

Café 2000
Season of Love Dinner Buffet
14 February , 6pm to 10pm

Seafood-on-Ice Platter

*Fresh Poached Tiger Prawn, Chilean Sea Scallop,
Pacific White Clam, Canadian Black Mussel,
Poached Maine Lobster, Alaskan Snow Crabs
Assorted Nigiri Sushi with Wasabi & Soy
Poached Oyster, Ikura and Urchin Crème*

*Lime slice, Tabasco, Shallot Mignonette, Thousand Island,
Wasabi Mayo, Thai Green dip & Cincalok*

Salad & Sides

*Tuna Tartare
Wafu Salad
Fusilli Pasta with Ham & Beetroot
Organic Mesclun greens, Thousand Island, Balsamic & EVOO*

From The Soup Kettle

*Lobster Bisque Cognac Tarragon
served with rolls and butter*

From Pizza Oven



Mini Heart Salami Pizza

Savoury

*Salmon en Croute with Dill velouté
Roasted Black Ribs with Black Pepper Crust*

From The Pan

*Caviar & Oysters on Tagliatelle
with dill cream*



Fire Grill & Traditional Roast

*Mentaiko torched Maine lobster, Enoki crisp
Pan Seared Foie Gras withy Berry Coulis and Burnt brioche
Tomahawk with Kampot pepper & Foie gras Jus
Mini Wagyu Cheese Sliders
Lamb rack Chocolate Mint salsa
Gourmet Swiss Pork Cheese sausage
Sauteed Broccoli / Mushroom / Tomatoes in Butter Garlic*

Side Sauce:

*Fresh Peppercorn Cream, Mint Jelly, Mustard,
Spiced Pineapple Jam & Hot Sesame sauce*

From The West

*Snow crab Orzo Saganaki
Milanese Osso Buco
Chicken and Mushroom Stroganoff
Truffled Potato Mash*

Pan Asian

*Steamed Clams with Chinese wine and Ginger
Double fry Pork Belly with Leeks & Capsicum
Wok-fried seasonal Vegetable of the day
Wok-fried White Vermicelli with Flower Crabs*

Land of Spice

*Madras Fish Curry / Mussel Masala / Butter Chicken
Aloo Gobi
Naan bread & Saffron Basmati rice*



Sweet Temptations

D24 Durian Penganan
Valrhona Chocolate Mousse
Tiramisu cheesecake
78% Cocoa Coated Strawberries
Strawberry Mousse Tartlets
Pink Heart Macarons

Strawberry Chocolate Fountain

Strawberries, Marshmallows & Toasted Brioche

