



theline

**Chinese New Year
Lunch Buffet Menu 2025
20 January - 12 February**
SGD 68++ 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

Snow Crab (SH)
Sea Prawn (SH)
Black Mussel (SH)
Gong Gong (SH)
Thai Style Pacific Clam Salad (SH)
Szechuan Mala Style Marinated Jelly Fish
with Cucumber (SE)

Japanese Station

Sashimi Selection

Tuna (SE)
Salmon (SE)
Tako (SE)

Sushi Selection

Assorted Maki

Chicken Floss Ebi Fry "Ong Lai" Maki (S, G, E, SH)
Softshell Crab Maki (SH, D, G)
California Maki Roll (SE, E)

Assorted Sushi

Tamago Sushi (E)
Inari Sushi (S)
Wakame Gunkan Sushi

Tempura Station

Prawns (SH, G)
Fish (SE, G)
Selection of Mushrooms (G)
Lotus Roots (G)
Pumpkin (G)
Lady Fingers (G)
Eggplant (G)
Tempura Sauce (S, G)

Live Station

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

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 (P)

Mortadella (P)

European Cheese Corner (D)

Red Cheddar, Brie, Emmental

Dried Cranberries, Apricots, Raisins, Sultanas, Grapes

Bread Basket (N, G, E)

Soft Roll, Hard Roll, Multigrain Roll, Sesame Grissini

Carving Station

Smoked Slow Cooked Australian

Wagyu Beef Brisket with Traditional Gravy (A)

Rosemary Soft Roll (G, D)

Roasted Potato with Butter and Fresh Herbs (D)

Condiments: Assorted Mustard, Horseradish, BBQ Sauce,
Traditional Gravy

Western Mains

Soup of the Day
German Style Sausage and Sauerkraut (P)
Cauliflower Au Gratin (D, V)
Duck Confit with Citrus Mandarin Orange Sauce
Herb Marinated Barramundi, Veracruzana Olive
Caper Sauce (SE, D, N)
Buffalo Chicken with Blue Cheese Dip (G, D)
Penne Carbonara (G, D, P)

Station

Crispy Tortilla (G, D)
Cheese Sauce, Guacamole, Tomato Spicy Salsa,
Jalapeno, Chilli Con Carne

Chinese New Year Special Live Station

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

Asian Station

Hong Kong Waxed Meat Rice in Claypot
"Lap Mei Fan" (P, A, S, G, SH)
Taiwanese Oyster Mee Sua (SH, S, G)
"Har Jiong Gai" – Deep-Fried Prawn Paste
Chicken Wing (E, G, SH)
Hunan Style "Duo Jiao" Tilapia Fish Fillet (SE, E, G, S)
Chinese Style Braised Pork Trotter (P, A, G)
Stir Fried Broccoli with Chinese Mushroom
and Shrimp (SH, S, G)
Assorted Crackers

Double Boiled Soup Station

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

Satay Selection (N)

Chicken Satay
Condiment: Satay Sauce (N)
Pan Fried Japanese Gyoza (P, S, G)

Noodle Station

Singapore Laksa (E, D, S, N)

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, T)

Indian Basmati Rice Ghee Saffron Fried Cashew Nut

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)

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