

SAKURA FORTE SPLENDOUR

\$21.80+/pax (w/GST \$23.33 per pax)
minimum 40 pax

STARTER

Mango Salad
Thai Seafood Glass Noodles Salad

SUSHI CORNER

Nigiri
Ebi, Kani, Tamago, Inari
Gunkan
Tuna Mayo, Salmon Mayo, Ebikko
Maki
California Roll, Futomaki

RICE

(select one)
Yangzhou Fried Rice
Thai Pineapple Fried Rice
Butter Rice with Raisins and Nuts

NOODLES

(select one)
👉 Gong Zai Mian
Spaghetti Bolognese
Stir Fried Seafood Udon

FISH

(select one)
Cantonese-style Steamed Halibut
Sweet & Sour Fish
Baked Dory with Tomato Oregano sauce

CHICKEN

(select one)
Signature Curry Chicken
Rosemary-Black Pepper Roast Chicken
Prawn Paste Chicken

TOFU

(select one)
Japanese Tofu with Braised Mushroom Sauce
Bean Curd in Thai Chilli Sauce
Tofu in Chilli Crab Sauce

VEGETABLE

(select one)

👍 Luo Han Zhai

Butter Broccoli Florets with Golden Almond Flakes

Shanghai Qing with Mixed Mushrooms

PRAWN

(select one)

Pan Fried Prawn with Spring Onion

Ebi Fry with Wasabi Mayo

Golden Cereal Prawn

PASTRY

(select two)

Mini Southern Red Velvet

Blueberry Cheese Cake

Strawberry Mousse Cup

Chocolate Éclair

Red Bean Mochi

Rainbow Delight

Durian Puff

DESSERT

(select one)

Refreshing Longan Lime Jelly with Mint Leaves

Yam Paste with Ginkgo Nut

Chilled Mango Sago

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

