



the line

**EGG-TRAORDINARY  
DINNER BUFFET**

**3 - 5 April 2026**

SGD 98++ per adult

SGD 49++ per child (6 - 11 years old)



### Seafood Lovers (SH)

Boston Lobster  
Snow Crab  
Sea Prawn  
Green Shell Mussel  
Diamond Clam  
Sea Conch

### Sashimi

Tuna (SE)  
Salmon (SE)  
Tako (SE)  
Ika (SE)  
Ama Ebi (SH)

### Sushi Selection

#### Assorted Maki

Egg Mayo Maki with Tobiko (E, SE)  
Salted Egg Sesame Maki (SH, G, E)  
California Maki Roll (SH, SE, E)

#### Assorted Sushi

Conch Meat with Wasabi Gunkan (SH)  
Signature Salmon Sushi Aburi (SE, S, G, E)  
Tamago Sushi (E)

### Japanese Hot Section

Japanese Tonkotsu Ramen with Chashu, Marinated Soft Boiled Egg (G, P, S, E)

(Seaweed, Spring Onion, Japanese Char Siu,  
Marinated Soft Boiled Egg, Sesame)

### Cold Station

Creamy Mentaiko Potato Salad with Caramelized Sweet Onions (SE, D, E)  
Smoked Chicken Salad with Quail Egg and Pommery Mustard (D, T, E, G)  
Roasted Heirloom Carrot and Celery Root, Pinenut Pesto Salad (V, T, G, D)  
Easter Fancy Deviled Egg (E, D)

**Live Station**

Salmon Confit with Trio Caviar (SE)

(Salmon Confit, Ikura, Avruga Caviar, Wasabi Tobiko, Lemon Zest, Caper Berries, Crème Fraiche, Fresh Dill)

**DIY Wellness Salad Bar (V)**

Mixed Lettuce

(Red Coral, Chicory, Arugula, Yellow Frisée, Green Coral)  
Cucumber, Cherry Tomato, Kalamata Olives, Edamame, Sweet Corn,  
Marinated Eggplant, Marinated Feta Cheese (D),  
Tuna (SE), Semi Dried Tomato

**DIY Caesar Salad Station**

Caesar Salad in Parmesan Cheese Wheel (D, E, G, P, SE)  
Romaine Lettuce, Crispy Bacon, Silver Anchovy, Croutons,  
Caesar Dressing, Smoked Salmon, Quail Egg

**Dressing**

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

French Dressing

Extra Virgin Olive Oil, Garlic Olive Oil, Thyme Olive Oil, Rosemary Olive Oil  
Balsamic Vinegar, Sherry Vinegar, Raspberry Vinegar

**Charcuterie**

Rosette Salami (P)  
Pistachio Mortadella (P, T)  
Salchichón (P)  
Beef Pastrami

Condiments: Silver Onion, Cornichons, Marinated Olive

**European Cheese Corner (D)**

Roquefort, Brie, Camembert, Taleggio, Comte, Manchego, Gouda

Selection of Assorted Nuts, Dried Fruits, Cracker, Raisin, Fresh Grapes

**Artisanal Bread (T, G, E)**

Hard Roll, Soft Roll, Multigrain Roll, Hot Cross Bun  
Sour Dough Loaf, Black Olive Ciabatta, Rye Sourdough

**Soup of the Day (SH,D)**

Crème of Celeriac Potato Soup

**Carving Station**

Oven Roasted Australian Black Angus Prime Ribs, Red Wine Jus (A)  
Yorkshire Pudding (D, E)  
Glazed Spiral Ham with Apricot Jam & Dijon Mustard (P)  
Sautéed Seasonal Vegetables (V, D)

Condiments: Mustard Royale Cognac(A),  
Mustard Moutarde De Meaux, Mustard Green Peppercorn,  
Honey Mustard, Pommery Mustard, Sea Salt, Black Pepper

**Live Station**

Pan-Seared Foie Gras with Frittata and Caramelize Onion,  
Green Tomato Relish (E, D)

**Main Dishes**

Oven Braised Buttermilk Chicken with Za`atar (D, T)  
Honey Butter Kurobuta Pork Chops with Rhubarb Sauce (D, P)  
Basque Stew Lamb Shank with Esplette Chilli  
Norwegian Salmon, Champagne Beurre Blanc, Garlic & Leek Confit (D, A, SE)  
Fusilli Pasta with Wild Mushroom, Spinach and Walnuts (V, G, T, D)  
Potato Gratin with Parmesan & Fresh Thyme (V, D)  
Scotched Eggs with Pork Sausage and Quail Eggs (P, E, G)  
Deep Fried Breaded Oyster (SH, G, E)  
Deep Fried Onion Ring (G)

Dipping: Honey Mustard Mayo (E), Spicy Chipotle Mayo (E), Lemon Wedges

**Asian Station**

Braised Pork Trotters Vinegar, Organic Boiled Egg (P, E)

16Hrs Slow Braised Beef Oyster Blade, King Mushroom (SH, S, G)

Stir-Fried Organic Cauliflower, Bell Pepper (V)

Poached Yellow Croaker, Preserved Vegetable, Superior Soy Sauce (SE, S, G)

XO Sauce Crab Meat Fried Rice, Ebiko (E, G, S, SH, SE)

Singapore Chili Crab, Golden Mantou (SH, E, G)

Double Boiled Mulberry Mistletoe, Lotus Seed and Egg Soup (E)

Chicken and Beef Satay

Orh Chien – Fried Oyster Omelette (SH, E)

Condiments: Peanut Sauce (N), Cucumber, Red Onion,

Lontong Rice, Chili Paste

**Chef's Special Live Station**

Hong Kong Style Egglet Waffle with Salted Egg Chicken (E, G, D)

**Noodle Station**

Prawn Noodles (SH)

Singapore Laksa (D, E, N, SH)

Vegetable Noodle Soup

**Roast Station**

Roasted "Dang Gui" Duck

Soya Chicken (S, G)

Roasted Pork Belly (P)

**Indian Station**

Lal Mas (Lamb Curry)

Chicken Navabi (T)

Machhi Ka Jhol (Fish Curry) (SE)

Dum Ka Aloo (V, N)

Dal Panchmel (V)

Ghiya Kofta Curry (V)

Plain Basmati Rice (V)

**Naan Bread Live Station**

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

### Tandoori Station

Tandoori Murgh Tikka (D, T)

Tandoori Prawn (SH, G)

Malai Broccoli (D, T)

Condiments: Papadum, Mango Chutney, Vegetable Pickle, Raita

### "Easterlicious" Sweet Treats

Easter Flower Pot (D, E)

Spiced Carrot Cake Cup Cakes (G, D, E)

Lemon Lavender Panna Cotta (D)

Chocolate Bunny Brownie (E, T, G)

American Cheesecake (D, G)

Bunny Bliss Choux (D, G)

Raspberry Trifle (D, G)

Chocolate Truffle Mousse (D, G)

### Local Delights

Signature Durian Cake (D, E, G)

Assorted Nyonya Kueh (V)

Pandan Chiffon (D, E, G)

Mango Pudding (D)

Cendol with Coconut Sago and Adzuki Red Beans (V)

### Live Dessert Station

Hot Chocolate Pudding and Vanilla Ice Cream (D, E, G)

Hot Cross Bun French Toast

Assorted Ice Cream and Sorbet

### Sauces and Condiments

Raspberry Coulis

Chocolate Sauce

Crunchy Chocolate Pearls

Oreo Crumble

Berry Compote

### Tropical Fruits

Watermelon, Hami Melon, Pineapple

Dragon Fruit, Whole Fruit