

SAKURA FORTE BRILLIANCE

\$38.80+/pax (w/GST \$41.52/pax)
minimum 40 pax

CARVING STATION

Traditional Roast Sirloin of Beef
served with Roast Potatoes and Brown Sauce
Optional Chef's Service at \$120.00+ for 3 hours

LIVE STATIONS

(select one)
Chef's Service at \$120.00+ for 3 hours

CHARCOAL GRILL STATION

Chicken Satay
served with Peanut Sauce, Onion and Cucumber
Wild Argentine Red Prawns
served with Thai Chilli Sauce
Scallop
served with Butter Garlic Sauce
Shiitake Mushroom
served with Teriyaki Sauce
Snow Crab
(optional - additional \$3.00+/pax)

TEPPANYAKI STATION

Ribeye Beef **OR** Lamb Chop
served with Potato and Black Pepper Sauce
Salmon Fillet
served with Teriyaki Sauce
Boneless Chicken Leg
served with Black Pepper Sauce
Baby Dou Miao with Mushroom
Wild Argentine Red Prawns
(optional - additional \$2.00+/pax)

TEMPURA STATION

Nobashi Ebi
Shishamo Fish
Breaded Oyster
Yasai Kakiage
served with Tempura Sauce, Grated Radish & Ginger

STARTER

Mango Salad
Prawn Cocktail

SOUP

Shark's Fin Soup with Dried Scallop

SUSHI CORNER

Nigiri

Aburi Mentaiyaki Salmon, *Aburi Mentaiyaki* Iwadako, *Aburi Mentaiyaki* Ebi, Tamago, Inari Tuna, Ebikko, Inari Maki

Mango Ebi Maki, Kani Maki, Futomaki

MAINS

Hokkaido Scallop Fried Rice
Typhoon Fried Prawn
Cantonese-style Steamed Halibut
Fragrant Spiced Chicken
Stir Fried Lotus Root, Celery, Sweet Bean and Cashew Nuts

PASTRY

(select two)

Strawberry Mousse Cup
Blueberry Cheese Cake
Chocolate Mousse Cake
Choco-cino Cheese Cake

BEVERAGE

Tropical Fruit Punch



SAKURA FORTE
CATERING

OPTIONAL ADD-ONS

CHICKEN SATAY

\$0.60+/stick

(minimum order of 50 sticks)

served with onions, cucumber & thick peanut sauce

CLASSIC SUSHI PLATTER

\$48.80+/50 PCS

Nigiri – Ebi, Kani, Tamago, Inari

Gunkan – Tuna Mayo, Salmon Mayo, Ebikko

Maki – California Roll, Futomaki

DELUXE SUSHI PLATTER

\$68.80+/50 PCS

Nigiri – Aburi Mentai, Inari Salmon, Nari Crabmeat with Ebikko

Maki – Ebi Mentai Aburi, Salmon Mentai Hana Crabmeat

LAKSA STATION

\$5.00+/pax

Prawn, Bean Sprout, Tau Pok, Egg, Laksa Leaf, Laksa Noodles, Fish Cake

served with Coconut Curry

HAINANESE CHICKEN RICE STATION

\$5.00+/pax

Poached Chicken, Chicken Rice, Sliced Cucumber & Tomato

served with Home-made Chilli

POPIAH STATION

\$5.00+/pax

Shrimp, Braised Turnip, Egg, Bean Sprout, Coriander, Grated Peanuts, Popiah Skin

served with Home-made Chilli & Sweet Sauce

KUEH PIE TEE STATION

\$5.00+/pax

Shrimp, Braised Turnip, Egg, Coriander, Grated Peanuts, Kueh Pie Tee Cup

served with Home-made Chilli and Sweet Sauce

UDON STATION

\$6.00+/pax

Scallop, Bean Sprout, Udon, Spring Onion

served with Chicken Soup

CHA SOBA STATION

\$5.00+/pax

Cha Soba, Wakame, Whitebait, Spring Onion

served with Soba Sauce

LIVE STATIONS

Compulsory Chef's Service at \$120+ for 3 hours

CHARCOAL GRILL STATION

\$8.50+/pax

Chicken Satay

served with Peanut Sauce, Onion and Cucumber

Wild Argentine Red Prawns

served with Thai Chilli Sauce

Scallop

served with Butter Garlic Sauce

Shiitake Mushroom

served with Teriyaki Sauce

Snow Crab

(optional - additional \$3/pax)

TEPPANYAKI STATION

\$8.50+/pax

Ribeye Beef **OR** Lamb Chop

served with Potato and Black Pepper Sauce

Salmon Fillet

served with Teriyaki Sauce

Boneless Chicken Leg

served with Black Pepper Sauce

Baby Dou Miao with Mushroom

Wild Argentine Red Prawns

(optional - additional \$2/pax)

TEMPURA STATION

\$8.00+/pax

Nobashi Ebi

Shishamo Fish

Breaded Oyster

Yasai Kakiage

served with Tempura Sauce, Grated Radish & Ginger

SUSHI BAR

\$22.00+/pax

Seafood on Ice

Snow Crab, Mussel, Ika Sashimi, Amaebi Sashimi

Sushi

Aburi Mentaiyaki Salmon, Aburi Prawn, Kani, Tamago, Tuna and Ebikko

Maki

Mango Ebi Fry, Salmon Mentaiyaki, Hana Maki, Futomaki

DESSERT STATION

\$15.00+/pax (min 50 Pax)

Häagen-Dazs Ice Cream *(select one)*

Belgium Chocolate / Strawberry / Macadamia Nut / Caramel Biscuit & Cream / Chocolate Midnight Cookies / Cookies & Cream / Green Tea / Mango Passion Fruit

Chocolate Fondue

served with Strawberries, Apples, Grapes and Marshmallows

GENERAL T&Cs

- All items, menus and confirmations are subjected to availability on first-come-first-served basis
- Complete table layout with centerpiece, skirting, warmers, full set of disposable wares & serviettes will be provided
- An additional surcharge of \$20 is applicable for delivery to offshore islands (Sentosa and Jurong Island) and central area denoted by the first 2 digits of the postal code: 01, 03, 04, 05, 06, 07, 08, 17, 18, 19, 22 and 23
- A surcharge of \$30 onwards is applicable for delivery to venues without lift landing
- A surcharge of \$50 is applicable for collection after 10.30pm or on the following day at our driver's convenience
- 30% deposit is required upon confirmation of your event. Balance payment can be made by cash or cheque upon delivery
- Delivery charges per trip as follow:
 - Mini Buffet / Bento - \$30
 - Regular Buffet - \$50 (Free delivery for orders above \$1000)
 - High Tea / Light Bites - \$50 (Free delivery for orders above \$750)
 - Seminar Buffet - \$30 per delivery trip (Free for 100 pax & above per day)
- An administrative charge of \$30 will be applicable for cancellation of orders after payment has been made
- Only 70% of the total bill will be refunded if order cancellation is made less than 3 working days prior to event date
- No refund will be made if order cancellation is made on the event date
- Prices are subjected to GST charge
- Food best consumed within 3 hours
- We reserve the right to change the dish to another of equivalent value with prior notice, due to seasonality
- We reserve the right to bill the full replacement value of any lost or damaged equipment provided

