the line

Valentine's Day Buffet Dinner
14 February 2025
SGD 158++ Per Adult

Prices are subject to 10% service charge and prevailing government taxes.

Menu items are on rotation and may change without prior notice.

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Seafood Lovers

Boston Lobster (SH)
Snow Crab (SH)
Sea Prawn (SH)
Black Mussel (SH)
Half Shell Scallop (SH)

Marinated Top Shell with Glass Noodle Salad
in Ginger Chilli Soy Dressing (G, N, S, SH)

Tangy Sweet Chilli Crab with Prawn Salad
and Pomelo (D, E, G, N, S)

Sichuan Mala Style Marinated Jellyfish
with Mini Octopus and Cucumber (SE)

Sashimi (SE, SH)

Hamachi
Ama Ebi
Hokkaido Scallop
Tuna
Salmon

Sushi Selection

Assorted Maki

Avocado Dragon Maki Roll (SH)
Cheese Ebi Fry Aburi Maki (D, SH)
Unagi Maki with Ao Noriko (SE)
California Maki Roll (S)

Assorted Sushi

Signature Salmon Sushi Aburi (E, G, S)
Tamago Sushi (E)
Inari Sushi (S)

Live Station

Salmon Confit, Lime Zest, Torched Ginger and Avruga Caviar
topped off with Crème Fraiche and Calamansi Jelly (SE)

Classic Caesar Salad in Parmesan Wheel
with Beetroot Cured Salmon Roses (D, E, G, P, SE)

Cold Station

Chilled Soba Noodle with Marinated Kabayaki Shitake (G, N, V)

Argentinian Spiced Chicken Salad
with Pickled Radish and Hazelnut (G, N)

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | T Tree Nuts | SE Seafood | P Pork | SH Shellfish | V Vegetarian

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DIY Wellness Salad Bar

Mixed Lettuce, Romaine,
Red Carol, Red Chicory, Arugula,
Yellow Frisée, Green Coral

Cucumber, Tomato, Kalamata Olives, Carrots,
Edamame, Sweet Corn, Red Onion, Beetroot,
Tuna (SE), Smoked Chicken Breast, Quail Egg (E)

Dressing

Thousand Island Dressing (D, E, G, S)

Goma Dressing (E, G, S)

French Dressing, Caesar Dressing (E, G, SE)
Extra Virgin Olive Oil, Balsamic Vinegar

Charcuterie (P)

Italian Parma Whole Leg Ham

Parma Ham with Fig, Whipped Goat Cheese,
Arugula and Crostini (D, G, P)

Beef Salami, Chicken Ham, Pork Salami

European Cheese Corner (D, N, T)

Gorgonzola, Port Salut, Brie
Red Cheddar, Emmental
Assorted Nuts and Seeds
Dried Cranberries, Apricot, Raisin, Sultana, Grape

Bread Basket (D, E, G, N)

Soft Roll, Hard Roll, Multigrain Roll, Sesame Grissini

Soup of The Day

Creamy Tomato Bisque with Basil Pesto (V)

Charcoal Grill Station

Grilled Assortment of German Sausages (P)

Grilled Jumbo Fresh River Prawns with Garlic Herb Butter (D, SH)

Grilled Stingray Fish (S)

Condiments: Rosemary Sauce, Mustard, Thai Chilli Sauce,
Tomato Ketchup, Lemon Wedges, Tabasco,
Sea Salt, Black Pepper, Mint Yoghurt (D)

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Carving Station

Baked Beef Wellington with Black Truffle,
Mushrooms, Red Wine Sauce (A)

Oven Roasted Crispy Skin Italian Pork Belly Porchetta (P)

Yorkshire Pudding (D, E)

Classic Jacket Potato with Sour Cream

Condiments: Dijon Mustard, Whole Grain Mustard,
Horseradish, English Mustard

Main Dishes

Sous Vide Octopus, Romesco, Lemon Zest,
Smashed Baby Potatoes with Caper and Chorizo (N, P, SE)

Classic French Duck Confit, Dupuy Lentil

Baked Norwegian Whole Salmon
with Champagne Sauce (A, D, N, SE)

Tomato and Artichoke Gnocchi,
Burrata Cheese and Basil (D, G, SH)

Deep Fried Butterfly Prawn Breaded

Deep Fried Oyster (E, G, S)

Condiments: Wasabi Mayo, Tartar Sauce, Lemon Wedges

Double Boiled Soup Station

Chicken and Pork Collagen Broth, Fish Maw,
Chinese Mushroom and Cordyceps Flower (P, S)

Asian Station

Longevity Ee-Fu Noodles with
Truffles Paste and Mushroom (A, D, SH)

Aromatic Fried Rice with XO Sauce (P, S, SH)

Crispy Giant Seabass with Nyonya Assam Sauce (D, S)

Mud Crab with Creamy Salted Egg Yolk Sauce (D, E, S)

Chinese Style Braised Pork Trotter (G, P, S)

Sambal Squid with Pineapple and Petai (SE, SH)

Wok Fried Asparagus and Lotus Root with Lily Bulb (A)

Assorted Cracker

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Skewers Station

Chicken and Beef Satay with Peanut Sauce (N),
Cucumber, Red Onion, Lontong Rice

Tender Lamb Skewer with Cumin Spices

Noodle Station

Assorted Yong Tau Fu

Singapore Laksa (D, E, S)

Chinese BBQ Station

Braised Soya Chicken (G, S)

Roasted Duck

Pandan Ginger Rice with Condiments

Indian Station

Palak Kofta Spinach (N)

Cholar Dal Coconut (D, V)

Goan Fish Curry (D, SE)

Butter Chicken (D, N)

Vegetable Tikki (V)

Oven Roasted Marinated Indian Spice
Bone-in Lamb Leg with Biryani Rice (D, N)

Live Station

Tandoori Prawn (D)

Tandoori Cauliflower (D)

Condiments: Mint Yoghurt, Raita, Mango Chutney,
Mixed Vegetables Pickles

Signature Dishes

Butter Garlic Naan and Plain Naan (D, E, G)

Assorted Papadum Cracker

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The Line Patisserie Highlight

Valentine Kiss Cake (D, E, G)

Valentine Chocolate Praline (D, E, G)

Pistachio Raspberry Panna Cotta (D, E, G)

Rose Bandung Cheesecake (D, E, G, N)

Raspberry Yoghurt Canelé (D, E, G)

Raspberry Tarts (D, E, G)

Lemon Red Velvet Pillow (D, E, G)

Citrus Swirl (D, G)

LOVE Cake (D, E, G)

Eternal Love Éclairs (D, E, G)

Be Mine Brownie (D, E, G)

Local Delight

Durian Cake (D, E, G)

Assorted Nyonya Kueh

Rose Chiffon (D, E, G)

Mango Pudding with Pomelo Salsa (D)

Pandan Coconut Gula Melaka Delight (D)

Pink Chocolate Fountain

Live Station

Chocolate Lava Cake and Vanilla Ice Cream (D, E, G)

Assorted Ice Cream and Sorbet

Sauces and Condiments

Raspberry Coulis, Chocolate Sauce,
Crunchy Chocolate Pearl, Oreo Crumble, Berry Compote

Selection of Sliced Seasonal Fresh Fruits

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