



MEAT THE SEAFOOD DINNER BUFFET

1 April to 31 May 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

*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)

PAN-ASIAN

Singapore Chilli Crab 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 | Bee Hoon Goreng Seafood |

Maggi Goreng Mamak

Sambal 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*

SWEETS TEMPTATIONS

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

*Banoffee Pannacotta
Espresso crème brulee
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.