



café 2000

Tue, Wed, Thu & Sun, 6pm to 10pm
Adult \$68++ | Child \$34++

CRUSTACEANS SEAFOOD

*Poached Tiger Prawns, Poached Green Lip Mussel,
Poached Pink Scallop, Pacific White Clam,
Alaskan Snow Crabs and Baby Crawfish*

JAPANESE CORNER

Selection of Sushi, California Maki, Futo, Maki Roll

RAMEN CORNER

*Rich and creamy Tonkotsu Ramen Broth
Choice of noodles: Japanese Ramen / Udon*

Selection:

*Narutomaki, Kernel Corn, Shiitaki Mushroom, Leek, Soya Marinated Quail Egg,
Spinach, Japanese Char Siew, Wakame*

Condiment: Spring Onion, Nori Seaweed, Ajitsuke Menma

SALAD & APPETIZERS

Norwegian Smoked Salmon Platter

Alaskan Snow Crab Stick with Kernel Corn Salad

Chilled Tofu with Sesame Dressing & Bonito Flakes

Mediterranean Spring Salad

Caesar Salad with Condiments

Simple Greens Salad Lettuce with selection dressing

(Balsamic Vinaigrette, Japanese Roasted Sesame, 1000 island, Caesar Dressing)



FROM SOUP KETTLE

Manhattan Clam Chowder

Selection of Whole Bread and Roll Station

Selection of Bread:

Soft Sweet Bun & Bread Rolls

CRAVING STATION

Mediterranean Style Marinated Australia Black Angus Sirloin

Provençal-Roasted Leg of Lamb

Chicken Bratwurst Sausage

Chicken Cheese Sausage

Sauce & Condiment:

Curry Wurst Sauce

Dijon Mustard

Tomato Ketchup

Chili Sauce

Mint Jelly

Pickles Cucumber & Onion Relish

HOT MAINS

Mediterranean Baked Fish with Tomatoes and Capers

Wok-fried Signature Salted York Crabs

Nikujaga (Japanese Beef Stew)

Japanese Chicken Curry

Japanese Rice with Pickles & Daikon

Linguine Pasta alle Vongole

Crawfish, Mussel & Chorizo Paella Rice with Spring Pea

Oriental Tangy Lobster Ball with Citrus Sauce

Szechuan Style Kong Po Frog Bull

Daily Wok –fried Seasonal Vegetable

Chicken Satay Condiments

Ultimate Seafood Pizza

Mediterranean Style Vegetarian Pizza

Baked US Rock Oyster with Mentaiko Hollandaise



DESSERTS

Mascarpone Mango Swiss Roll

Nutella Chocolate Tart

Yuzu Cheesecake

Signature D24 Durian Puree with Gula Melaka

Japanese Mochi

Hokkaido Milk Pudding

Chocolate Praline Tower

Azuki Bread & Butter Pudding

Pineapple Rambutan with Basil Seed, Passion Fruits Drink

Assorted Tropical Fruits

Chocolate Fountain

Dried Apricot, Seedless Green Grape, Rock Melon, Marshmallow

Ice Cream Selection

Double Chocolate, Coconut, Thai Tea, Caramel Brownies

SWEETS TEMPTATION LIVE

Green Tea Chocolate Lava Cake

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