

SAKURA FORTE HIGH TEA

\$5.50+/pax (w/GST \$5.89) – Select any 4 Items + Beverage (minimum 80 pax)
\$8.50+/pax (w/GST \$9.10) – Select any 6 Items + Beverage (minimum 50 pax)
\$11.50+/pax (w/GST \$12.31) – Select any 8 Items + Beverage (minimum 30 pax)

RICE / NOODLES

(select one)

Yangzhou Fried Rice
Thai Pineapple Fried Rice
Sin Chew Bee Hoon
Hong Kong Style Egg Noodles
Vegetarian Bee Hoon
Spaghetti Bolognese

SANDWICHES

(select one)

Egg Mayo
Tuna Mayo
Chicken Mayo
Cheese
Chicken Ham

HOT SNACKS

(select one)

 Curry Samosa
Mini Spring Roll
Breaded Fish
Tempura Pumpkin
Seafood Crouton
Mid-Joint Honey Glazed Chicken Wing
Takoyaki

PASTRY

(select one)

Chocolate Éclair
Brazilian Mocha-Choc Cupcake
Blueberry Cheese Cake
Red Bean Mochi
Strawberry Mousse Cup
(additional \$1.50/pax)



DIM SUM

(select one)

Chicken Siew Mai
Mushroom Siew Mai
Chee Cheong Fun
Mini Fried Carrot Cake
Mini Steamed Yam Cake
Egg Tart
Lor Mai Kai
Peanut Sesame Ball
Lotus Seed Paste Sesame Ball

PIZZA

(select one)

👍 Hawaiian Pizza
Mushroom Pizza
Seafood Pizza
Vegetarian Pizza
Chicken Teriyaki Pizza

DESSERT

(select one)

👍 Chilled Mango Sago
Honeydew Sago with Coconut Milk
Longan & Red Dates with White Fungus (hot/cold)
Bubur Pulut Hitam
served with coconut milk
Yam Paste with Gingko Nut
(additional \$1.00/pax)
Refreshing Longan Lime Jelly with Mint Leaves
Fruit Cocktail

NONYA KUEH

(select two)

Green Ubi
Red Ubi
Kueh Kaya
Kueh Salat
Lapis Nonya Kueh

SAKURA FORTE
CATERING

SAVOURY

(select one)

Chicken Cheese Tartlet

Tuna Cheese Tartlet

Mini Chicken Frank Pie

Mini Curry Puff

Chicken Char Siew Pau

Tau Sar Pau

Golden Custard Bun

(additional \$1.00/pax)

BEVERAGE

(select one)

Iced Green Tea

Blackcurrant Juice

Tropical Fruit Punch

Refreshing Lime Juice

Tea & Coffee

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

