



CAFÉ 2000
CHRISTMAS DINNER BUFFET MENU

22 to 25 December, 6pm to 10pm
\$98++ Adult \$49++ Child
(with 'live' BBQ + Christmas highlights)

SEAFOOD-ON-ICE PLATTER

*Fresh Poached Tiger Prawn, Canadian Black Mussel, Chilean
Sea Scallop, Pacific White Clam
Poached Alaskan Snow Crab
Poached Boston Lobster
Shrimp Ikura Cocktail*

SALAD & SIDES

*Christmas Charcuterie & Fromage Board
Artisan Foie Gras Terrine
Festive Cabbage, Apple, and Raisin Slaw
Organic Mixed Salad with Thousand Island, Balsamic & EVOO
Apple Waldorf Salad with Berries
Christmas Cold Cut Platter with Pickles
Fusilli Pasta with Turkey Ham & Beetroot
Tropical Mixed fruit salad with Orange & Berries*

Dressings:

Balsamic, Roasted Sesame, Thousand Island, Caesar, Evoo

FROM THE SOUP KETTLE

*New England Lobster Chowder
served with assorted rolls and butter*





ALFRESCO BBQ

Grilled Norwegian Salmon Fillet

Gourmet Swiss Chicken Cheese Sausage

Black Pepper BBQ Chicken Wing

Wagyu Beef Sausage

Grilled Rack of Lamb Chop

Ocean Jumbo Red Leg Prawn

Slipper Lobster

Sea Scallop

Mixed Grilled Mediterranean Garden Vegetable

WHOLE LAMB ON A ROTISSERIE SPIT

Served with Nonya Laksa Cream

FESTIVE FIRE GRILL & TRADITIONAL ROAST

Pan Seared Foie Gras with Berry Coulis and Burnt brioche

*Roast Apricot Honey Mustard Glazed Whole Turkey and
chestnut Stuffing with Cranberry Sauce and Roasted Turkey Jus*

Char Grilled Australian Tomahawk with Kampot Pepper

Spiced Christmas Gammon with Membrillo glaze

Honey Baked Ham with Pineapple Orange Sauce

Gourmet Swiss Pork Cheese Sausage

Roasted Back Ribs with Black Pepper Crust

Side Sauces:

*Fresh Peppercorn Cream, Curry Wurst Sauce, Mint Jelly,
Mustard, Spiced Pineapple Jam*





FROM PIZZA OVEN

*Gourmet Black Forest Ham, Salami, Chorizo & Honey
Pineapple Pizza
Truffle Infuse Forest Mushroom Pizza*

FROM THE PAN

*Angel Hair Pasta with Sakura Shrimp & Caviar
Vongole Linguine in Lobster Pomodoro & Herbs
Truffle Champignon Penne & Parmesan*

M DELIGHTS

Pan-Asian

*Sautéed Clam with White Wine and Garlic /
White Pepper Prawn / Thai-style Fried Basil Clam
Wok-fried Peppery Vermicelli with Flower Crabs /
Hokkien Prawn Noodles
Sambal Green Lip Mussels
Wok-fried seasonal vegetable of the day
(on rotation)*

Taste of Malaya


*Ayam Panggang / Ayam Kari / Ayam Masak Merah
Mee Goreng Mamak | Nasi Goreng Kampung |
Bihun Goreng Seafood
(on rotation)*

*Mee Goreng Mamak | Nasi Goreng Kampung |
Bihun Goreng Seafood
(on rotation)*

Land of Spice

*Madras Fish Curry / Mussel Masala / Butter Chicken
Aloo Gobi*

*Naan bread and saffron Basmati rice
(on rotation)*





From the West

*Lamb Shank / Hungarian Beef Goulash /
Chicken and Mushroom Stroganoff*

(on rotation)

*Truffled Potato Mash / Potato Au Gratin / Herbed Baby Potato
with Herbs*

(on rotation)

SWEETS TEMPTATIONS

Christmas Plum Pudding with Vanilla Brandy Anglaise Sauce

Musang King Durian Cream Puff

Spices Mix Berries Chocolate Tart

Maple Pecan Baked Cheesecake

Chocolate Truffle with Caramelized Walnut Log Cake

Assorted Mini Donut

Peppermint Candy Cane

Praline Chocolate Snowman

Dark Chocolate, Milk Chocolate

White Chocolate

Flambe Crepes Corner

Crepe suzette

Grand Marnier liquor

Live Crowaffle Station

Deep-fried Churros with Cinnamon Custard Sugar

Served with Dark Chocolate Dipping Sauce

Gelato Selections

Double Chocolate

Strawberry

Green Tea

Vanilla

Chocolate Chips

Sauce: Chocolate or Strawberry

