



café
2000

CRUSTACEANS GALORE LUNCH BUFFET

Monday - Friday, 12pm to 2.30pm

Adult \$58++ | Child \$29++

Saturday & Sunday, 12pm to 2.30pm

Adult \$78++ | Child \$39++

CRUSTACEANS SEAFOOD

*Poached Tiger Prawns, Poached Green Lip Mussel,
Poached Pink Scallop, Pacific White Clam,
Alaskan Snow Crabs
(Sat & Sun)*

SALAD & APPETIZERS

*Chatcuterie & Fromage board
Organic Mixed Salad with Thousand Island, Balsamic & EVOO
Coleslaw with Nuts & Raisin / Apple Waldorf Salad with Berries
Potato Salads with Veggie crisps & Scallion
Fusilli Pasta with Chicken & Pesto / Macaroni Salad with Ham & Pea
Tropical Fruits Salad with Orange & Berries*

FROM SOUP KETTLE

*Classic French Onion / Herbed Minestrone / Morel Mushroom Consommé
served with assorted rolls and butter*

SAVORY

*Steamed Sustainable Fresh catch with House Savory sauce
Baked Sea Scallop with Mentaiko Mayonnaise
Battered Fried Calamari with Wasabi Mayo
Tori Karaage with Kikkoman Mayo
Chicken Satay with Peanut Pineapple sauce, Ketupat and condiments
Mediterranean Baked Sustainable Fresh Catch with Olives and Tomato
(Sat & Sun)*



FIRE GRILL & TRADITIONAL ROAST

Grilled Beef Striploin with Crushed Black Pepper

Roast Lamb Leg with Cumin

Gourmet Swiss Chicken Cheese Sausage

Herbed Chipolata Sausage

Side Sauce:

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

FROM THE PAN

Pasta

Vongole Linguine Pomodoro & Herbs

Truffle Champignon Penne & Parmesan

Tagliatelle with Mussels & Crème fraîche

PAN ASIAN

**Singapore Chilli Seafood Casserole with Deep-Fried Man Tou*

Clams in Ginger wine pot | Herbal Prawns casserole | Kimchi Green Peppers Seafood Stew

Seasonal Greens Oyster sauce | Lo Han Vegetable pot | Thai Style Green Vegetable curry

Five Grain rice | Brown rice | Japanese Pearl rice

Singapore Chili Crab with Deep-Fried Man Tou

(Sat & Sun)

TASTE OF MALAYA

Ayam Lalapan | Ayam Panggang | Ayam Goreng Kecap

Maggi Goreng Mamak | Mee Goreng Kampung | Bihun Goreng Seafood

Sambel Belachan, Green lime, Kecap Manis chili, Crackers

LAND OF SPICE

Chicken Tikka | Chicken 65 | Tandoori Chicken Leg

Punjabi Mutter Paneer

Naan bread & Saffron Basmati rice

Onions, Chutney, Raita, Papadum

FROM THE WEST

Beef Cheek Bourguignon | Classic French Lamb Shank | Hungarian Beef Goulash

Truffled Potato Mash | Potato Au Gratin | Herbed Baby Potato



DESSERTS

D24 Durian Puree (Dinner & Brunch)

Mango Pudding/Raspberry Pannacotta/ Vanilla crème brulee

Cinnamon Bavarian Chocolate cake / Black Forest / Hazelnut Klimt Torte

Pistachio Orange Savarin /Pistachio Cream Puff / Mixed-berry Vol-au-vent

Maple Pecan Tart / Almond Peach Tart /Dark Sweet Cherries Almond Tart

Strawberry Cheesecake /Lemon Cheesecake /Blueberry Cheesecake

Pineapple Jalousies /Cinnamon Raisin Bread & Butter Pudding /Red Bean Pancake

Chilled Lime with Aloe Vera/Grand Marnier Orange Fruit Cocktail/Yuzu Ice Jelly Drink

ICE KACHANG

Sweeten Red Bean

Grass Jelly

Attap Seed

Pandan Agar

Sweet Corn

Evaporated Milk

Rose Syrup

Gula Melaka

Ice-cream Selection

Double Chocolate, Salted Caramel, Green Tea, Vanilla

Coffee / Tea

Menu is on rotational basis and subject to changes.

Prices are subject to 10% service charge & prevailing government taxes | All food items are subject to changes and availability |

Not applicable with any other discounts | Images used are for illustration purposes only