



A Pastel
**CHRISTMAS
WONDERLAND**
DINING MENU

café
2000

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Dinner Menu

FESTIVE LUNCH MENU 12PM – 2.30PM

13 Nov 2025 to 1st Jan 2026

\$49⁺⁺

Mon to Fri

\$59⁺⁺

Sat and Sun

20, 21 & 25 Dec 2025

\$89⁺⁺

with Xmas Highlights
+ Free-flow Prosecco

31 Dec 2025 & 1 Jan 2026

\$59⁺⁺



Café 2000 Festive Lunch Menu
13 Nov 2025 – 1 Jan 2026 | 12 pm to 2.30 pm

SEAFOOD ON ICE PLATTER

California Roll, Nigiri Sushi
Fresh Poached Tiger Prawns, Canadian Black Mussels,
Chilean Sea Scallops, Pacific White Clams & Sea Snails
Alaskan Snow Crab (Every Sat, Sun, 24th – 26th Dec, 31st Dec & 1st Jan)
Poached Maine Lobster (24th – 26th Dec)
Lemon & Lime Slice, Tabasco, Shallot Mignonette,
Thousand Island & Wasabi Mayo, Thai Green dip & Cincalok

SALAD & SIDES

Farm to Table Kale Salad with Quinoa, Beetroot, Orange-Lemon Vinaigrette
Festive Charcuterie & Fromage Board
Organic Mixed Salad with Thousand Island, Balsamic & EVOO
Roasted Turkey with Pumpkin Salad & Pomegranate
Tomato & Cucumber with Feta Cheese
↻ Fusilli Pasta with Chicken & Shredded Red Cabbage /
↻ Macaroni Salad with Ham & Green Bean

FESTIVE FIRE GRILL & TRADITIONAL ROAST

Oven Roast Lemon & Rosemary Marinated Turkey Breast
Chestnut Stuffing, Cranberry Marmalade, Turkey Jus
Oven Roast Lemon & Rosemary Marinated Whole Turkey
(Every Sat, Sun, 24th – 26th Dec)
Black Angus Striploin in Black Pepper Crust
Honey & Cloves Baked Ham with Citrus Jus
Gourmet Swiss Chicken Cheese Sausage
Salt Crust Whole Barramundi with Beurre Blanc
Oven Baked Whole Salmon with Fennel & Lemon Thyme, Beurre Blanc
(Every Sat, Sun, 24th – 26th Dec, 31st Dec & 1st Jan)
↻ Roasted Root Vegetable / Mushroom in Butter Garlic / Brussel Sprout

Accompanied Sauce:
Fresh Peppercorn Cream, Mint Jelly, Mustard, Spiced Pineapple Jam
& Hot Sesame Sauce

PIZZA OVEN

↻ Festive Special Pizza / Festive Vegetarian Pizza

↻ Item on rotation

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Prices are subject to 10% service charges and prevailing government taxes.
All food items are subject to changes and availability.

Café 2000 Festive Lunch Menu
13 Nov 2025 – 1 Jan 2026 | 12 pm to 2.30 pm

FROM THE PAN

- ↻ Farfelle with Clams / Tagliatelle with Turkey in Tomato / Penne in Creamy Truffle with Beef
Vongole Linguine in Beef Ragout & Herbs / Truffle Champignon Penne & Parmesan
(Every Sat, Sun, 24th – 26th Dec, 31st Dec & 1st Jan)
Served with Garlic croutons, Parmesan & Chili flakes

SAVOURY

- Chicken Satay with condiments & Peanut Sauce
- ↻ Battered Fried Calamari / Tempura Prawns Wasabi Mayo
- ↻ Steamed Barramundi – HK Style / Teow Chew Style / Assam Curry
Baked Pacific Scallop with White Wine Cream
Prawn Taco with Green Chili Tomato Onion Salsa
(Every Sat, Sun, 24th – 26th Dec, 31st Dec & 1st Jan)

SOUP KETTLE

- Double Boiled Chicken Herbal Soup
Creamy Truffle Scented Tuscan White Bean Soup
(Every Sat, Sun, 24th – 26th Dec, 31st Dec & 1st Jan)
Served with assorted rolls and butter

PAN ASIAN

- ↻ Clams in Chinese Wine / Kan Xiang Clams / White Peppery Clams
- ↻ Nasi Goreng / Seafood Fried Rice / Black Olive Fried Rice
Wok-fried Seasonal Vegetables of the day
- ↻ Stir-fried Pork Belly / Coffee Pork Rib / Pork Rib with Black Bean
Chili Tiger Prawn with Deep-fried Mantou
Singapore Chili Crab with Deep-fried Mantou
(Every Sat, Sun, 24th – 26th Dec, 31st Dec & 1st Jan)

TASTE OF MALAYA

- ↻ Ayam Tempoyak | Ayam Goreng Merah | Ayam Masak Merah
- ↻ Mee Goreng Kampung Seafood | Bihun Goreng Seafood | Mee Goreng Mamak Seafood

FROM THE WEST

- ↻ Beef Goulash | Roasted Lamb Shoulder with Garlic & Mint | Roasted Chicken & Truffle Cream
Truffled Potato Mousseline

SWEET TEMPTATIONS

- Café 2000 Chocolate Tiramisu
- Xmas Yule Logcake
- Lemon Ricotta Donut
- ↻ Spices Mix Berries Chocolate Tart / Cassis Ivory Chocolate Verrine / Raspberry Linzer Tart
- ↻ Maple Pecan Cheesecake / New York Cheesecake / Oreo Cheesecake
- ↻ Kirsch Cream Panettone / Almond Marzipan Stollen
- ↻ Chocolate Crème Brulee / Pistachio Eclairs
- Assorted Cup Cake
- Xmas Pudding
- Tropical Sliced Fruits

CHOCOLATE FOUNTAIN

- Strawberries, Marshmallows & Toasted Brioche
Musang King Durian Cream Puff (Every Sat, Sun, 24th – 26th Dec, 31st Dec & 1st Jan)
Signature Igloo Logcake (Every Sat, Sun, 24th – 26th Dec)

↻ Item on rotation

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ICE KACHANG WITH CONDIMENTS

Sweetened Red Bean, Grass Jelly, Attap Seed, Pandan Agar, Nata de Coco, Sweet Corn, Evaporated Milk, Red Syrup

ICE CREAM

Selection of Ice Cream

 Item on rotation

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FESTIVE DINNER MENU 6PM - 10PM

13 Nov 2025 to 1st Jan 2026

\$69⁺⁺

Sun to Thu

\$89⁺⁺

Fri & Sat
with 'live' BBQ

19, 20 & 25 Dec 2025

\$99⁺⁺

with 'live' BBQ
+Xmas Highlights
+ Free-flow Prosecco



Café 2000 Festive Dinner Menu
13 Nov 2025 – 1 Jan 2026 | 6 pm to 10 pm

SEAFOOD ON ICE PLATTER

Salmon Sashimi, Tuna Sashimi
California Roll, Nigiri Sushi
Fresh Poached Tiger Prawns, Canadian Black Mussels,
Chilean Sea Scallops, Pacific White Clams & Sea Snails
Poached Maine Lobster (Every Fri, Sat & 25th Dec)
Lemon & Lime Slice, Tabasco, Shallot Mignonette, Thousand Island & Wasabi Mayo,
Thai Green dip & Cincalok, Wasabi & Soy

SALAD & SIDES

Farm to Table Kale Salad with Quinoa, Beetroot, Orange-Lemon Vinaigrette
Festive Charcuterie & Fromage Board
Organic Mixed Salad with Thousand Island, Balsamic & EVOO
Roasted Turkey with Pumpkin Salad & Pomegranate
Tomato & Cucumber with Feta Cheese
☞ Fusilli Pasta with Chicken & Shredded Red Cabbage /
☞ Macaroni Salad with Ham & Green Bean

FESTIVE FIRE GRILL & TRADITIONAL ROAST

Oven Roast Traditional Turkey Breast
Chestnut Stuffing, Cranberry Marmalade, Turkey Jus
Honey & Cloves Baked Ham with Citrus Jus
Oven Roast Black Angus Striploin with Black Pepper Crust
Rack of Lamb Chops with Cumin & Mint Jelly
Oven Roasted Mentaiko-Marinated Whole Turkey
☞ Roasted Root Vegetable / Mushroom in Butter Garlic / Brussel Sprout
Char Grilled Aust Tomahawk with Kampot Pepper (Every Fri, Sat & 25th Dec)

Accompanied Sauce:
Fresh Peppercorn Cream, Mint Jelly, Mustard, Spiced Pineapple Jam
& Hot Sesame Sauce

ALFRESCO CHARCOAL GRILL (Every Fri, Sat & 25th Dec)

Slipper Lobsters, Ocean Shrimps & Pacific Scallops
Corn on Cob in Milk Butter, Mid Wings, Fish Otah

☞ Item on rotation

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Café 2000 Festive Dinner Menu
13 Nov 2025 – 1 Jan 2026 | 6 pm to 10 pm

PIZZA OVEN

Daily Festive Special Pizza
Daily Festive Vegetarian Pizza

SAVOURY

- Pork & Lamb Satay with condiments & Peanut Sauce
- ↻ Tempura Shrimp Wasabi Mayo / Citrus Baked Chicken Wing
- ↻ Steamed Barramundi – HK Style / Teow Chew Style / Assam Curry
- Oven-baked Whole Salmon with Fennel & Lemon Thyme, Beurre Blanc*
- Mini Prawn Sliders (Every Fri, Sat & 25th Dec)*

SOUP KETTLE

Herbed Roasted Pumpkin Velouté
Brandy Lobster Bisque (Every Fri, Sat & 25th Dec & 1st Jan)
Served with assorted rolls and butter

LIVE STATION

Drunken Prawn
Live Tiger Prawn served in Chinese Herbal Broth

FROM THE POT

Laksa
Nyonya Laksa with Slipper Lobster (1st Jan)

PAN ASIAN

- ↻ Clams in Chinese Wine / Kan Xiang Clams / White Peppery Clams
- ↻ Nasi Goreng / Seafood Fried Rice / Black Olive Fried Rice
- Wok-fried Seasonal Vegetables of the day
- ↻ Stir-fried Pork Belly / Coffee Pork Rib / Pork Rib with Black Bean
- Chili Tiger Prawn with Deep-fried Mantou
- Singapore Chili Crab (Every Fri, Sat, 25th Dec & 1st Jan)*

TASTE OF MALAYA

- ↻ Ayam Tempoyak | Ayam Goreng Merah | Ayam Masak Merah
- ↻ Mee Goreng Kampung Seafood | Bihun Goreng Seafood | Mee Goreng Mamak Seafood

FROM THE WEST

- ↻ Beef Goulash | Roasted Lamb Shoulder with Garlic & Mint | Roasted Chicken & Truffle Cream
- ↻ Farfalle with Clams / Tagliatelle with Turkey in Tomato / Penne in Creamy Truffle with Beef
- Served with Garlic croutons, Parmesan & Chili flakes
- Truffled Potato Mousseline

SWEET TEMPTATIONS

- Café 2000 Chocolate Tiramisu
- D24 Durian Pengat Shooters
- Xmas Yule Logcake
- ↻ Spices Mix Berries Chocolate Tart / Cassis Ivory Chocolate Verrine /Raspberry Linzer Tart
- ↻ Maple Pecan Cheesecake / New York Cheesecake / Oreo Cheesecake
- ↻ Kirsch Cream Panettone / Almond Marzipan Stollen
- ↻ Chocolate Crème Brulee / Pistachio Eclairs
- ↻ Xmas Goodies / Sweets
- Assorted Cup Cake
- Tropical Sliced Fruits

↻ Item on rotation

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CHOCOLATE FOUNTAIN

Strawberries, Marshmallows & Toasted Brioche
Musang King Durian Cream Puff (Every Fri & Sat)
Signature Igloo Logcake (Every Fri & Sat)

ICE KACHANG WITH CONDIMENTS

Sweetened Red Bean, Grass Jelly, Attap Seed, Pandan Agar,
Nata de Coco, Sweet Corn, Evaporated Milk, Red Syrup

ICE CREAM

Selection of Ice Cream

 Item on rotation

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CHRISTMAS EVE & NEW YEAR'S EVE DINNER MENU 6PM - 10PM

24 & 31 Dec 2025

\$99⁺⁺ with 'live' BBQ Lamb
+ Xmas Highlights
+ Free-flow Prosecco



Café 2000 Christmas Eve & New Year’s Eve Dinner Menu
24 & 31 Dec 2025 | 6 pm to 10 pm

SEAFOOD ON ICE PLATTER

Salmon Sashimi, Tuna Sashimi
California Roll, Nigiri Sushi
Fresh Poached Tiger Prawns, Canadian Black Mussels,
Chilean Sea Scallops, Pacific White Clams & Sea Snails
Alaskan Snow Crab, Poached Maine Lobster
Lemon & Lime Slice, Tabasco, Shallot Mignonette, Thousand Island & Wasabi Mayo,
Thai Green dip & Cincalok, Wasabi & Soy

SALAD & SIDES

Farm to Table Kale Salad with Quinoa, Beetroot, Orange-Lemon Vinaigrette
Christmas Charcuterie & Fromage Board
Artisan Foie Gras Terrine
Organic Mixed Salad with Thousand Island, Balsamic & EVOO
Roasted Turkey with Pumpkin Salad & Pomegranate
Tomato & Cucumber with Feta Cheese
Fusilli Pasta with Chicken & Shredded Red Cabbage

CURED & SMOKED SALMON

Apple Wood Smoked Salmon
Hot Smoked Salmon
Salmon Pastrami
Salmon Gravlax

WHOLE LAMB ON A ROTISSERIE PIT

Served with Garlic-Mustard Crème, Mint Jelly, Chimichurri

FESTIVE FIRE GRILL & TRADITIONAL ROAST

Oven Roast Mentaiko-Marinated Whole Turkey
Chestnut Stuffing, Cranberry Marmalade, Turkey Jus
Char Grilled Australian Tomahawk with Kampot Pepper
Spiced Christmas Gammon Ham with Membrillo glaze
Honey & Cloves Baked Ham with Citrus Jus
Oven Baked Whole Salmon with Fennel & Lemon Thyme, Beurre Blanc

Accompanied Sauce:
Fresh Peppercorn Cream, Mint Jelly, Mustard, Spiced Pineapple Jam
& Hot Sesame Sauce

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Café 2000 Christmas Eve & New Year’s Eve Dinner Menu
24 & 31 Dec 2025 | 6 pm to 10 pm

PIZZA OVEN

Gourmet Black Forest Ham, Salami, Chorizo Pizza

SAVOURY

Baked Pacific Oysters with Tabasco-Bearnaise
Pork & Lamb Satay with condiments & Peanut Sauce
Wok-fried Champagne Pork Ribs
Pan-roasted Brussel Sprout with Bacon bits

SOUP KETTLE

Cream of Roasted Winter Squash served with Almond Flake
Assorted bread rolls and butter

LIVE STATION

Drunken Prawn
Live Tiger Prawn served in Chinese Herbal Broth

PAN ASIAN

White Peppery Prawns
Black Olive Fried Rice
Wok-fried Seasonal Vegetable of the day
Singapore Chili Crab with Deep-fried Mantou

TASTE OF MALAYA

Ikan Goreng Merah
Mee Goreng Kampung Seafood

FROM THE WEST

Roasted Chicken & Truffle Cream
Truffled Potato Mousseline

SWEET TEMPTATIONS

- Café 2000 Chocolate Tiramisu
- D24 Durian Pengat Shooters
- Xmas Yule Logcake
- ↻ Spices Mix Berries Chocolate Tart / Cassis Ivory Chocolate Verrine / Raspberry Linzer Tart
- ↻ Maple Pecan Cheesecake / New York Cheesecake / Oreo Cheesecake
- ↻ Kirsch Cream Panettone / Almond Marzipan Stollen
- ↻ Chocolate Crème Brulee / Pistachio Eclairs
- ↻ Xmas Goodies / Sweets
- Assorted Cup Cake
- Tropical Sliced Fruits

CHOCOLATE FOUNTAIN

Strawberries, Marshmallows & Toasted Brioche
Signature Igloo Logcake

PRALINE CHOCOLATE SNOWMAN

Dark Chocolate / White Chocolate
Milk Chocolate
Peppermint Candy Cane
Gingerbread Man

↻ Item on rotation
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café
2000

81 Anson Road, Singapore 079908

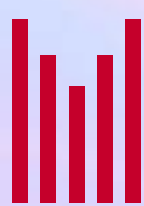
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