



café
2000

WEEKEND LUNCH BUFFET

Saturday & Sunday, 12pm to 2.30pm
Adult \$58++ | Child \$29++

CRUSTACEANS SEAFOOD

*Poached Tiger Prawns, Canadian Black Mussel,
Chilean Sea Scallop, Pacific White Clam*
(one time serving)

*Baked Scallop with Sabayon & Mozzarella
Antarctica King Crabs*

SALAD & APPETIZERS

*Organic Salad Mix with 1000 Island or Balsamic Dressing
Pickled Beet and Sweet Onion Salad / Olive Salad with Tomato & Cheese / Bistro Cold Cut Platter
Tropical Fruits Salad with Orange & Berries
Deutschländer Pasta Salad / Potatoes Salad with Egg Mimosa & Scallion /
DIY Caesar Salad*

FROM SOUP KETTLE

Oma's Hearty Chicken Goulash Soup (Gulaschsuppe)

Selection of Bread:

Bavarian Pretzel

Soft Sweet Bun

Laugenbroetchen (German Pretzel Rolls)



FIRE GRILL & TRADITIONAL ROAST

Australia Black Angus Sirloin with Black Pepper Sauce

Würzöl Naturell Marinated Lamb Leg

Bavarian Roast Baby Chicken

accompanied with:

Home-made Mashed Potatoes / Warmed German Potatoes Salads

SAVORY

Chef Daily Special Pizza

Salmon & Spinach Quiches / Black Pepper Mini Chicken Pie / Egg Tarts

Deep-fried Chicken Wing / Popcorn Chicken with Nachos Dipping Sauce

FROM THE PAN

Pasta Selection:

Vongole Linguine in Lobster Tomato Sauce

Creamy Mushroom & Truffle Penne

Beef Meatball Spaghetti in Pomodoro Sauce

PREMIUM SIGNATURES

Signature Chili Crab with Deep-fried Mantou

Grilled Chicken Satay with Rice Cake

Wok-fried Seasonal Vegetable of the day

Madras Chicken / Butter Chicken Tikka Masala with Biryani Rice

Classical Angus Beef with Beer Stewed / Hungarian Beef Goulash

Sweet & Sour Pork / Coffee Spare Ribs

Steamed / Deep-fried Fish (Thai Style / Teochew Style / Szechuan Style)

Szechuan Style Kong Po Prawn / Black Pepper Prawn with Onion & Trio Capsicum

All-time Favourite Pork Trotter Bee Hoon



DESSERTS

Crispy Butter Croffle with Ice-Cream

Mango Compote

Baked Almond Flakes

Whipping Cream

Sauce: Caramel, Chocolate or Strawberry

Ice-cream Selection

Double Chocolate

Strawberry

Green Tea

Vanilla

SWEETS TEMPTATIONS

Black Forest Kirschtorte

Hazelnut Klimt Torte

Durian King Cream Puff

Cinnamon Almond Plum Tart

Lemon Greek Yoghurt Cheesecake

Flaky Apple Strudel with Vanilla Sauce

Chocolate Fountain with Condiments

Rock Melon

Dried Apricot

Seedless Red Grapes

Marshmallow