



SAKURA

DINNER MENU

SAKURA

Plant Based (PB) *Vegetarian* (VG)
Gluten Conscious (GC) *Omega 3 Oily Fish* (O3)

In case of any dietary requirements or food allergy, please inform our hosts before ordering.

DINNER MENU

ASIAN-STYLE TAPAS TO SHARE

Dim sum

Iberico de Bellota pork, ginger, black vinegar sauce, peanuts, edamame, shallots pickles

Gyoza

Galician cod, tiger prawns, chili mayonnaise, Baeri caviar

Edamame (PB) (GC)

Maldon salt

STARTERS

Crispy duck leg confit (GC)

Watermelon, roasted cashews, mint, basil, Thai sweet sauce

Jumbo lump crab salad (GC)

Avocado, edamame, Baeri caviar, yaki sauce, ponzu jelly

Soft shell crab tempura

Daikon, sriracha mayonnaise, black sesame

Wagyu beef tataki *

Wakame salad, smoked Madagascan black pepper

Crispy langoustine roll

Brick foil, pomelo salsa, spicy aioli

Bluefin tuna tartar * (GC)

Soy mirin, avocado, black garlic mayonnaise, Kampot pepper

Wakame salad (PB)

Sesame seeds, peanut sauce

Kale salad (PB) (GC)

Green papaya, red quinoa, cancha corn, gomadare dressing, fried tofu, crispy lotus

SOUP POT

Roasted pumpkin-ginger soup (PB) (GC)

Shiro miso tofu cream

Miso soup (PB) (GC)

Silken tofu, kombu, wakame

**Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions*

DINNER MENU

FISH AND SEAFOOD

Den Miso roasted black cod fillet (O3) (GC)

Hoba leaf, grilled lime

Marinated bay scallops * (GC)

Calvisius Oscietra caviar, green peas-edamame mash, sake cream, bonito flakes

Lobster Pad Thai (GC)

Rice noodles, bean sprouts, lime, tamarind, peanuts

Available in vegetarian version with tofu / Please ask your host

Roasted Atlantic salmon * (O3)

Wasabi glaze, teriyaki broccolini, yakisoba sauce

VEGGIE MOOD

Thai vegetable green curry (PB) (GC)

Coconut, garden vegetables, Thai aubergine, sweet potatoes, shitake, firm tofu, cherry tomatoes

MEAT AND POULTRY

Pork cheeks confit

Truffle celeriac purée, smoked eel unagi sauce, crispy spring onions

Applewood smoked New Zealand lamb rack *

Shiso crust, yaki sauce

Roasted Korean aka miso quails (GC)

Peppered lemon sauce, warm sushi rice

Black angus sirloin steak teriyaki *

Creamy wasabi, baby spinach

72-hours slow cooked short rib beef Panang

Crispy onions, coconut cream, roti paratha

SIDE DISHES

Steamed organic brown rice (PB) (GC)

Steamed jasmine rice (PB) (GC)

Vegetable stir-fried rice, eggs, scallions (VG)

Flashed aubergine, hot and sour sauce (PB)

Sautéed broccolini, teriyaki sauce (PB)

Soba noodles, scallions, sesame seeds (VG) (GC)

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DINNER MENU

SWEETS

60% Weiss chocolate matcha fondant (GC)

Matcha ice cream

Lemongrass poached pear

White chocolate vanilla cream, raw sugar streusel

Makrut lime pavlova

Mango, passion fruit, mango lime sorbet

Tonka bean mousse cake

Sponge, yuzu gel, mandarin

Chocoaddict (PB) (GC)

70% Weiss chocolate, tofu espuma, cocoa sorbet

REFRESHING

Roasted black sesame ice cream (GC)

Matcha ice cream (GC)

Coconut sorbet (PB) (GC)

Chocolate sorbet (PB) (GC)

Mango lime sorbet (PB) (GC)

Togarashi spices