Food Capital

SAKURA SERENITY BUFFET

16 APRIL TO 13 JULY 2025

Extended by Popular Demand

LUNCH

Adult: \$72++

Child: \$36++

Monday to Saturday

DINNER

Adult: \$102++

Child: \$51++

Sunday to Thursday

Adult: \$112++

Child: \$56++

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



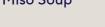




(2 Chef's Choices of The Day)

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 (10 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

(2 Chef's Choice of the Day)

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













(3 Chef's Choices of The Day)

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

Whole Cake

(2x Chef's Choices of the Day)

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

Individual Desserts

(1x Chef's Choices of the Day)

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

Cold Desserts

(1x Chef's Choice of the Day)

Yuzu Lemonade Ice Jelly

Hot Pudding

(1x Chef's Choice of the Day)

Matcha Croissant & Butter Pudding

Crème Brûlée

(1x Chef's Choice of the Day)

Hojicha Crème Brûlée Azuki Crème Brûlée Kokuto Crème Brûlée

High Celsius Dessert

(1x Chef's Choice of the Day)

Brown Sugar Mochi Crumble Green Tea Azuki Crumble

Live Station

(1x Chef's Choice of the Day)

Matcha Ice Cream with Azuki Red Bean Matcha Crepes with Condiments







(1x 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







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

Noodles

(1 Chef's Choice of the Day)

Signature Laksa

Barbeque

(1 Chef's Choices of the Day)

Roasted Chicken

Crispy Pork Belly

Sweet Delights Whole Cake

(1x 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

(1x Chef's Choice of the Day)

Lemongrass Aloe Vera Ice Jelly Cold Cheng Teng

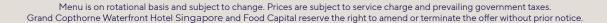
Hot Pudding

(1x Chef's Choice of the Day)

Double Chocolate Pudding
Bread and Butter Pudding with Vanilla Sauce









(1x Chef's Choice of the Day)

Black Sesame Crème Brûlée Vanilla Crème Brûlée



(1x Chef's Choice of the Day)

Chocolate Ice Cream Vanilla Ice Cream Strawberry Ice Cream

Chocolate Fountain

Assorted Rainbow Marshmallows Fresh Fruits Sweet Biscuits







