



the line

**EGG-TRAORDINARY
LUNCH BUFFET**

3 - 4 April 2026

SGD 68++ per adult

SGD 34++ per child (6 - 11 years old)



Seafood Lovers (SH)

- Boston Lobster (SH)
- Snow Crab (SH)
- Sea Prawn (SH)
- Green Shell Mussel (SH)
- Diamond Clam (SH)
- Sea Conch (SH)

Sashimi (SE)

- Tuna
- Salmon
- Tako

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 Station

- Tempura Donburi with Deep Fried Egg (G, SH, E)
(Tempura Prawn, Tempura Mushroom, Tempura Vegetables, Tempura Egg)

Tempura Dipping Sauce: Tempura Sauce (SE, S, G), Daikon, Ginger

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)

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 (E, D, P, SE, G)
(Romaine Lettuce, Caesar Dressing, Crispy Bacon Parmesan Cheese,
Crouton, Anchovy)

Dressing

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

French Dressing

Caesar Salad in Parmesan Cheese Wheel (E, D, P, SE, G)
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)

Gorgonzola, Brie, Emmental, Manchego, Gouda
Selection of Assorted Nuts (T, N), Dried Fruits,
Cracker(G), Raisin, Fresh Grapes

Artisanal Bread (T, G, E)

Hard Roll, Soft Roll, Multigrain Roll

Soup of the Day (SH, D)

Crème of Celeriac Potato Soup

Carving Station

Oven Roasted Australian Wagyu Bolar Blade, Red Wine Jus (A)
Glazed Spiral Ham with Apricot Jam & Dijon Mustard (P)
Sauteed 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

Poached Organic Egg on Toasted Brioche, Seafood Ragout, Lobster Bisque
Foam, Arugula (E, SH, D, G)

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
Seabass Fillet, 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)
Eggs Frittata with Spring Greens, Parmesan & Pancetta (P, E, D)

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)

Stir-Fried Bee Hoon, Sweet Clam & Luffa (SH, E, S, G)

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

Chicken Satay

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

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)

Roti Paratha and Fish Curry Gravy (D, G, E, SE)

Tandoori Station

Tandoori Murgh Tikka (D, T)

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