



theline

**Chinese New Year
Day 1 to 4 Dinner Special**

SGD 118++ Per Adult

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

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

Seafood Lovers

Boston Lobster (SH)
Snow Crab (SH)
Sea Prawn (SH)
Black Mussel (SH)
Marinated Top Shell with Glass Noodle Salad (SH)
with Ginger Chilli Soy Dressing (G, S, SH, N)
Szechuan Mala Style Marinated Jellyfish (SE, G)
with Mini Octopus and Cucumber
Thai Style Abalone and Seafood
with Green Mango Salad and Scallion (SH, N)

Sashimi

Tuna (SE)
Salmon (SE)
Tako (SE)
Ama Ebi (SH)
Hokkaido Scallop (SH)

Sushi Selection

Assorted Maki

Signature Salmon Aburi Maki (SE, S, G, E)
Chicken Floss Ebi Fry "Ong Lai" Maki (SH, G, E, S)
Unagi Maki with Ao Noriko (SE, S, G)
California Maki Roll (SE, E)

Assorted Sushi

"Golden Bag Sushi" Sashimi Cube and Ikura Inari
Sushi (SE, S, G)
Signature Salmon Sushi Aburi (SE, S, G, E)
Tamago Sushi (E)

Live Station

Prosperity Yu Sheng with Crispy Salmon Skin and Kani
Crab Stick with Truffle Lime Vinaigrette (S, N, G, SE, SH)
Egg Tart with Chilli Bak Kwa Jam (P, S, G, D, E)

Cold Station

Prawn Cocktail with Kumquat and Fruit Salad (SH, D, E)
Citrus Quinoa Salad with Grilled Bell Pepper
and Courgette (V)
Poached Chicken Roulade with Aged Shao Xing Wine,
Wood Ear Fungus and Wolfberries (A, G)

DIY Wellness Salad Bar (V)

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

Charcuterie (P)

Italian Parma Whole Leg Ham
Assorted Cold Cut Platter

European Cheese Corner (D)

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

Bread Basket (N, G, E)

Soft Roll, Hard Roll, Multigrain Roll, Sesame Grissini

Soup of The Day

Mussel and Crab Meat Chowder (S, D, SH)

Carving Station

Wok fried Coffee Spareribs (P, G, S)
Roasted Australian Black Angus Prime Rib with Garlic
and Thyme Jus (A)
Yorkshire Pudding (E, D, G)
Potatoes Au Gratin (D)
Corn on Cob (D)
Condiments: Assorted Mustard, Horseradish

Western Station

Fortune Lobster Burger (SH, D, G)
Peking Duck Pizza with Cucumber and Scallion (G, E)
Baked Oyster Mornay with
Crispy Garlic & Bacon (SH, D, P)

Main Dish

Baked Whole Salmon with Dill,
Lemon Butter Sauce (D, SE)
Braised Beef Oxtail Bourguignon (A)
Mac and Cheese (D, G)
Smoked Duck Breast with Roasted Sweet Potatoes,
Kumquat Sauce
Pan Seared Foie Gras, Button Mushroom Ragout
with Arugula & Raspberry Puree (D, A, G)

Chinese New Year Special Live Station

Seafood in "Shao Xin Wine" Broth (A, SH, G, S)
(Fresh Sea Prawn and Fresh Lala Clam)

Chinese New Year Snack

Assorted Crackers
(Fish Cracker (SE, G), Emping Belinjau,
Prawn Cracker (SH, G), Vegetable Cracker(G))
Chicken Floss (G, S), Chinese Red Date, Olive Pickle,
(Cashew Nut, Pistachio Nut)(T)
CNY Candy (D), Kueh Kapit (E, G), Kueh Loyang (E, G)

Asian Station

财源广进-客家算盘子

Hakka Yam Abacus Seeds with XO Sauce (SH, P, S, G)

金银满屋大丰收-港式鲍鱼腊味饭

Hong Kong Style Waxed Meat Rice: Lap Mei Fan,
Abalone (P, A, SH, S, G)

哈哈大笑庆丰年 - 黄金麦片奶油虾

Golden Cereal Butter Prawn (D, SH, E)

年年有余-港式清蒸海鲈鱼

Steamed Giant Seabass Fish with Hong Kong Style
Superior Soya Sauce (SE, D, S)

喜鹊连连报佳音 - 古方八宝鸭

Traditional Eight Treasure Braised Duck (N, A, S, G, SH)

好事发财-蚝仕扣发菜

Braised Dried Oyster, Sea Cucumber, Shiitake
Mushroom and Black Moss with Broccoli (A, SH, S, G)

节节高升-珍珠鲍炒芦笋

Wok Fried Asparagus and Lotus Root with
Pacific Clam (SH, A, N, S, G)

花开富贵过肥年-红烧大元蹄

Braised Pork Knuckle with Nai Pak (P, A, S, G)

Double Boiled Soup Station

鱼鳔瑶柱炖鸡汤

Chicken & Pork Collagen Broth, Dried scallop,
Fish maw, Cordyceps Flower (P, SE, SH)

Satay Station

Chicken Satay

Beef Satay

Condiment: Satay Sauce (N)

Ngoh Xiang and Spring Roll (P, G, S, SH, SE)

Noodle Station Hawker Speciality

Poached Dumpling (P, G)
Shanghai "Yuan Bao" Wonton (P, G, SE)
(Mala Chilli Sauce (S, G, N),
Spicy Sesame Dressing (S, G, N), Ginger Vinegar)
Singapore Laksa (E, N, SH)

Chinese Barbeque Station

Braised Soya Chicken (S, G)
Roasted "Dang Gui" Duck (S, G)
Roasted Pork Belly (P, S, G)
Pandan Ginger Rice with Condiments (G)

Indian Station

Cholar Dal Coconut (D, V)
(Red Chana Dhal, Coconut Curry Leaf)
Butter Chicken (D, N, T)
(Tomato, Cashew Nut, Gram Masala, Cardamon Powder)
Paneer Matar Makhani (D)
(Paneer, Green Pea, Onion, Tomato, Ginger,
Cumin Seed, Coriander Powder)
Mixed Vegetables Pakora (G)
(Mixed Vegetables, Coriander leave, Cumin Seed,
Besan, Rice Flour, Chilli Green)
Lamb Shank Biryani Rice with Raisins
and Cashew Nuts (D, N, T)

Live Station

Butter Garlic Naan and Plain Naan (G, D, E)
Goan Fish Curry (SE, D)
Assorted Papadum Cracker

Tandoori Live Station

Tandoori Chicken Drumstick(D)
Tandoori Lamb(D)
Tandoori Cauliflower (D)
Tandoori Paneer (D)
Condiments: Mint Yogurt, Raita, Mango Chutney,
Mixed Vegetables Pickles

The Line Patisserie Highlight

Lucky Blossom Cake (D, E, G)
Chinese New Year Goodies (D, E, G)
Kueh Lapis (D, E, G)
Golden Pineapple Cookies (D, E, G)
Mandarin Orange Panna Cotta (D, E, G)
Good Fortune Cheesecake (D, E, G, N)
Raspberry Yoghurt Canelé (D, E, G)
Assorted Mini Fruit Tartlet (D, E, G)
Lemon Red Velvet Pillow (D, E, G)
Citrus swirl (D, G)

Local Delight

Durian Cake (D, E, G)
Assorted Nyona Kueh
Pandan Chiffon (D, E, G)
Mango Pudding with Pomelo Salsa (D)
Pandan Coconut Gula Melaka Delight (D)

Hot Dessert

Pandan Egg Tart (D, E, G)
Fried Golden Sesame Ball (D, E, G)

Live Station

Chocolate Lava cake, Vanilla Ice Cream (D, E, G)
Assorted Ice Cream and Sorbet

Sauces & Condiments

Raspberry Coulis, Chocolate Sauce (D),
Crunchy Chocolate Pearl (G), Oreo Crumble (G),
Berry Compote

Selection of Sliced Seasonal Fresh Fruits