

## SAKURA FORTE CLASSIC

\$28.80+/pax (w/GST \$30.82/pax)  
minimum 30 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*

### SUSHI CORNER

#### **Nigiri**

*Ebi, Kani, Tamago, Inari*

#### **Gunkan**

*Tuna Mayo, Salmon Mayo, Ebikko*

#### **Maki**

*California Roll, Futomaki*

### STARTER

*(select one)*

Classic Waldorf Salad  
Thai Seafood Glass Noodles Salad  
Salmon Potato Salad  
Classic Garden Salad  
Crawfish, Egg & Dill Salad  
Fruit Salad

### SOUP

*(select one)*

Thick Chicken Broth with Crispy Salmon Skin  
Herbal Black Chicken Soup  
Cream of Mushroom Soup  
Szechuan Hot & Sour Soup

### RICE

*(select one)*

Yangzhou Fried Rice  
Japanese Garlic Fried Rice  
Butter Rice with Chicken Ham and Raisins  
Sakura Ebi Fried Rice with Enoki

### FISH

*(select one)*

Cantonese-style Steamed Halibut  
Sweet and Sour Fish  
Baked Dory with Tomato Oregano Sauce  
Breaded Fish Fillet with Mango Mayo Dip  
Golden Cereal Fish  
Mentaiko Salmon

## **CHICKEN**

*(select one)*

Samsui Chicken  
Country Chicken Stew  
Coffee Chicken  
Fragrant Spiced Chicken  
Rosemary-Black Pepper Roast Chicken

## **SEAFOOD**

*(select one)*

Stir-Fried Clams in Spicy Chilli Sauce  
Grilled Teriyaki Whole Squid  
Sambal Squid  
Baked Half Shell Scallop with Garlic Butter

## **VEGETABLE / TOFU**

*(select one)*

Luo Han Zhai  
Broccoli with Braised Mushrooms  
Tofu & Clams in Chilli Crab Sauce  
Bean Curd with Shredded Vegetables and Thai Chilli Sauce  
Butter Broccoli Florets with Golden Almond Flakes

## **PRAWN**

*(select one)*

Golden Cereal Prawn  
Crispy Butter Prawn  
Salted Egg Yolk Prawn  
Indonesia Curry Prawn  
Pan-fried Prawn with Spring Onion

## **PASTRY**

*(select two)*

Durian Puff  
Brazilian Mocha-Choc Cupcake  
Mini Southern Red Velvet  
Rainbow Delight  
Chocolate Mousse Cake  
Chocolate Éclair  
Blueberry Cheese Cake

## **DESSERT**

*(select one)*

Longan with Lychee Jelly  
Lychee with Apple Jelly  
Bubur Pulut Hitam  
*served with coconut milk*  
Chilled Mango Sago  
Sea Coconut with Longan  
Yam Paste with Ginkgo nut

**BEVERAGE**

*(select one)*

Cold Green Tea

Blackcurrant Juice

Refreshing Lime Juice

Tropical Fruit Punch

Coffee & Tea

Hot Green Tea



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

