

café  
**2000**

**FESTIVE DINNER**

*15 November to 19 December*

*22 & 23 December*

*26 December to 30 December*

*1 January*

6pm to 10pm

Sunday to Thursday \$69++

Friday & Saturday \$89++ with 'live' BBQ

**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*

*Assorted Nigiri Sushi Wasabi & Soy*

*Maine Lobster*

*(Fri & Sat)*

*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 & EVOO*

*Coleslaw with Nuts & Raisin / Apple Waldorf Salad with Berries*

*Potato Salads with Bacon bits & Scallion*

*Fusilli Pasta with Turkey & Beetroot / Christmas Macaroni Salad with  
Ham & Pea*

*Tropical Fruits Salad with Orange & Berries*

### **FESTIVE FIRE GRILL & TRADITIONAL ROAST**

*Roast Apricot Honey Mustard Glazed Turkey Breast*

*Chestnut Stuffing with Cranberry 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*

*Salt Crust Whole Salmon with Beurre Blanc*

*Char Aust Tomahawk with Kampot Pepper*

*Alfresco Charcoal Grill*

*Slipper lobsters, Ocean Shrimps & Pacific Scallops*

*Pork Bratwurst, Mid Wings*

*(Fri & Sat)*

*Accompanied Sauce*

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

### **FROM PIZZA OVEN**

*Daily Festive Special Pizza*

*Daily Festive Vegetarian Pizza*

### **FROM THE SOUP KETTLE**

*Herbed Roasted Pumpkin Velouté*

*Brandy Lobster Bisque*

*(Fri & Sat)*

*served with assorted rolls and butter*

### **SAVORY**

*Pork & Lamb Satay with condiment & Peanut Sauce*  
*Tempura Shrimp Wasabi Mayo / Citrus Baked Chicken Wing*  
*Steamed Barramundi in Chinese Sauerkraut*  
*Baked Pacific Scallops with White Wine cream*  
*Mini Wagyu Cheese Sliders*  
*(Fri & Sat)*

### **FROM THE PAN**

*Farfalle with Clams*  
*Tagliatelle with Turkey in Tomato*  
*Penne in Creamy Truffle with Beef*  
*Served with garlic croutons, parmesan & chili flakes*  
*Truffle Linguine on Parmesan wheel*  
*(Fri & Sat)*

### **FROM THE POT**

*Nonya Laksa*

### **PAN ASIAN**

*Herbal Prawns with Wolfberries / Vermicelli with Flower Crabs /*  
*White Peppery Prawns*  
*Hokkien Prawn Noodle*  
*Wok-fried seasonal vegetable of the day*  
*Chili Tiger Prawns with Deep-Fried Mantou*  
*Singapore Chili Crabs*  
*(Fri & Sat)*

### **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**

*Classic French Lamb Shank / Beef Cheek Bourguignon /*  
*Creamy Truffle Chicken & Mushroom*  
*Truffled Potato Lava*

## **SWEETS TEMPTATIONS**

*Café 2000 White Chocolate Tiramisu*

*D24 Durian Pengan shooters*

*Lemon Ricotta Donut*

*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*

*White Chocolate Crème Brulee / White Pistachio Eclairs*

*Tropical sliced Fruits*

*Xmas Goodies / Sweets*

***White Chocolate Fountain***

*Strawberries, Marshmallows & Toasted Brioche*

***Signature Igloo logcake***

***(Fri & Sat)***

***Musang King Durian Cream Puff***

***(Fri & Sat)***