



**CAFÉ 2000**  
**FESTIVE LUNCH BUFFET MENU**

16 November to 22 December

26 December to 30 December

12pm to 2.30pm

**Mon to Fri: \$58++ Adult \$29++ Child**

(with festive highlights)

**Sat & Sun : \$78++ Adult \$39++ Child**

(free-flow wine, beer + soft drinks, festive highlights)

**SEAFOOD-ON-ICE PLATTER**

*Fresh Poached Tiger Prawn, Canadian Black Mussel, Chilean Sea Scallop, Pacific White Clam*

*Poached Alaskan Snow Crabs*

*(Sat & Sun)*

**SALAD & SIDES**

*Festive Charcuterie & Fromage Board*

*Organic Mixed Salad with Thousand Island,  
Balsamic & EVOO*

*Coleslaw with Nuts & Raisin / Apple Waldorf Salad with Berries  
Potato Salad with Bacon bits and Scallion*

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

*Tropical fruit salad with Orange and berries*

**FROM THE SOUP KETTLE**

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





**FESTIVE FIRE GRILL & TRADITIONAL ROAST**

*Roast Apricot Honey Mustard Glazed Turkey Breast and  
Chestnut Stuffing served with Cranberry Sauce and  
Turkey jus*

*Honey-baked Ham with Pineapple Orange Jus*

*Churrasco Grill Black Angus Sirloin on Skewer*

*Gourmet Swiss Chicken Cheese Sausage*

*Sat & Sun only:*

*Roast Whole Turkey*

*Salt Crust Whole Barramundi with Dill Cream*

*Char Aust Tomahawk with Kampot Pepper*

*Side Sauces:*

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

**FROM PIZZA OVEN**

*Daily Festive Special Pizza*

*Daily Festive Vegetarian Pizza*

**FROM THE PAN**

*Pasta Selection:*

*Vongole Linguine in Meatball Pomodoro & Herbs*

*Truffle Champignon Penne & Parmesan*





**SAVORY**

*Chicken Satay with condiment, Peanut Sauce  
& Pineapple Puree*

*Battered-fried Calamari / Citrus-baked Chicken Wing*

*Baked Sea Scallops with Mentaiko Mayonnaise  
(Sat & Sun)*

**M DELIGHTS**

**Pan-Asian**

*Sautéed Clam with White Wine and Garlic / White Pepper Prawn  
/ Thai-style Fried Basil Clam (on rotation)*

*Wok-fried Peppery Vermicelli with Flower Crabs /  
Hokkien Prawn Noodles (on rotation)*

*Wok-fried seasonal vegetable of the day*

*Chilli Seafood with Deep-fried Mantou*

*Singapore Chilli Crab (Sat & Sun)*

**Taste of Malaya**

*Sotong Goreng Merah | Udang Goreng Merah |  
Ikan Goreng Merah  
(on rotation)*

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

**Land of Spice**

*Tandoori Fish | Chicken Tikka | Chicken Tandoor  
Punjabi Palak Paneer  
(on rotation)*

*Naan bread and saffron Basmati rice*







**From the West**

*Beef Cheek Bourguignon / Classic French Lamb Shank /  
Hungarian Beef Goulash  
(on rotation)*

*Truffled Potato Mash / Potato Au Gratin /  
Herbed Baby Potato with Herbs  
(on rotation)*

**SWEETS TEMPTATIONS**

*Musang King Durian Cream Puff  
Assorted Mini Donut*

*Spices Mix Berries Chocolate Tart / Cassis Ivory Chocolate  
Verrine / Raspberry Linzer Tart*

*Maple Pecan Baked Cheesecake / Cookies Cream Cheesecake  
Chocolate Truffle with Caramelized Walnut Log Cake /  
Raspberry Cheesecake*

*Kirsch Cream Panettone / Hazelnut Opera Gateau / Almond  
Marzipan Stollen*

*Gingerbread Custard Crème Brulee / Purple Potato Pistachio  
Eclairs*

*Mini Durian Pengat (Sat & Sun)*

*(Desserts on rotation)*

**Grill Marshmallow Corner**

*Warm Chocolate Dip  
Cheesy Fondue  
Berries Compote*

**Live Crowaffle Station**

*Gelato Selections  
(Sat & Sun)*

