

## Hearty Salad

- BURRATA WITH BALSAMIC GLAZE** \$26  
Italian Cow Milk Cheese with Refreshing Melon, Prosciutto, Tomatoes & Micro Cress drizzled with Extra Virgin Olive Oil
- HEALTHY MANGO AND AVOCADO PRAWN SALAD** \$18  
Slices of Ripe Mango, Avocado, Imported Greens and Poached Tiger Prawns. Served with Tangy Mango Mayo Dressing & Extra Virgin Olive Oil
- MESCLUN GREENS SALAD WITH SUMMER FRUITS** \$16  
Freshly Harvested Imported Garden Greens, Japanese Cucumber, Baby Radish, Cherry Tomatoes, Capsicum, Kiwi, Strawberries, Oranges and Grapes accompanied with your choice of Thousand Island, Japanese Roasted Sesame or Balsamico Dressing.
- CAESAR SALAD** \$16  
Crisp Romaine Lettuce, Anchovies, Parmesan Flakes, Crispy Bacon Bits, Segment Of Oranges and Herb Croutons tossed with Homemade Caesar Dressing
- Additional Toppings for Salad:**
- Poached Tiger Prawns \$4
  - Grilled Gourmet Sausage \$4
  - Herb-infused Marinated Mushroom \$4

## From The Kettle

- TRIO WILD MUSHROOM SOUP** \$12  
With hints of Truffle Flavour Oil and Crème Fraiche
- CHEF'S MARKET SOUP OF THE DAY** \$10  
Please check with our server on daily special

## Sandwiches & Burgers

- JUICY & SUCCULENT 8oz WAGYU BEEF BURGER** \$26  
Juicy Australian Wagyu Beef Patties with Lettuce, Caramelised Onions, Cheese, Fried Egg and Bacon on Sesame Bun with Thick-cut Fries
- HEARTY BEYOND MEAT BURGER WITH GRILLED MUSHROOM (PLANT-BASED)** \$26  
Plant-based Burger Layered With Avocado, Gherkins, Tomato, Lettuce and Cheese. Accompanied with Truffle Fries
- CLASSICAL CLUB SANDWICH** \$20  
Honey Baked Ham, Turkey Breast Ham, Canadian Smoked Bacon, Egg, Crisp Lettuce and Tomatoes with Thick-cut Fries
- ALOHA BLT SANDWICH** \$18  
Sweet Pineapple, Guacamole, Luncheon Meat, Crisp Lettuce, Nacho Cheddar Cheese Sandwiches in Panini Bread accompanied with Crisp Green Salad And Potato Wedges

## Colourful World of Pasta

CREATE YOUR OWN PASTA WITH CHOICE OF SPAGHETTI, LINGUINE, PENNE OR TRI-COLOUR FUSILLI

- SEAFOOD ARRABBIATA** \$22  
Sautéed with Prawns, Squids and Mussels in Spicy Tomato Sauce
- TRUFFLE CARBONARA** \$20  
Sliced Bacon, Ham, Garlic, Double Cream tossed with Egg Yolk and Butter
- AROMATIC MUSHROOM** \$20  
Sautéed Forest Mushrooms and Garlic tossed with Truffle Oil
- Additional Toppings for Pasta:**
- Grilled Baby Rock Lobster \$12
  - Poached Tiger Prawns \$4
  - Grilled Gourmet Sausage \$4
- SPICY ITALIAN AGLIO OLIO** \$18  
Sautéed with slices of Garlic, Italian Basil Pesto, Sun-dried Tomatoes and Peppercino
- OMNIMEAT BOLOGNESE (PLANT BASED)** \$18  
All-time Favourite Plant-based Meat with Tomato Sauce

## Grilled & Roast

- JUICY & SUCCULENT RACK OF LAMB** \$42  
Char-grilled Rack of Lamb cooked to perfection. Served with Red Wine Sauce and Mint Jelly. Accompanied with Seasonal Vegetables
- AUSTRALIA PREMIUM RIBEYE** \$36  
8 ounce well-marbled Steak, Buttered Seasonal Garden Vegetables, Creamy Homemade Mashed Potato. Served with Black Pepper or Veal Jus
- OVEN-ROASTED GREENLAND HALIBUT FILLET** \$36  
Topped with Pan-fried Goose Liver and served with Grilled Asparagus drizzled with Miso Dressing
- AUSTRALIA BLACK ANGUS SIRLOIN** \$34  
8 ounce Premium Cut. Well known for its high marbling content, tenderness and juiciness. Accompanied with Buttered Seasonal Garden Vegetables, Creamy Homemade Mashed Potato. Served with Black Pepper or Veal Jus
- BEEF SHORT RIBS** \$32  
Slow-cooked USDA Beef Short Ribs served with Garden Vegetables, Homemade Mashed Potatoes drizzled with Red Wine Reduction Sauce

## Asian Hawker Favourites

- GRILLED LOBSTER SEAFOOD FRIED RICE** \$38  
Wok-fried Fragrant Rice in Dried Scallop Confit served with a combination of Baby Lobster, Prawns, Squids, Mussels and Sliced Fish in Spicy Sambal
- XO HALIBUT FISH NOODLES SOUP** \$24  
Deep-fried Halibut Fillet with Thick Rice Vermicelli. Served with Cognac on the Side
- FAMOUS CAFÉ 2000 LAKSA** \$18  
Thick Rice Vermicelli in Rich Spicy Coconut Gravy with Bean Sprouts, Prawns, Fish Cakes & Mussels. Served with or without Chilli & Cockles
- SINGAPORE SEAFOOD FRIED KWAY TEOW** \$18  
Stir-fried Rice Noodles in thick Black Sauce with Prawns, Fish Cakes, Chinese Sausages, Eggs and Bean Sprouts. Served with or without Chilli & Cockles.
- CANTONESE STYLE BEEF 'HOR FUN'** \$18  
Wok-fried Flat Noodles with Slices of Tender Beef in thick Egg Gravy
- TRADITIONAL FRIED HOKKIEN PRAWN NOODLES** \$18  
Combination of Yellow Noodles And Thin Rice Vermicelli Stir-fried With Prawns, Squids and Pork Belly. Served on Opal Leaf
- OLD FASHION NASI GORENG KAMPUNG** \$18  
Spicy Malay-style Belachan Seafood Fried Rice topped with Sunny Side Egg accompanied with Grilled Satay, Oriental Pickles and Prawn Cracker
- ULTIMATE "WOK HEI" YANG CHOW FRIED RICE** \$18  
Chinese-style wok-fried dish with Pork Char Siew, Shrimps, Mixed Vegetables, Scallions and Eggs
- CHANNA MASALA** \$18  
Basmati Rice with Nuts & Raisins accompanied with Vegetables stewed in Indian Spices, Samosa and topped with Papadam
- MADRAS OMNI-MEATBALL CURRY** \$18  
Basmati Rice with Nuts & Raisins accompanied with Vegetable Dhal, Samosa and topped with Papadam
- CHICKEN SATAY (1/2 DOZEN)** \$12  
Served with Cucumber, Onion, Ketupat and Peanut Sauce
- GRILLED NORWEGIAN SALMON FILLET** \$28  
Served with Umami-rich Mentaiko Hollandaise, scented with Micro Herbs and Cress
- FISH & CHIPS, THE TRADITIONAL BRITISH FARE** \$22  
Tender Premium Pacific Halibut Fish Fillet in a light crisp batter. Served With Chips, Homemade Tartar Sauce, and Malt Vinegar

café  
**2000**

ALL-DAY DINING MENU

Terms & Conditions: Price is subject to 10% service charge & prevailing government tax | All food items are subject to changes and availability  
Image used for illustration purpose only

### LEGEND

-  Chef Recommendation
-  Spicy
-  Vegetarian
-  Pork

## The Skinny Pizzas

### ULTIMATE SEAFOOD PIZZA 🍷 \$24

Pomodoro Sauce, Smoked Salmon, Calamari, Prawns, Mussels, Salami, Ham, Olives, Onion & Capsicum topped with Parmesan and Mozzarella Cheese

### AWESOME MEAT LOVER 🍷 \$22

Chunky Sliced Chorizo, Ham, Smoked Pork Salami, Chicken Sausage, Trio Bell Pepper, Onion and Tangy Citrus Barbecue Sauce

### FAVOURITE ALOHA 🍷 \$21

All-time favourite with Honey Baked Ham and Chunky Pineapple topped with Mozzarella Cheese

### MARGHERITA 🍷 \$18

Tomatoes, Oregano, Basil Leaves and hearty Mozzarella

## Pie Puff & Patisserie

### CHOCOLATE MOLTEN LAVA CAKE 🍷 \$14

Served with Fresh Berries, Cookie Crumbs and Vanilla Ice-cream

### ONDEH ONDEH CAKE 🍷 \$12

Served with Salted Gula Melaka Sauce and Fresh Berries

### ESPRESSO AMARETTO TIRAMISU \$12

Served with Chocolate Almond Pistachio Biscotti

### VEGAN HAZELNUT KLIMT TORTE 🍷 \$12

With Caramelized Hazelnut & Fresh Berries

### FRESH FRUIT PLATTER \$12

Watermelon, Cantaloupe Melon, Pineapple, Mango And Strawberry

### SIGNATURE CHICKEN PIE 🍷 \$6.20

Hand-made daily with the same legendary recipe since the year 1980, touted the best in Singapore for more than 20 years

### SIGNATURE CHICKEN CURRY PUFF 🍷 \$5.80

Freshly-baked loaded with chunky potatoes and chicken

## Chilled Juices

ORANGE JUICE \$10

MANGO JUICE \$8

PINK GUAVA \$8

LIME JUICE \$8

## Soft Drinks

COKE \$8

COKE LIGHT \$8

SPRITE \$8

## Beer By Bottle

CORONA \$14

HEINEKEN \$11

TIGER \$10

## M Wine

M-WINE, SAUVIGNON BLANC BY BOTTLE \$68

M-WINE, SAUVIGNON BLANC BY GLASS \$14

M-WINES CABERNET SAUVIGNON BY BOTTLE \$68

M-WINES CABERNET SAUVIGNON BY GLASS \$14

## Kid's Meal

CHOICE OF ONE MAIN COURSE + ONE DRINK \$17

### MAIN COURSE MEATBALL SPAGHETTI

Ground Beef Balls served in chunky Tomato Sauce and topped with Parmesan Cheese

### PENNE CARBONARA 🍷 🍷

Creamy Pasta tossed with Bacon, Ham, Cheese and Cream

### MINI FISH & CHIPS

Prime Halibut Fillet served with Tartar Sauce, French Fries and Tomato Sauce by the side

### CHICKEN NUGGETS

Served with French Fries and Tomato Sauce

### CHEESY PORK SAUSAGE 🍷

Served with Mash Potatoes topped with Brown Sauce

### DRINK

ORANGE JUICE

APPLE JUICE

COKE FLOAT

SPRITE FLOAT

## Coffee & Tea

MILLENNIUM TEA - MOROCCAN PEPPERMINT \$8

MILLENNIUM TEA - SOUTH AFRICAN ROOIBOS \$8

MILLENNIUM TEA - YUNNAN PU ERH \$8

MILLENNIUM TEA - UJI SENCHA \$8

MILLENNIUM TEA - INDIAN PAPADUM \$8

MILLENNIUM TEA - EGYPTIAN CHAMOMILE \$8

MILLENNIUM TEA - BRITISH BREAKFAST \$8

FRESHLY BREWED COFFEE \$8

CAPPUCCINO \$8

CAFÉ LATTE \$8

DOUBLE ESPRESSO \$7

SINGLE ESPRESSO \$6

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