



CAFÉ 2000

MEAT THE SEAFOOD BUFFET

14 JUNE TO 31 AUGUST

Seafood-On-Ice

*Fresh Poached Tiger Prawns, Canadian Black Mussels,
Chilean Sea Scallops, Pacific White Clams & Sea Snails*

*Poached Alaskan Snow Crabs
(Fri & Sat Dinner)*


*Lemon Slice, Tabasco, Shallot Mignonette, Thousand Island,
Wasabi Mayo & Thai Green Dip*

Salad & Sides


Charcuterie Board


*Organic Mixed Salad with Thousand Island, Balsamic & EVOO
Coleslaw with Nuts & Raisin*


Potato Salads with Bacon bits & Scallion

 *Tuna Niçoise Salad / Mustard Chicken & Zucchini Salad / Thai Roast Beef Salad*


Boiling Pot


 *English Chicken Mushroom Chowder*

 *Romanian Lamb Onion Chowder*

 *Seafood Leek Chowder*

served with Assorted Rolls and Butter



 on rotation



Fire Grill & Traditional Roast

*8 hours Slow Roast Brisket with
Balsamic Tomatoes & Caramelized Onions*

Grill Beef Striploin with Crushed Black Peppers

Roast Lamb Leg with Yoghurt & Cumin

*Chargrilled Tomahawk with Kampot peppers
(Fri & Sat Dinner)*

German Pork Knuckle with Sauerkraut

Citrus Glazed Poulet with Thyme

Herbed Pork Sausage

Gourmet Swiss Chicken Cheese Sausage

Side Sauces:

*Foie Gras Jus, Fresh Peppercorn Cream, Mint jelly,
Pommery Mustard, Spiced Pineapple Jam*

From Pizza Oven

Hawaiian Pizza

Supreme Pizza


Meat Lover Pizza



A decorative collage of fresh seafood including crab legs, mussels, prawns, and scallops on a bed of ice with lemon slices and salt, set against a dark background.

Tempura Station

Tempura Prawn

 *Shiitake / Enoki / Renkon / Nasu / Imo*

Wasabi Mayo & Tentsuyu

Alfresco BBQ

(Fri & Sat)

Bbq Slipper Lobster

Grilled Jumbo Ocean Shrimps

Grilled Sea Scallops

Fish Otak

Savoury

Steamed Sustainable Fresh Catch with Laksa Cream

Mediterranean-style Salmon on Skillet

(Fri & Sat Dinner)

Grilled Shrimps with Lemon & Herbs


Sambal Squid rings


Battered Halibut Chunks with Tartare Sauce

Idaho Potato Wedges & French Fries

Kimchi Mayo Prawn sliders

(Fri & Sat Dinner)

 *on rotation*


A close-up of a rack of ribs being cooked on a grill, with bright orange and yellow flames visible. The ribs are garnished with fresh rosemary.




Pan Asian

Singapore Chili-style Seafood with Deep-fried Mantou


*Singapore Chili Crab with Deep-fried Mantou
(Fri & Sat Dinner)*


 *Sesame Orange Chicken / Kung Pao Chicken / Gam Hiong Fried Chicken*

 *Soy Pork Knuckle | Braised Pork Ribs Black Bean | Pork Belly with Black Fungus*

 *Mala Seafood Fried Rice | Shrimp & Egg Fried Rice | Crab Meat & Pineapple Fried Rice*


Taste of Malaya

 *Sotong Goreng Merah | Kerang Assam Pedas | Ikan Goreng Merah*

 *Mee Goreng Kampung | Bihun Goreng Seafood | Maggi Goreng Mamak*

Sambal Belachan, Green lime, Kecap Manis Chili, Crackers

Land of Spice


 *Butter Chicken | Chicken Tikka | Chicken Tandoor*


Punjabi Dhal Masala


Naan bread & Saffron Basmati Rice


Onions, Chutney, Raita, Papadum

From The West

 *Beef Cheek Bourguignon | Classic French Lamb Shank | Sicily Osso Busco*

 *Truffled Potato Mash | Potato Au Gratin | Herbed Baby Potato*

 *on rotation*



A decorative collage of fresh seafood including crab legs, mussels, prawns, and scallops, garnished with lemon slices and ice cubes, set against a dark background.

Sweet Temptations

Musang King Durian Puree Pengat

(Fri & Sat Dinner)

Banoffee Pannacotta

Espresso Crème Brulee

Salted Ondeh Cake

Mixed berry Vol Au Vent

Yuzu Lime Cheesecake

Cabernet & Cocoa Bread Pudding

Grand Marnier Orange Fruit Cocktail

Ice Kacang with Condiments

Sweetened Red Bean

Grass Jelly

Attap Seed

Pandan Agar

Nata de Coco

Sweet Corn

Evaporated Milk

Rose Syrup

Gula Melaka

Ice-cream Selection

Double Chocolate

Salted Caramel

Matcha

Coconut

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Menu is on rotational basis and subject to availability