green Lips Mussel

*Selection of Condiments*

Lemon Wedge, Cocktail Sauce, Red Wine Vinaigrette, Shallot Balsamic, Wasabi Mayo

## Healthy Corner Green Leaves Lettuce

*(4 Chef's Choices of the Day)*

Mixed Mesclun Salad

Green Kale

Romaine

Baby Spinach

Arugula

Red Chicory

*Choice of Companions (3 Chef's Choices of the Day)*

Heirloom Tomato | Chargrilled Vegetable | Preserved Beetroot | Preserved Artichoke  
Pickled Mushroom | Pickled Onion | Marinated Citrus Olive | Sundried Tomato | Sweet Corn  
Edamame | Haricot Bean | Japanese Cucumber | Pumpkin Seed | Sunflower Seed  
Toasted Walnut | Dried Cranberry | Crispy Bacon | Japanese Mustard

*Choice of Dressings (4 Chef's Choices of the Day)*

Thousand Island | Aged Balsamic Vinaigrette | Caesar Dressing  
Italian Dressing | Honey Mustard | Asian Dressing | Japanese Vinegar

## Cheese Selection

*(3 Chef's Choices of the Day)*

Brie

Camembert

Cheddar

Port Salut

Danish Blue

Marinated Feta

Marinated Bocconcini

*Choice of Condiments:*

Bread Sticks | Crackers | Grapes

## Live Stations

*(2 Chef's Choice of the Day)*

Herb Crusted Roasted Beef

Australian Beef Striploin with Red Wine Jus

Grain-fed Beef Ribeye with Port Wine Jus

Roasted Shoyu Whole Chicken

Slow Roasted Lamb Leg with Rosemary Jus

## Flavours of Japan Sashimi

Hamachi *(Only for Dinner)*

Salmon

Tuna

Octopus

## Tempura

*(4 Chef's Choice of the Day)*

Young Corn

Eggplant

Sweet Potato

Enoki Mushroom

Crispy Maki

Shishamo

Nobashi Prawn

## Cold Noodles

*(1 Chef's Choice of the Day)*

Soba Noodle, Kani Salad, Spring Onion

Cold Udon, Seaweed, Quail Egg

Soba Noodle, Goma Dressing

## Asian Specialities Soup

*(1 Chef's Choice of the Day)*

Double-boiled Herbal Chicken

Angelica Sinensis Black Chicken

Cordyceps Flower Chicken

Szechuan Hot and Sour Seafood

Chinese Style Seafood Chowder

Chinese-style Mushroom Chowder

Double-boiled Herbal Pork Rib

Winter Melon Chicken

## Noodles

*(1 Chef's Choice of the Day)*

Japanese Ramen

Signature Laksa

Penang Prawn Mee

Bak Chor Mee

Lor Mee

## Prawns

*(1 Chef's Choice of the Day)*

Kam Heong Prawn

Sweet and Sour Prawn

Chinese Herbal Prawn

Black Pepper Prawn

Nyonya Tamarind Prawn

Sambal Petai Prawn

Kung Po Prawn

Szechuan Peppercorn Prawn

Butter Curry Prawn

Salted Egg Prawn

Wasabi Tobiko Prawn

## **Fish and Shellfish**

*(1 Chef's Choice of the Day)*

Japanese Grilled Mackerel  
Teochew Style Poached Fish  
Nyonya Steamed Fish  
Asam Pedas Fish  
Sweet and Sour Fish  
Fried Fish with Fermented Black Bean  
Ginger Scallion Fish Thai Style  
Fish with Shredded Fruit and Pomelo  
Teriyaki Fish with Crispy Ginger  
Home-style Poached Fish  
Steamed Fish with Ginger Coriander  
Kam Heong Sweet Clam  
Clam in Chinese Wine Broth  
Sweet Basil Clam

## **Poultry**

*(1 Chef's Choice of the Day)*

Spicy Soy Sauce Braised Chicken  
Boneless Lemon Chicken  
Crispy Chicken with Orange Sesame  
Sesame Oil Black Fungus Chicken  
Szechuan Fried Chicken  
Prawn Paste Chicken  
Butter Curry Chicken

## **Vegetables**

*(1 Chef's Choice of the Day)*

Braised Tofu and Seasonal Vegetables  
Braised Mushroom and Spinach  
Lo Han Vegetable  
Nyonya Chap Chye  
Kai Lan with Salted Fish  
Wok-fried Broccoli with Crispy Garlic  
Spinach with Trio Egg Gravy  
Crispy Yam Ring with Gluten Meat and Vegetable Bean Curd  
Four Treasure Vegetables  
Fried Sweet Pea and Mushroom  
Wok-fried Seasonal Vegetables with Nut  
Braised Chinese Cabbage with Julienne Ham  
Stir-fried Cabbage with Dried Red Chilli

## **Pork**

*(1 Chef's Choice of the Day)*

Braised Sweet Soy Sauce Pork Belly  
Stir-fried Pork Belly with Leek  
Braised Pork Trotter in Black Vinegar  
Signature Pork Knuckle with Groundnuts  
Braised Pork with Yam  
Honey Soy Pork Rib  
Prawn Paste Pork Rib  
Sweet and Sour Pork  
Spicy Braised Pork Intestine

## **Barbeque**

*(2 Chef's Choices of the Day)*

Roasted Chicken  
Crispy Pork Belly  
Roasted Duck  
Spicy Braised Chicken  
Braised Duck

## **Sweet Delights Whole Cake**

*(1 x Chef's Choices of the Day)*

Passion Mango Cake  
Chocolate Fudge Cake  
Red Velvet Cake  
Strawberry Almond Tart  
Kurumi Brownies  
Tiramisu Cake  
Chestnut Mont Blanc  
Honey Financier

## **Cold Desserts**

*(1 x Chef's Choice of the Day)*

Lemongrass Aloe Vera Ice Jelly  
Cold Cheng Teng

## **Hot Pudding**

*(1 x Chef's Choice of the Day)*

Double Chocolate Pudding  
Bread and Butter Pudding with Vanilla Sauce

## **Crème Brûlée**

*(1 x Chef's Choice of the Day)*

Black Sesame Crème Brûlée  
Vanilla Crème Brûlée

## **Ice Cream**

*(1 x Chef's Choice of the Day)*

Chocolate Ice Cream  
Vanilla Ice Cream

## **Chocolate Fountain**

Assorted Rainbow Marshmallows  
Fresh Fruits  
Sweet Biscuits