



THE FLAVOURS OF THE WORLD SERVED AT YOUR TABLE

Even if we are unable to travel around the world at this time, The Line has ensured that the flavours of the world travel directly to your table – no passport required!

Savour over 35 delectable dishes, created made-to-order menus served to your table, there's something for every palate.

As a destination of choice for family gatherings and birthday celebrations for almost two decades, The Line continues to bring a sense of occasion and to reignite the joy of dining with an intimate and new gourmet experience.

**Dinner, 6pm to 10pm
Monday to Thursday**

\$58++ per adult

Friday to Sunday

\$78++ per adult

**Lunch, 12pm to 2.30pm
Friday**

\$58++ per adult

Saturday to Sunday

\$68++ per adult

Children aged 6 to 11 years old enjoy
50% savings on adult price
Kids eat free below 6 years old

Seafood Harvest

Each platter serves one
Two Sea Prawns, Four Half Shell
Mussels, Two Snow Crabs

Japanese

Assorted Sushi Set

Tuna, salmon, octopus, tamago, inari

Sashimi Set

Tuna, salmon, octopus

Chilled Kitsune Soba Set

Soba noodles, soba sauce, wasabi,
spring onions, inari skin, wakame

California Roll

Lobster meat, cucumber, tamago,
seaweed, sushi rice, fish roe

Soft Shell Crab Maki

Maki Ebi Fry

Kani Mayonnaise Gunkan

Futo Maki



Chef's recommendation

Breadbasket Selection

French Baguette, Ciabatta,
Soft Roll, Multigrain roll

Plant-based & Wellness

CARBS

Osmotised cucumber, caramelised onions,
capers and garlic emulsion

MINERALS

Yellow turnip filled with pesto, wasabi cream
and roasted bread

PROTEIN

Quinoa and beetroot tartare, caper caviar,
beetroot chips and caper sauce.

VITAMINS



Chilli chocolate ganache, flambé pineapple,
long grapes and dark chocolate



Chef's recommendation

Lebanese

Mezzeh Platter

Hummus, baba ghanoush, fattoush

Fishna Beef Kebab

Cherry yoghurt sauce, pita chips,
parsley, almond

Asbe Djej

Pan-seared chicken liver,
pomegranate sauce

Cantonese

Waxed Meat Rice

Braised Beef, Radish

Crispy Rice Cracker

served with Shrimp, egg white sauce



Chef's recommendation

Western

Wagyu Beef Bolognese,
Creamy Carbonara, Aglio Olio

Spaghetti, penne, farfalle

Prosciutte di Parma Mini Pizza

Arugula, mozzarella cheese, tomato sauce

Beef Tenderloin “ Rossini “



Pan-seared foie gras, mashed potatoes,
sautéed spinach, port wine sauce

BBQ Grill

Pork rib, chicken breast,
lamb cutlet, tiger prawn

Side Dishes

Idaho Baked potatoes, grilled vegetables
3 types of mustard, BBQ sauce, onion gravy,
lobster bisque with garlic baguette

Hawaiian Mini Pizza

Salami Mini Pizza

Seafood Mini Pizza



Chef's recommendation

Royal Thai Cuisine

Som Tam Papaya Salad

Seafood Pad Thai 

Prawn, squid, rice noodles, beansprout,
crushed peanuts, lime wedge

Indian Flavours

All served with papadum, cracker, raita, chutney, pickle

Butter Chicken

Choice of basmati rice or naan

Fish Tandoori 

Mint sauce, kachumber

Lamb Sheekh Kebab

Mint sauce, raita sauce

Dhal Makhani

Choice of basmati rice or naan



Chef's recommendation

Local Favorites

Singapore Hokkien Noodles

Prawn, squid, fish cake, pork, beansprouts, chives, crispy pork lard

Singapore Chilli Crab

Served with deep fried mantou

Singapore Laksa

Choice of yellow noodles, vermicelli noodles, spinach noodles

Fish Ball Noodles Soup

Choice of yellow noodles, kway teow, rice noodles

Chinese Roasted BBQ Platter

Roast duck, roast pork belly, soya sauce chicken
Served with plum sauce, Hoisin sauce, garlic chilli sauce, cucumber

Chicken & Beef Satay

Served with peanut sauce

Steamed Chicken Siew Mai

Steamed Prawn Dumpling (Har Kao)

Steamed Vegetables Bun



Chef's recommendation

European Cheese Platter

Cheese platter with nuts, dried fruits, chutneys

Sweet Delights

Chocolate nutty

Classic crème brûlée 

Tiramisu and biscotti

Sago Gula Melaka with jelly

Durian cake with coconut flakes 

Chocolate crèmeux with cocoa streusel

Mango coconut pudding with sago pearls

Selection of ice cream & sorbet

Selection of Kuehs

Freshly cut fruit platter



Chef's recommendation