

## **SAKURA FORTE MAGNIFICENT**

\$16.80+/pax (w/GST \$17.98 per pax)  
minimum 40 pax

### **SUSHI CORNER**

Nigiri

*Ebi, Kani, Tamago, Inari*

Gunkan

*Tuna Mayo, Salmon Mayo, Ebikko*

Maki

California Roll, Futomaki

### **SOUP**

*(select one)*

Seafood Tom Yam Soup

Cream of Mushroom Soup

Snow Fungus Red Dates and Chicken Soup

### **RICE**

*(select one)*

Satay Fried Rice with Chicken Cubes

Pineapple Fried Rice with Chicken Cubes

Butter Rice with Raisins & Chicken Ham

### **NOODLES**

*(select one)*

👍 Seafood Gong Zai Mian

Stir Fried Egg Noodles with Chicken Char Siew

Vegetarian Bee Hoon

### **CHICKEN**

*(select one)*

Signature Thick Curry Chicken with Potato

Crispy Fried Honey Sesame Seed Chicken

Yaki-Tori (Kimchi)

### **FISH**

*(select one)*

Sweet and Sour Fish with Fruit Cocktail

Cantonese Style Steamed Fish

Baked Fish with Lemon Butter Sauce

SAKURA FORTE  
CATERING

**PRAWN**

(select one)

- Authentic Pineapple Sambal Prawn
- Golden Cereal Prawn
- Wok Fried Black Pepper Prawn

**TOFU**

(select one)

- Golden Tofu with Crabmeat Sauce
- Minced Chicken with Tofu in Hot Bean Plate
- Salted Egg Silken Tofu with Crispy Whitebait

**VEGETABLE**

(select one)

- Stir Fried Broccoli with Chinese Mushroom in Oyster Sauce
- Luo Han Zhai
- Shanghai Qing with Mixed Mushroom

**MOONCAKE**

(assorted)

- Green Tea with Macadamia Nuts
- Lotus and Red Bean
- BBQ Chicken Wu Ren
- White Lotus with Salted Egg

**DESSERT**

(select one)

- Yam Paste with Ginkgo Nut
- Chilled Mango Sago
- Assorted Fruit Platter

**BEVERAGE**

(select one)

- Iced Green Tea
- Blackcurrant Juice
- Tropical Fruit Punch
- Lime Juice
- 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

