

café
2000

CHRISTMAS BRUNCH

21, 22 & 25 December

12pm to 3pm

\$89++ with Christmas Highlights +
Free-flow Prosecco

Cheers to good times!

Add-on Prosecco \$48++ per bottle

Champagne \$78++ per bottle

Group booking of 4 diners and above,
enjoy additional 10% discount

SEAFOOD ON ICE PLATTER

*Fresh Tiger Prawns, Canadian Black Mussels & Chilean Sea Scallops,
Pacific White Clams & Sea Snails*

*Alaskan Snow Crabs
(Sat & Sun, 25 Dec)
Poached Maine Lobster
(21, 22 & 25 Dec)*

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

SALAD & SIDES

*Festive Chatcuterie & Fromage board
Organic Mixed Salad with Thousand Island, Balsamic &
Extra Virgin Olive Oil
Coleslaw with Nuts & Raisin, Apple Waldorf Salad with Berries
Potato Salads with Turkey Bacon bits & Scallion
Fusilli Pasta with Turkey & Beetroot,
Christmas Macaroni Salad with Ham & Pea
Tropical Fruits Salad with Orange & Berries*

FROM THE SOUP KETTLE

*Tuscany Smoked Turkey & White Bean soup
New English Turkey Chowder
(Sat & Sun, 25 Dec)
served with assorted rolls and butter*

FESTIVE FIRE GRILL & TRADITIONAL ROAST

*Roast Apricot Honey Mustard Glazed Turkey Breast
Chestnut Stuffing with Cranberry Turkey Jus
Roast Apricot Honey Mustard Glazed Whole Turkey
(Sat & Sun, 25 Dec)
Oven Roast 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
Grilled Black Angus Striploin on Skewer with Chimichurri
Salt Crust Whole Salmon with Beurre blanc
(Sat & Sun, 25 Dec)*

Sauteed Broccoli / Mushroom in Butter Garlic / Balsamic Tomatoes

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

FROM PIZZA OVEN

Festive Special Pizza / Festive Vegetarian Pizza

FROM THE PAN

Farfalle with Clams

Tagliatelle with Turkey in Tomato

Penne in Creamy Truffle with Beef

Vongole Linguine in Beef Ragout & Herbs

Truffle Champignon Penne & Parmesan

(Sat & Sun, 25 Dec)

Served with garlic croutons, parmesan & chili flakes

SAVORY

Chicken Satay with condiment & Peanut Sauce

Battered Fried Calamari / Tempura Prawns Wasabi mayo

Steamed Barramundi in Chinese Sauerkraut

Baked Pacific Scallop with White Wine cream

Prawn Slider Honey Mustard

(Sat & Sun, 25 Dec)

PAN-ASIAN

Clams in Chinese Wine / Vermicelli with Flower Crabs /

White Peppery Clams

Hokkien Prawn Noodle

Wok-fried seasonal vegetable of the day

Chili Tiger Prawns with Deep-Fried Mantou

Singapore Chili Crabs with Deep-Fried Mantou

(Sat & Sun, 25 Dec)

TASTE OF MALAYA

Sotong Goreng Merah / Udang Goreng Merah / Ikan Goreng Merah
Mee Goreng Kampung Seafood / Bihun Goreng Seafood / Mee Goreng
Mamak Seafood

LAND OF SPICE

Madras Fish Curry / Goan Mussel Curry / Butter Chicken Curry

Roti Prata & Saffron Basmati rice

FROM THE WEST

Beef Cheek Bourguignon / Classic French Lamb Shank /

Creamy Truffle Chicken & Mushroom

Truffled Potato Lava

SWEETS TEMPTATIONS

Café 2000 White 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

White Chocolate Crème Brulee / White Pistachio Eclairs

White Chocolate Fountain

Strawberries, Marshmallows & Toasted Brioche

Musang King Durian Cream Puff

(Sat & Sun, 25 Dec)

Signature Igloo Logcake

(Sat & Sun, 24 & 25 Dec)