



theline

**Chinese New Year
Dinner Buffet Menu
20 January - 12 February**
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
with Ginger Chilli Soy Dressing (G, S, N)
Thai Style Abalone and Seafood with
Green Mango Salad and Scallion (SH, N)
Szechuan Mala-Style Marinated Jellyfish with
Mini Octopus and Cucumber (SE, G)

Sashimi Selection

Tuna (SE)
Salmon (SE)
Tako (SE)
Ama Ebi (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, G, S)
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)

Chinese New Year Special

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

Cold Station

Citrus Quinoa Salad with Grilled Bell Pepper,
and Courgette (V)
Sustainable Kale and Potato Salad,
Spiced Bombay Onion (V, D, E)
Poached Drunken Chicken Roulade,
Wood Ear Fungus and Wolfberries (A, G)

DIY Wellness Salad Bar (V)

Mixed Lettuce, Romaine
(Red Coral, 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

Beef Salami
Honey Baked Ham
Mortadella (P)

European Cheese Corner (D)

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

Bread Basket (N, G, E)

Soft Roll, Hard Roll, Multigrain Roll, Sesame Grissini

Soup of The Day

Carving Station

Wok Fried Coffee Spareribs (P, G)
Roasted Australian Black Angus Prime Rib
with Garlic and Thyme Jus (A)
Yorkshire Pudding (E, D, G)
Roasted Potato with Butter and Fresh Herbs (D)
Corn on Cob (D)
Condiments: Assorted Mustard, Horseradish

Western Mains

Oyster Fritter with Passion Fruit Aioli (SH, G, E)
Smoked Duck Breast with Roasted Sweet Potatoes,
Kumquat Sauce
Oven Baked Norwegian Salmon,
Veracruzana Olive Caper Sauce (SE, D, N)
Sauté Seasonal Vegetables (D)
Seafood Farfalle Alfredo (SH, G, D)

Frito Misto Station

Pollock Fish (SE, G)
Deep-Fried Calamari (SE, G)
Breaded Butterfly Shrimp (SH, G)
Tartar Sauce (E) / Tomato Sauce / Lemon Wedges

Chinese New Year Special Live Station

Fresh Sea Prawn and Fresh Lala Clam
With Chinese Sausage and Chilli
in White Wine Broth (SH, P, A, G, S)

Chinese New Year Snack

Assorted Crackers
(Fish Cracker (SE, G), Emping Belinjau,
Prawn Cracker (SH, G), Vegetable Cracker(G))
Chicken Floss (S,G), Chinese Red Date, Olive Pickle,
(Cashew)(T) (Nut, Pistachio Nut)(T)

Asian Station

Hong Kong Waxed Meat Rice in Claypot
"Lap Mei Fan" (P, A, G, SH, S)
Braised Dried Oyster, Shitake Mushroom and
Black Moss with Broccoli (A, S, G, SH)
Wok-Fried Black Truffle Ee-Fu Noodles
with Duet Mushrooms (SH, A, S, G)
Teochew-Style Steamed Giant Seabass with
Salted Vegetables, Mushrooms and Sour Plums (SE, S, G)
Chinese Style Braised Pork Trotter (P, A, S, G)
Har Jiong Gai – Deep-Fried Prawn Paste
Chicken Wing (E, G, SH, S)
Singapore Chilli Crab with Golden Mantou (SH, E, G, S)

Double Boiled Soup Station

Double Boiled Chicken Soup with
Fish Maw and Dried Scallop (SH)

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

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Satay Selection (N)

Chicken Satay

Beef Satay

Condiment: Satay Sauce (N)

Pan Fried Japanese Gyoza (P, S, G)

Noodle Station

Singapore Laksa (E, N, SH)

Chinese Barbeque Station

Braised Soya Chicken (S, G)

Roasted Char Siew (P, N, S, G)

Roasted Pork Belly (P, S, G)

Pandan Ginger Rice with Condiments (G)

Indian Station

Dal Fry (V)

(Yellow Lentil, Onion, Tomato, Cumin Seed, Coriander leaf)

Butter Chicken (D, N, T)

(Tomato, Cashew Nut, Gram Masala, Cardamon Powder)

Keema Matar

(Blend of Minced Lamb, Green Pea, Tomato,
Masala Chilli Powder, Coriander)

Aloo Gobi (V, D, N)

(Potato Cauliflower Onion Tomato, Coriander Powder,
Cumin Powder, Chaat Masala)

Raisin Cashew Nut Rice (D, N)

Indian Basmati Rice Ghee Saffron Fried Cashew Nut (T)

Signature Dishes

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

Goan Fish Curry (SE, D)

Assorted Papadum Cracker

Tandoori Live Station

Tandoori Chicken Thigh (D)

Tandoori Lamb (D)

Tandoori Cauliflower (D)

Condiments: Mint Yogurt, Raita, Mango Chutney,
Mixed Vegetable 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, 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