



Café 2000
Season of Love Valentine's Day Dinner Buffet
14 February 6pm to 10pm

Complimentary 1 glass of champagne per diner

SEAFOOD-ON-ICE

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

SALAD & SIDES

*Charcuterie & Fromage Board
Artisan Foie Gras Terrine
Chicken Breast, Apricot & Spicy Salsa Salad
Fusilli Pasta with Ham & Beetroot
Organic Mesclun greens*

Dressings:

*Balsamic, Roasted Sesame, Thousand Island,
Caesar, Evoo*

FROM THE SOUP KETTLE

*Lobster Bisque Cognac Tarragon
served with bread rolls and butter*





FIRE GRILL & TRADITIONAL ROAST

*Mentaiko-torched Pacific Lobster & Oysters
Pan Seared Foie Gras with Berry Coulis and
Burnt brioche*

*Tomahawk with Kampot Pepper & Foie Gras Jus
Lamb Rack with Chocolate Mint Salsa*

*Gourmet Swiss Pork Cheese Sausage with
Sauteed Broccoli / Mushroom / Tomato in Butter Garlic*

Side Sauce:

*Fresh Peppercorn Cream, Mint Jelly, Dijon Mustard,
Spiced Pineapple Jam*

FROM PIZZA OVEN

*Chorizo & Honey Pineapple Pizza
Truffle-infused Forest Mushroom Pizza*

SAVORY

*Salmon en Croute with Dill velouté
Roasted Back Ribs with Black Pepper Crust*



FROM THE PAN

Caviar & Oyster on Tagliatelle with Dill Cream



M DELIGHTS

From the West

*Snow crab Orzo saganaki
Milanese Osso buco
Chicken and Mushroom Stroganoff
Truffled Potato Mash*

Pan Asian

*Steamed Clams with Chinese wine and Ginger
Double fry Pork Belly with Leeks & Capsicum
Wok-fried seasonal Vegetable of the day
Wok-fried White Vermicelli with Flower Crabs*

Land of Spice

*Madras Fish Curry / Mussel Masala / Butter Chicken
Aloo Gobi
Naan bread & Saffron Basmati rice*

SWEETS TEMPTATIONS

*D24 Durian Pengat
Valrhona Chocolate Mousse
Tiramisu cheesecake
78% Cocoa Coated Strawberries
Citrus Mousse Tartlets
Pink Heart Macaroons*

Flambe Crepes Corner

*Crepe Suzette with
Grand Marnier liquor*

*Tropical Sliced Fruits
Ice Cream*

