



**Café 2000**  
**Jan- Feb Dinner Menu 2**

**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**

*Thai Style Marinated Top Shell with Cilantro*

*Assorted Smoked Fish Platter*

*Kerabu Jellyfish*

*Smoked Duck with Orange & Ginger Sauce*

*Marinated Wakame with Cucumber*

*Prawn Cocktail with Tropical Fruits*

*Greek Salad*

*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 2**

### **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**

*Roast Duck XO Sauce Fried Rice*  
*Braised Pork Trotter with Dried Oyster, Chinese Mushroom*  
*with Sea Moss*  
*Baby Pai Choy with King Top Shell in Conpoy Sauce*  
*Wok-fried Signature Salted York Crabs*  
*(CNY period change to Slipper Lobster Har-Lok Style)*  
*Singapore Chili Crabs*  
*Herbal Chicken*  
*Deep-fried Mantou*  
*Baked Seafood au Gratin*  
*Malay Style Fried Flower Crabs*  
*Steamed Fish Teochew Style*  
*Chef Daily Pizza Special*  
*Chicken Satay with Condiment*  
*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 2**

### **CHINESE GOODIES CORNER**

*(22 Jan onward)*

*Almond Sugee*

*Love Letter*

*Bee Hive with Black Sesame*

*Kueh Makmor*

*Prawn Roll*

*Peanut Puff*

*Chinese Treasure Box*

### **Desserts**

*Roasted Almond Peach Tart*

*White Chocolate Cake with Tangerine Jelly*

*Hazelnut with Brandy Pithivier*

*Mango with Coconut Mousse Cake*

*Assorted Nonya Kueh*

*Tropical Fruit Platter*

*Toasted Coconut Cheese Cake*

*Ondeh-ondoh Cup Cake*

*Durian Puree*

*Assorted Miniature Desserts*

*Vanilla Savarin in Coconut Syrup with Cream Sweet Corn*

*Cream of Almond Soup with Sliced Almond & Ginkgo Nut*

*Eight Treasure Rice Pudding*

*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*