



MEAT THE SEAFOOD DINNER BUFFET

1 to 31 March 2025

café
2000

All diners will receive a token to redeem

Chef's Specialty Platter – *Lobster Thermidor, Tomahawk
Garlic Confit, Foie Gras, Kale Quinoa Lemon*

SEAFOOD ON ICED PLATTER

Salmon Sashimi

Nigiri Sushi

*Fresh Poached Tiger prawns, Canadian Black mussels, Chilean
Sea scallops,*

Pacific White clams & Sea snails

Poached Alaskan Snow Crabs

Poached Maine Lobster

(Fri & Sat Dinner)

*Lemon slice, Tabasco, Shallot Mignonette, Thousand Island,
Wasabi mayo & Thai Green dip*

SALAD & SIDES

Farm to Table Kale Salad with Quinoa with Lemon Vinaigrette

Chatcuterie Fromage board

Organic Mixed Salad with Thousand Island, Balsamic & EVOO

Coleslaw with Nuts & Raisin

Potato Salad with Bacon bits & Scallion

BOILING POT

*English Chicken Mushroom / Romanian Lamb Onion /
Seafood Leek chowder
served with assorted rolls and butter*

FIRE GRILL & TRADITIONAL ROAST

*Chargrilled Tomahawk with Kampot peppers
Bbq Slipper Lobster & Grilled Jumbo Ocean Shrimp
Grilled Sea Scallop
(Fri & Sat)*

*Grill Beef Striploin with Crushed Black peppers
Roast Lamb Leg with Yoghurt & Cumin
German Pork Knuckle with Sauerkraut / Herbed Pork Sausage
Citrus Glazed Poulet with Thyme
Gourmet Swiss Chicken Cheese Sausage*

Side Sauce:

*Fresh Peppercorn cream, Mint jelly, Pommery mustard, Spiced
pineapple jam*

ALFRESCO BBQ (Fri & Sat)

*Bbq Slipper Lobster
Grilled Jumbo Ocean Shrimps
Grilled Sea Scallops
Fish Otak
Pork Bratwurst
Chicken Mid-wings*

TEMPURA STATION

*Tempura Prawn
Shiitake / Enoki / Renkon / Nasu / Imo
Wasabi Mayo & Tentsuyu*

PIZZA OVEN

Hawaiian Pizza, Seafood Pizza, Meat Lover Pizza

SAVOURY

Steamed Sustainable Fresh catch with Laksa cream

Mediterranean-style Salmon on Skillet

(Fri & Sat Dinner)

Grilled Shrimps with Lemon & Herbs / Sambal Squid rings

Battered Halibut Chunks with Tartare sauce

Idaho Potato wedges & French Fries

Kimchi Mayo Prawn sliders

(Fri & Sat Dinner, from 15 to 28 Feb only)

PAN-ASIAN

Singapore Chili style Seafood with Deep-Fried Mantou

Singapore Chili Crab with Deep-Fried Mantou

(Fri & Sat Dinner)

Sesame Orange Chicken / Kung Pao Chicken /

Gam Hiong Fried Chicken

Soy Pork Knuckle / Braised Pork ribs Black bean /

Pork Belly with Black fungus

Mala Seafood Fried rice / Shrimp & Egg Fried rice |

Crab meat & Pineapple Fried rice

TASTE OF MALAYA

Sotong Goreng Merah | Kerang Assam Pedas | Ikan Goreng Merah

Mee Goreng Kampung | Bihun Goreng Seafood |

Maggi Goreng Mamak

Sambel Belachan, Green lime, Kecap Manis chili, Crackers

FROM THE WEST

Beef Cheek Bourguignon / Classic French Lamb Shank / Sicily Osso Busco

Truffled Potato Mash / Potato Au Gratin / Herbed Baby Potato

LAND OF SPICES

Butter Chicken | Chicken Tikka | Chicken Tandoor

Punjabi Dhal Masala

Naan bread & Saffron Basmati rice

Onions, Chutney, Raita, Papadum

WORLD WATER WEEK HIGHLIGHTS (1 - 31 MARCH)

Blue Pea & berries fruit salad

Blue Pea Tea Egg on potato salad

Blue Pea Rice Katsu burger

Butterfly Blue Pea Nasi Lemak

Blue Praline Pops

Blue Pea Konjac Gelo with Basil Seeds

Blue Bingsoo with Condiments

Sweeten Red Bean, Boba, Grass Jelly, Attap Seed,

Pandan Agar, Nata de Coco, Sweet Corn, Evaporated Milk,

Gula Melaka

SWEETS TEMPTATIONS

*Musang King Durian Puree Penganan
(Fri & Sat Dinner)*

Banoffee Pannacotta

Espresso crème brûlée

Salted Ondeh cake

Mixed berry Vol Au Vent

Yuzu Lime Cheesecake

Cabernet & Cocoa Bread Pudding

Grand Marnier Orange Fruit Cocktail

Ice Kachang

Sweeten Red Bean, Grass Jelly, Attap Seed, Pandan Agar

Nata de Coco, Sweet Corn, Evaporated Milk, Assorted Syrup

Ice-cream

Double Chocolate, Salted Caramel, Matcha, Coconut

Coffee / Tea

Menu is on rotational basis and subject to changes. Prices are subject to 10% service charge & prevailing government taxes. All food items are subject to changes and availability. Images used are for illustration purposes only.