



café  
**2000**

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## MEAT THE SEAFOOD BUFFET DINNER

**Wed, Thu & Sun, 6pm to 10pm**  
**Adult \$50 (U.P. \$62) | Child \$25 (U.P. \$31)**

**Fri & Sat, 6pm to 10pm**  
**Adult \$58 (U.P. \$72) | Child \$29 (U.P. \$36)**

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### **COMPLIMENTARY STARTER**

*(One-Time Serving)*

US Dungeness Crab

Baked US Rock Oyster with Cheese (3 pcs)

½ Poached Boston Lobster (Fri & Sat)

### **SEAFOOD ON ICE**

Poached Tiger Prawn

Canadian Black Mussel

Chilean Sea Scallop

Pacific White Clam

### **SALAD & APPETIZERS**

Classic Coleslaw with Raisin & Nuts

Organic Mixed Salad with 1000 Island

Potato Salad with Egg Mimosa with Caviar

Thai Style Green Papaya Salad with Shrimp

Tropical Mixed Fruits Salad with Orange & Berries

### **FROM THE SOUP KETTLE**

Western Soup of the Day

Selection of Bread & Butter





### **ALFRESCO SEAFOOD BBQ (Fri & Sat)**

Fish Otah  
Sea Scallop  
Slipper Lobster  
Sambal Baby Squids  
Ocean Jumbo Red Leg Prawn  
Grilled Norwegian Salmon Fillet  
Grilled Garden Vegetables

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

Crispy Five Spiced Pork Roll  
NZ Lamb with Herbs de Provence  
Carne Meats Smoked Arabiki Chicken Cheese Sausage  
Gourmet French Fennel & Pork Sausage  
Grilled BBQ Chicken

***(Wed, Thu & Sun)***

Mediterranean Style Baked Salmon Fillet  
Brazilian Style Black Angus Sirloin

***(Fri & Sat)***

Roasted NZ Naturals-fed Prime Rib of Beef  
Crispy Pork Knuckle  
Grilled Vegetables: Corn on Cob, Cherry Tomato,  
Buttery Mashed Potato, Cajun Potato Wedges  
Side Sauce: Black Pepper, Currywurst, Thai Cilantro Pineapple, Mint Jelly,  
Mustard, Onion Relish, Chili & Tomato Ketchup

### **ITALIAN PASTA**

Creamy Mushroom & Truffle Penne  
Vongole Linguine in Lobster Tomato Sauce  
Omni-Meat Spaghetti Bolognese (*Plant-based*)

### **SAVOURY**

Pizza of the Day  
*Popcorn Chicken with Nachos Cheese Sauce*





### **PREMIUM SIGNATURES**

Mud Crabs of the day- Chili / Black Pepper  
Pork Trotter Beehoon / Thai Pineapple Fried Rice / Yang Chow Fried Rice  
Sweet & Sour Pork / Coffee Spare Ribs / Red Fermented Rice Pork Ribs  
Chicken Provencal / Kung Pao Chicken / Baked Lemon Grass Chicken  
Country Style Angus Beef Stew / Hungarian Beef Goulash / Beef Curry  
Traditional Chicken Satay with Condiment  
Wok-fried Seasonal Vegetables of the day

### **CHEF'S SIGNATURE DESSERT**

Chocolate Lava Cake with Mixed Berries

### **SWEET TEMPTATIONS**

Lime Meringue Tart  
Strawberry Swiss Roll  
Coffee Walnut Brownies  
Signature Durian King Cream Puff  
Chempedak Mousse with Roasted Almond  
Cinnamon Bread & Butter Pudding *(Fri & Sat)*

### **CHOCOLATE FOUNTAIN**

Fruit Skewer  
- Strawberry, Pineapple, Dried Apricot, Seedless Green Grapes, Blueberry, Marshmallow

### **ICE CREAM**

Double Chocolate  
Thai Milk Tea  
Strawberry  
Vanilla

### **PRALINE CHOCOLATE *(Fri & Sat)***

- Pandan, Almond, Salted Caramel





## **HOT BEVERAGES**

### **SPECIAL BLEND BREWED COFFEE**

Black Coffee  
Café Latte  
Cappuccino  
Americano

### **MILLENNIUM TEA SELECTION**

Yunnan Pu Erh  
Indian Papadum  
British Breakfast  
Egyptian Chamomile  
Uji Sencha Green Tea  
Moroccan Peppermint  
South African Rooibos