

café  
**2000**

**FESTIVE LUNCH BUFFET**

*15 November to 20 December,  
23 and 24 December  
26 to 30 December*

12pm to 2.30pm

Monday to Friday \$49++  
Saturday and Sunday \$59++

**Cheers to good times!**

*Add-on Prosecco \$48++ per bottle*

*Champagne \$78++ per bottle*

Group booking of 4 diners and above,  
enjoy additional 10% discount

### **SEAFOOD ON ICE PLATTER**

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

*Alaskan Snow Crabs*

*(Sat & Sun)*

*Lemon & Lime slice, Tabasco, Shallot Mignonette, Thousand Island  
& Wasabi Mayo*

*Thai Green dip & Cincalok*

### **SALAD & SIDES**

*Festive Chatcuterie & Fromage board*

*Organic Mixed Salad with Thousand Island, Balsamic &  
Extra Virgin Olive Oil*

*Coleslaw with Nuts & Raisin, Apple Waldorf Salad with Berries*

*Potato Salads with Turkey Bacon bits & Scallion*

*Fusilli Pasta with Turkey & Beetroot,*

*Christmas Macaroni Salad with Ham & Pea*

*Tropical Fruits Salad with Orange & Berries*

### **FROM THE SOUP KETTLE**

*Tuscany Smoked Turkey & White Bean soup*

*New English Turkey Chowder*

*(Sat & Sun)*

*served with assorted rolls and butter*

### **FESTIVE FIRE GRILL & TRADITIONAL ROAST**

*Roast Apricot Honey Mustard Glazed Turkey Breast*

*Chestnut Stuffing with Cranberry Turkey Jus*

*Roast Apricot Honey Mustard Glazed Whole Turkey*

*(Sat & Sun)*

*Oven Roast Black Angus Striploin in Black Pepper Crust*

*Honey & Cloves Baked Ham with Citrus Jus*

*Gourmet Swiss Chicken Cheese Sausage*

*Salt Crust Whole Barramundi with Beurre Blanc*

*Grilled Black Angus Striploin on Skewer with Chimichurri*

*Salt Crust Whole Salmon with Beurre blanc*

*(Sat & Sun)*

*Sauteed Broccoli / Mushroom in Butter Garlic / Balsamic Tomatoes*

*Accompanied Sauce*

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

*Hot Sesame sauce*

### **FROM PIZZA OVEN**

*Festive Special Pizza / Festive Vegetarian Pizza*

### **FROM THE PAN**

*Farfalle with Clams*

*Tagliatelle with Turkey in Tomato*

*Penne in Creamy Truffle with Beef*

*Vongole Linguine in Beef Ragout & Herbs*

*Truffle Champignon Penne & Parmesan*

*(Sat & Sun)*

*Served with garlic croutons, parmesan & chili flakes*

### **SAVORY**

*Chicken Satay with condiment & Peanut Sauce*

*Battered Fried Calamari / Tempura Prawns Wasabi mayo*

*Steamed Barramundi in Chinese Sauerkraut*

*Baked Pacific Scallop with White Wine cream*

*Prawn Slider Honey Mustard*

*(Sat & Sun)*

### **PAN-ASIAN**

*Clams in Chinese Wine / Vermicelli with Flower Crabs /*

*White Peppery Clams*

*Hokkien Prawn Noodle*

*Wok-fried seasonal vegetable of the day*

*Chili Tiger Prawns with Deep-Fried Mantou*

*Singapore Chili Crabs with Deep-Fried Mantou*

*(Sat & Sun)*

### **TASTE OF MALAYA**

*Sotong Goreng Merah / Udang Goreng Merah / Ikan Goreng Merah*  
*Mee Goreng Kampung Seafood / Bihun Goreng Seafood / Mee Goreng*  
*Mamak Seafood*

### **LAND OF SPICE**

*Madras Fish Curry / Goan Mussel Curry / Butter Chicken Curry*

*Roti Prata & Saffron Basmati rice*

### **FROM THE WEST**

*Beef Cheek Bourguignon / Classic French Lamb Shank /*

*Creamy Truffle Chicken & Mushroom*

*Truffled Potato Lava*

**SWEETS TEMPTATIONS**

*Café 2000 White Chocolate Tiramisu*

*Xmas Yule Logcake*

*Lemon Ricotta Donut*

*Spices Mix Berries Chocolate Tart /*

*Cassis Ivory Chocolate Verrine / Raspberry Linzer Tart*

*Maple Pecan Cheesecake / New York Cheesecake /*

*Oreo Cheesecake*

*Kirsch Cream Panettone / Almond Marzipan Stollen*

*White Chocolate Crème Brulee / White Pistachio Eclairs*

***White Chocolate Fountain***

***Strawberries, Marshmallows & Toasted Brioche***

***Musang King Durian Cream Puff***

***(Sat & Sun)***

***Signature Igloo Logcake***

***(Sat & Sun)***