



Café 2000
Jan- Feb Dinner Menu 1

Seafood on Ice

Poached Tiger Prawns, Poached Green Lip Mussel,
Poached Pink Scallop, Pacific White Clam &
Alaskan Snow Crabs

(Weekend)

Boston Lobster

Japanese Corner

Selection of Sushi, California Maki, Futo and Maki Roll
Selection of Salmon Sashimi and Squid Abalone

Salad & Appertizers

Chilled Tofu with Sesame Dressing & Bonito Flakes
Marinated Baby Japanese Octopus with Oriental Pickles
Assorted Cold Cut Platter
Century Egg with Pickle Ginger
Artichoke with Tomato & Olive Salad
Norwegian Smoked Salmon with Horseradish Sauce
Assorted Cheese Platter
Caesar Salad with Condiments
3 Types of Fresh Greens with Condiments

Soup

Soup of the Day (Western/ Local Selection)
Selection of Whole Bread and Roll Station

Alfresco Barbeque

(Weekend)

Ocean Scallop
Sea Snail / Fresh Mussel
Jumbo Red Leg Prawns
Mackerel Fish Steak
Salmon Fillet
Fish Otak-otak
Squid Otak-otak
Slipper Lobster
Beef Patties Mini Steak
Rosemary Garlic Marinated Lamb Chop
Black Pepper Marinated Chicken Wing
Corn on Cob

Jan- Feb Dinner Menu 1

Seafood Laksa Youg Tau Foo Corner

(Daily)

Selection of Seafood:

(Prawn, Fish Cake, Black Mussel, Cockles, Squid & Quail Egg with Stuffed Assorted Beancurd & Vegetable in Squid Paste)

Selection of Noodles:

(Thick Laksa Noodles, Thin Rice Vermicelli & Egg Yellow Noodles)

Served with:

Laksa Leaves & Sambal Chili

Hot Main

Braised Roast Pork with Dried Oyster, Fatt Choy, Shrimp & Chinese Cabbage

Fried Butter Salted York Crabs

Asparagus with Wax Meat Fried Rice

Steamed Seabass with Taiwanese Home Style Cookery

Wok-fried Pacific Clam with Leek Flower

Wok-fried Crabs with Chinese Wine, Ginger & Spring Onion

(Change to Slipper Lobster during CNY period)

Crispy Roast Duck with Orange Plum Sauce

Deep-fried Seafood Wanton

Stewed Chicken in Red Wine Sauce

Deep-fried Flower Crabs with Indian Spiced

Daily Special Pizza

Chicken Satay Condiments

Oven Baked US Pacific Rock Oyster

Carving Station

*Mediterranean Style Marinated Australia Black Angus Sirloin
With Crush Pepper Sauce*

Crispy Pork Knuckle with Thai Style Spicy Pineapple Sauce

Grilled English Pork Cheese & Italian Pork Sausage

(Weekend)

Roasted Beef Prime Ribs with Peppercorn Sauce

Jan- Feb Dinner Menu 1

CHINESE GOODIES CORNER

(Start on 22 Jan onward)

Almond Sugee
Love Letter
Kueh Makmor
Prawn Roll
Pineapple Tarts
Chinese Treasure Box

Desserts

Pecan Pineapple Tartlets
Fluffy Cempedak Cake with Light Orange Cream Cheese
Green Smith with Coconut Gateau
Mini Profiteroles with Kumquat Confit
Green Tea Red Bean Swiss Rolls
Assorted Nonya Kueh
Gula Melaka with Sago Pudding
Durian Puree
Assorted Miniature Desserts
Purple Sweet Potato Verrine
Adzuki Bean Soup with Lily Bulbs
Lotus Seed Pancake
Assorted Tropical Fruit Platter
Chocolate Fountain
Assorted Ice cream
With condiment

Eight Treasure Ice Cheng Tng

Cooked Dried Longan
White Fungus
Sweeten Lotus Seed
Ginkgo Nut
Dried Persimmons
Pearl Barley
Pong Tai Hai
Brown Sugar Sago
Longan Tea

Coffee/ Tea