



FLNT



SAKURA IN BLOOM

5-COURSE DINNER SET

\$148++ NON-WINDOW | \$168++ WINDOW

APPETISER

OTORO HASAMI & HOTATE TARTLET

Otoro | Shio Konbu | Sakura Powder | Tortilla Crisp
Scallop | Chives | Ikura

TAKO MOMOTARO

Tako Karaage | Momotaro Tomato
Sakura Ebi | Aji Amarillo Cream

MAINS

(Choose 1 Per Pax)

GRILLED A4 WAGYU

A4 Wagyu | Broccolini | Vine Tomato | Zucchini

MISO-GLAZED BLACK COD

Miso Marinated Cod | Sakura Butter Sauce | Baby Spinach
Basil Oil | Vine Tomato | Pine Nut

PINSA-MISO IBERICO PLUMA

Grilled Iberico Pluma | Button Mushroom
Palermo Pepper | Pineapple Miso

MAZEGOHAN

UNAGI TAKIKOMI

Unagi | Bonito Dashi | Sakura Ebi | Takikomi Gohan

DESSERT

SAKURA BLOSSOM CHEESECAKE

Sakura Pudding Cake | Sakura Ice Cream | Mixed Berry



AVAILABLE 2ND - 30TH APRIL

Kindly inform us about your dietary restrictions and/or food allergies upon ordering.
All prices are subject to 10% service charge & prevailing government taxes.