



**Café 2000**  
**Jan- Feb Dinner Menu 3**

**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**

*Crushed Olive, Kennel Corn with Crab Meat Salad*  
*Grilled Vegetable Salad with Sun-Dried Tomato*  
*Russian Salad with Boiled Egg*  
*Traditional Cured Salmon Gravlox with Honey Mustard Dill Dressing*  
*Assorted Cold Cut*  
*Thai Style Seafood Tang Hoon 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 3**

### **Seafood Laksa Young 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 Duck with Baby Abalone, Dried Oyster & Fatt Choy*

*Fried Seafood with Snow Peas and Mushroom*

*Chinese Sausage Wax Meat Braised Rice*

*Deep-fried fish with Japanese Flavour Sauce*

*Deep-fried Seafood Ngoh Hiang*

*Asian Spiced Fried flower Crabs*

*Wok-fried Salted York Crabs*

*Wok-fried Black Peper Crabs*

*(CNY period Black Pepper Slipper Lobster)*

*Baked Chicken with Thai Spiced*

*Sautéed Clam with White Wine & Garlic*

*Chef Daily Special Pizza*

*Chicken Satay with Condiments*

*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 3**

### **CHINESE GOODIES CORNER**

*(22 Jan onward)*

*Almond Sugee*

*Love Letter*

*Bee Hive with Black Sesame*

*Kueh Makmor*

*Prawn Roll*

*Peanut Puff*

*Pineapple Tarts*

*Chinese Treasure Box*

### **Desserts**

*Baked Pumpkin Tart with Goji Berries*

*Sweet Corn Custard Layer Cake*

*Raspberry with Vanilla Chantilly Cream Mille-Feuille*

*Assorted Nyonya Kueh*

*Strawberry Lychee Cream Torte*

*Tropical Mango Cheese Cake*

*Durian Puree*

*Assorted Miniature Desserts*

*Sea Salt Gula Melaka with Coconut Pannacotta*

*Walnut Cempedak Bread & Butter Pudding*

*Cream of Black Sesame Soup with Sweet Potato Tang Yuan*

*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*

**(Menu Subject to Change)**