

SAKURA SERENITY BUFFET

16 APRIL TO 15 JUNE 2025

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

Soups

(1 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

(6 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

Live Stations

(2 Chef's Choice of the Day)

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



Oden Station
Japanese Ramen
Japanese Shrimp Gyoza
Curry Udon
Yaki Udon
Spicy Salmon Poke Don
Kanikama Mentaiko
Tori Karaage Don
Ebi Tempura Don

Japanese Sweet Delights

(3 Chef's Choices of The Day)



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

Whole Cake

(2 x Chef's Choices of the Day)

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



Individual Desserts

(1 x Chef's Choices of the Day)

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

Cold Desserts

(1 x Chef's Choice of the Day)

Yuzu Lemonade Ice Jelly



Hot Pudding

(1 x Chef's Choice of the Day)

Matcha Croissant & Butter Pudding

Crème Brûlée

(1 x Chef's Choice of the Day)

Hojicha Crème Brûlée
Azuki Crème Brûlée
Kokuto Crème Brûlée

High Celsius Dessert

(1 x Chef's Choice of the Day)



Brown Sugar Mochi Crumble
Green Tea Azuki Crumble

Live Station

(1 x Chef's Choice of the Day)



Matcha Ice Cream with Azuki Red Bean
Matcha Crepes with Condiments

Ice Cream

(1 x 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

Flavours of Japan Sashimi

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

Asian Specialities Soup

(1 Chef's Choice of the Day)

Double-boiled Herbal Chicken

Angelica Sinensis Black Chicken

Cordyceps Flower Chicken

Szechuan Hot and Sour Seafood

Chinese Style Seafood Chowder

Chinese-style Mushroom Chowder

Double-boiled Herbal Pork Rib

Winter Melon Chicken

Noodles

(1 Chef's Choice of the Day)

Japanese Ramen

Signature Laksa

Penang Prawn Mee

Bak Chor Mee

Lor Mee

Prawns

(1 Chef's Choice of the Day)

Kam Heong Prawn

Sweet and Sour Prawn

Chinese Herbal Prawn

Black Pepper Prawn

Nyonya Tamarind Prawn

Sambal Petai Prawn

Kung Po Prawn

Szechuan Peppercorn Prawn

Butter Curry Prawn

Salted Egg Prawn

Wasabi Tobiko Prawn

Fish and Shellfish

(1 Chef's Choice of the Day)

Japanese Grilled Mackerel
Teochew Style Poached Fish
Nyonya Steamed Fish
Asam Pedas Fish
Sweet and Sour Fish
Fried Fish with Fermented Black Bean
Ginger Scallion Fish Thai Style
Fish with Shredded Fruit and Pomelo
Teriyaki Fish with Crispy Ginger
Home-style Poached Fish
Steamed Fish with Ginger Coriander
Kam Heong Sweet Clam
Clam in Chinese Wine Broth
Sweet Basil Clam

Poultry

(1 Chef's Choice of the Day)

Spicy Soy Sauce Braised Chicken
Boneless Lemon Chicken
Crispy Chicken with Orange Sesame
Sesame Oil Black Fungus Chicken
Szechuan Fried Chicken
Prawn Paste Chicken
Butter Curry Chicken

Vegetables

(1 Chef's Choice of the Day)

Braised Tofu and Seasonal Vegetables
Braised Mushroom and Spinach
Lo Han Vegetable
Nyonya Chap Chye
Kai Lan with Salted Fish
Wok-fried Broccoli with Crispy Garlic
Spinach with Trio Egg Gravy
Crispy Yam Ring with Gluten Meat and Vegetable Bean Curd
Four Treasure Vegetables
Fried Sweet Pea and Mushroom
Wok-fried Seasonal Vegetables with Nut
Braised Chinese Cabbage with Julienne Ham
Stir-fried Cabbage with Dried Red Chilli

Pork

(1 Chef's Choice of the Day)

Braised Sweet Soy Sauce Pork Belly
Stir-fried Pork Belly with Leek
Braised Pork Trotter in Black Vinegar
Signature Pork Knuckle with Groundnuts
Braised Pork with Yam
Honey Soy Pork Rib
Prawn Paste Pork Rib
Sweet and Sour Pork
Spicy Braised Pork Intestine

Barbeque

(2 Chef's Choices of the Day)

Roasted Chicken
Crispy Pork Belly
Roasted Duck
Spicy Braised Chicken
Braised Duck

Sweet Delights Whole Cake

(1 x 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

(1 x Chef's Choice of the Day)

Lemongrass Aloe Vera Ice Jelly
Cold Cheng Teng

Hot Pudding

(1 x Chef's Choice of the Day)

Double Chocolate Pudding
Bread and Butter Pudding with Vanilla Sauce

Crème Brûlée

(1 x Chef's Choice of the Day)

Black Sesame Crème Brûlée
Vanilla Crème Brûlée

Ice Cream

(1 x Chef's Choice of the Day)

Chocolate Ice Cream
Vanilla Ice Cream

Chocolate Fountain

Assorted Rainbow Marshmallows
Fresh Fruits
Sweet Biscuits