



café
2000

Meet The Seafood Buffet Dinner

Dinner 6pm - 10pm

Weekend (Fri to Sun) Adult \$75⁺⁺ | Child \$38⁺⁺

Weekday (Wed & Thu) Adult \$62⁺⁺ | Child \$32⁺⁺

SEAFOOD ON ICE PLATTER

Poached Tiger Prawn
Canadian Black Mussel
Chilean Sea Scallop
Pacific White Clam
Alaskan Snow Crab

Poached Boston Lobster
(Available on Weekends)

SALAD

Organic Salad Mix with 1000 Island or Balsamic Dressing
Apple Waldorf Salads with Nuts & Raisin
Tropical Fruits Salad with Orange & Berries
Marinated Baby Octopus Salad with Oriental Pickles
Potato Salad with Egg Mimosa with Caviar

SIDES & STARCH

Creamy Buttery Mashed Potato
Cajun Spices Potatoes Wedge

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FROM SOUP KETTLE

Soup of the Day

Selection of Whole Bread and Roll Station

FIRE GRILL & TRADITIONAL ROAST

Australia Black Angus Sirloin with Black Pepper Sauce

Crispy Pork Roll with Thai Style Spicy Pineapple Sauce

NZ Lamb Rubbed with Herbes de Provence

Mediterranean Style Baked Salmon Fillet

Gourmet Swiss Cheese Pork Sausage

Old Fashioned English Pork Herbs Sausage

Accompanied with: Corn on Cob, Roasted Tomato

Roasted NZ Naturals-fed Beef Prime Ribs,
Char-grilled US Wagyu Mini Beef Patties
(Available on Weekends)

ITALIAN PASTA

Vongole Linguine In Lobster Tomato Sauce

Creamy Mushroom & Truffle Penne

Beef Meatball Spaghetti in Pomodoro Sauce

SEAFOOD LAKSA

Thin Rice Vermicelli with Poached Tiger Prawn, Fish Cake, Quail Egg

Served with:

Laksa Leaves & Sambal Chili

PREMIUM SIGNATURES

Mud Crabs of the day - Chilli / Pepper / Salted Egg

Sweet & Sour Pork / Coffee / Szechuan Style

Country Style Beer Stew Angus Beef Stewed

Chicken Satay

Wok-fried Seasonal Vegetable of the day

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CHEF'S SPECIAL CRISPY BUTTER CROFFLE WITH ICE CREAM

Mango Compote
Baked Almond Flakes
Whipping Cream
Sauce: Caramel, Chocolate or Strawberry

CHOCOLATE FOUNTAIN WITH RAINBOW FRUIT SKEWERS

Fresh Strawberries
Pineapple
Dried Apricot
Seedless Green Grapes
Blueberries
Marshmallow

ICE-CREAM SELECTION

Double Chocolate
Strawberry
Thai Milk Tea
Vanilla

PRALINE CHOCOLATES

(Available on Weekends)

Pandan
Almond
Salted Caramel

SWEET TEMPTATIONS

Coffee Walnut Brownies
Strawberry Swiss Roll
Durian King Cream Puff
Ondeh Ondeh Cake
Mango Coconut Tart
Chocolate Bread & Butter Pudding with Ice Cream

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