



SAKURA

DINNER MENU

SAKURA

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

In case of any food allergy, allergens queries, or dietary requirements, 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 & mango salad takotsu

Crispy sesame shell, goma dressing

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 Mediterranean tuna tartare * (GC) (O3)

Avocado, ginger-lime leaf broth, radish

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 Luc Lac

Marinated pork loin, baby spinach, cherry tomato, shiitake mushrooms, iceberg lettuce, chili

Applewood smoked New Zealand lamb rack *

Shiso crust, yaki sauce

Twice-cooked crispy Anticucho chicken (GC)

Daikon, sweet shallots, spring onion tempura, ají amarillo sauce

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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DESSERT MENU

SWEETS

70% dark chocolate fondant

Cocoa nibs, tonka bean & togarashi milk chocolate ice cream

Lemongrass poached pear

White chocolate vanilla cream, raw sugar streusel

Tropical Pavlova

Passion fruit, meringue, mango & lime sorbet

Smoked & roasted pineapple (GC)

Buckwheat foam, vanilla dark rum, caramel-miso ice cream

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