

# SAKURA & SERENITY BUFFET

04 MARCH TO 31 MAY 2026

Monday to Saturday  
**LUNCH**

Adult: \$72<sup>++</sup>

Child: \$36<sup>++</sup>

Sunday to Thursday  
**DINNER**

Adult: \$106<sup>++</sup>

Child: \$53<sup>++</sup>

Friday to Saturday  
**DINNER**

Adult: \$116<sup>++</sup>

Child: \$58<sup>++</sup>

Kids 5 & under dine for free

## JAPAN SPECIALS

### Appetisers and Salad

*(4 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

Tuna Tataki

Beancurd Skin Salad with Spicy Tangy Dressing

Century Egg with Tofu

Green Beans with Sesame Dressing

Spinach with Tofu Dressing

Persimmon and Daikon Namasu (Sweet Vinegar Salad)

Simmered Hijiki Seaweed

Okara Salad

Sweet Potato Salad

Seared Tuna Tataki

Steamed Chicken in Sesame Sauce

Octopus & Cucumber Carpaccio with Plum Sauce

### Soups

*(1 Chef's Choices of The Day)*

Miso Soup with Mushroom

Pork Miso Soup

Seasonal Vegetable Pureed Soup

Kasu-jiru (Hyogo-style Sake Lees Soup)  
Satsuma-style Chicken Soup

## Main Dishes

*(8 Chef's Choices of The Day)*

Tonteki (Pork Steak)  
Okayama-style Octopus Rice  
Donburi  
Teriyaki Grilled Squid  
Unagi Kabayaki (Grilled Eel)  
Roast Beef with Yakiniku Sauce  
Tsukune (Grilled Japanese Chicken Meatballs)  
Roast Lamb with Hokkaido BBQ Sauce  
Tai Meshi (Sea Bream Rice)  
Miyazaki Black Grilled Chicken  
Salmon Chan-chan Yaki  
Yuzu-marinated Grilled Spanish Mackerel  
Deep-fried Taro  
Wagyu Beef Sandwich *(Only for Friday and Saturday Dinner)*  
Kushikatsu with Miso Sauce  
Beef Teriyaki  
Beef Katsu with Tonkatsu Sauce  
Japanese Beef Curry  
Pan-seared Beef Steak on Goma Jus  
Pork Belly with Sweet Soya Sauce  
Japanese Pork Skewer  
Pork Katsu with Curry Sauce  
Braised Pork Char Siu  
Japanese Ginger Pork  
Chicken Teriyaki  
Shoyu Chicken  
Japanese Fried Chicken  
Chicken Yakitori  
Japanese Grilled Mackerel  
Salmon Teriyaki  
Gindara Teriyaki  
Miso Glazed Eggplant  
Assorted Japanese Mushroom  
Japanese Pumpkin in Dashi Stock  
Chawanmushi  
Prawn, Chicken, Kani Crab, Vegetable  
Japanese Shrimp Gyoza  
Japanese Ramen  
Oden Station  
Okonomiyaki  
Salmon Mentaiko

## Japanese Sweet Delights Whole Cake

*(4 Chef's Choices of the Day)*

Green Tea Pound Cake  
Kuro Goma Cake  
Yuzu Tea Mousse Cake  
Passion Mango Cake  
Japanese Cheesecake  
Chocolate Fudge Cake

Red Velvet Cake  
Matcha Cheesecake  
Strawberry Almond Tart  
Japanese Chestnut Roll  
Matcha Mille Crepes  
Castella Cake  
Roll Cake

### **Individual Desserts**

*(2 Chef's Choices of the Day)*

Mizu Shingen Mochi  
Hojicha Panna Cotta  
Honey Financier  
Wagashi  
Sakura Berries Pudding  
Goma Panna Cotta  
Hojicha Panna Cotta  
Warabi Mochi

### **Cold Desserts**

*(1 Chef's Choice of the Day)*

Yuzu Lemonade Ice Jelly  
Matcha Ice Jelly  
Sakura Berries Ice Jelly

### **Hot Pudding**

*(1 Chef's Choice of the Day)*

Matcha Croissant and Butter Pudding  
Double Almond Chocolate Pudding

### **Crème Brûlée**

*(1 Chef's Choice of the Day)*

Hojicha Crème Brûlée  
Azuki Crème Brûlée  
Black Sesame Crème Brûlée  
Brown Sugar Crème Brûlée

### **High Celsius Dessert**

*(1 Chef's Choice of the Day)*

Brown Sugar Mochi Crumble  
Yuzu Portuguese Egg Tart  
Green Tea Azuki Crumble

### **Live Station**

*(1 Chef's Choice of the Day)*

Matcha Pancake  
Matcha Crepes  
Matcha Waffle  
Azuki Red Bean  
Assorted Condiment

### **Ice Cream**

*(2 Chef's Choice of the Day)*

Matcha Ice Cream Monaka  
Black Sesame Ice Cream  
Strawberry Ice Cream  
Chocolate Ice Cream  
Vanilla Ice Cream

## Chocolate Fountain

Assorted Rainbow Marshmallows  
Fresh Fruits  
Sweet Biscuits

# INTERNATIONAL

## Cold Appetiser

*(1 Chef's Choices of the Day)*

Red Skin Potatoes with Bacon Bits  
Butternut Squash and Smith Apple Salad  
Cucumber Salad with Dill and Poached Shrimp  
Beetroot Salad with Shaved Red Onions  
Vine-ripened Tomato Salad with Basil and Mixed Mushrooms  
Boiled Beef Brisket Salad with Olive Oil, Balsamic, and Mustard Seed Dressing  
Cantaloupe Cocktail with Fresh Mint  
Octopus Salad with Mixed Bell Peppers and Fennel, Citrus Herb Dressing

## Seafood Island

*(4 Chef's Choices of the Day)*

Freshly Shucked Irish 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

*Choice of Dressings (4 Chef's Choices of the Day)*

Thousand Island | Aged Balsamic Vinaigrette | Caesar Dressing  
Italian Dressing | Honey Mustard | Asian Dressing

## 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

## Vegetables

*(1 Chef's Choices of The Day)*

Sautéed Truffle Butter Seasonal Vegetable  
Gratin Cauliflower with Crusted Walnut and Almond Flakes  
Sauerkraut with Chopped Chives  
Roasted Herbs Seasonal Vegetable  
Grilled Seasonal Vegetable  
Honey Glazed Pumpkin  
Red Cabbage  
Medley Mushroom Confit  
Portobello Confit  
Macaroni in Cream Sauce and Roasted Onion

## Live Stations

*(2 Chef's Choice of the Day)*

Herb Crusted Roasted Beef  
Australian Beef Striploin  
Grain-fed Beef Ribeye  
Whole Roasted Chicken with Teriyaki Glaze  
Slow Roasted Lamb Leg

## Flavours of Japan Sashimi

Hamachi *(Only for Dinner)*

Salmon  
Tuna  
Octopus

## Tempura

*(3 Chef's Choice of the Day)*

Eggplant  
Sweet Potato  
Enoki Mushroom  
Crispy Maki  
Shishamo *(Only for Friday and Saturday Dinner)*  
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  
Cold Udon, Quail Egg, Truffle Soya

## Noodles

*(1 Chef's Choice of the Day)*

Japanese Ramen  
Japanese Udon  
Signature Laksa  
Chicken Paitan Ramen