



SHANGRI-LA
SINGAPORE

 theline

Father's Day Buffet Lunch

21st June 2026

SGD 128++ 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 Ice Bar (SH)

Boston Lobster
Snow Crab
Sea Prawn
Blue Mussel
Half Shell Scallop
Diamond Clam

Jellyfish with Baby Octopus, Fresh Lime and Onion Salad (E, N, SE)
Yuzu Poached Prawn Salad, Chili Crab Dressing (G, SH, T)

Sashimi Selection

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

Sushi Selection

Assorted Maki

Soft Shell Crab Maki (E, G, SE SH)
Cheese Ebi Fry Maki (D, E, SH)
California Maki Roll (E, SE, SH)

Assorted Sushi

Tamago Sushi (E)
Inari Sushi (S)
Chuka Kurage Gunkan (SE)

Live Sushi Station

Aburi Wagyu Beef Shio Kombu Sushi, Yuzu Kosho (G E)
(Wagyu Beef, Shio Kombu, Yuzu Kosho, Shiso Leaf, Teriyaki
Sauce, Mayonnaise)
Aburi Salmon Nigiri with Bonito Flake, Scallion (S G D SE)



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

Dressing

Thousand Island Dressing (D, E, G, S)
Sesame Dressing (E, G, S)
French Dressing
Extra Virgin Olive Oil, Garlic Olive Oil, Thyme Olive Oil,
Rosemary Olive Oil
Balsamic Vinegar, Sherry Vinegar, Raspberry Vinegar

Choice of Mozzarella

Buffalo Mozzarella, Burrata, Bocconcini
Condiments: Semi Sundried Tomato, Fresh Vine Tomato, Fresh Basil, Fresh
Oregano, Pesto Sauce, Balsamic Reduction, Balsamic Pearl, Extra Virgin Olive
Oil, Arugula, Sour Dough

Live Station

Thai Salad - Som-Tum with Seafood
*Green Papaya, Dry Shrimps, Peanuts, Long Beans, Cherry
Tomatoes, Seafood*

Cold Selection

Larb Kua - Lanna-Style Minced Pork Salad,
Aromatic Spices (G, P, SE)
Kabayaki Glazed Unagi, Pickled Ginger and Soy Marinated
Ikura (G, SE, T)
Organic Barley Salad, Charred Pepper,
and French Peas (G, N, V)
Sustainable Kale and Potato Salad, Spiced Onion (E, G, N, V)

Chacuterie

Italian Whole Parma Ham with Rock Melon (P)
Rosette Salami (P)
Pistachio Mortadella (P, T)
Salchichón (P)
Pepperoni (P)
Duck Rillettes and Pork Pate (P)
*Kumquat Citrus Chutney, French Baguette(G), Silver Onion,
Cornichons, Marinated Olive*

European Cheese Corner (D)

Roquefort, Gorgonzola, Brie, Camembert, Reblochon,
Taleggio, Comte, Manchego, Edam Cheese, Gouda
*Selection of Assorted Nuts (N, T), Dried Fruits, Cracker(G),
Raisin, Fresh Grapes*

Artisanal Bread (E, G, T)

Hard Roll, Soft Roll, Multigrain Roll

Carving Station

Roasted Black Truffle Mushroom Beef Wellington, Red Wine
Sauce (A, D, E, G)
Corn on Cob with Butter Milk (D, V)
Maple Glazed Heirloom Carrot with Pumpkin Seed (D, V)
Condiments: Mustard Royale Cognac, Mustard Moutarde De Meaux, Mustard
Green Peppercorn, Honey Mustard, Pommery Mustard, Sea Salt, Black Pepper

Western Mains

Clam Chowder (D, G, SH)
Pan Seared Barramundi, Sauteed Spinach,
Dashi Beurre Blanc (D, SE)
Pork Porchetta, Broccolini, Mushroom,
Mustard Cream Sauce (D, P)
Fishermen Seafood Stew, Pimentos (A, SH)
Squid Ink Pasta, Lobster Sauce, Crab Lump Meat (D, G, SH)
Potato Au Gratin, Forest Mushroom, Sundried Tomatoes (D, V)
Deep Fried Breaded Oyster (E, G, SH)
Deep Fried Breaded Butterfly Prawn (E, G, SH)

Live Station

Red Wine Braised Short Ribs with Truffle Mashed Potatoes,
Sauteed Asparagus (A, D)
Smoked Duck and Foie Gras Wrapped (G)
(Smoked Duck, Cucumber, Rock Melon, Scallion, Orange confit)

Seafood Grill

RGrilled Fresh Water Prawn with Butter (D, SH)
Octopus Tentacle (SE)
Grilled Oyster with Spicy Tomato Sauce, Cheese Foam (D, SH)
Cheesy Oyster Mornay, Ikura (D, SH)
Condiments: Lemon Wedges, Tabasco, Thai Chilli Sauce (SE), Sweet Chili Sauce

Asian Delights

- Kaeng Phed Ped Yang – Thai Style Roasted Duck Curry (SE)
- Pla Neung Manao – Thai Style Steamed Giant Seabass with Lime Sauce (SE)
- Wok Fried Sambal Prawn with Tempeh and Petai (SH)
- Wok Fried Truffle Australian Wagyu Beef Cubes with Capsicum (A, G, SH)
- Singapore Chili Crab served with Golden Mantau (E, G, SH)
- Stir Fried Szechuan Style Organic Cauliflower with Waxed Meat (G, P, S)
- Deep Fried Teow Chew Prawn Roll with Sweet Sauce (G, P, S, SH)
- Lobster Meat Fried Rice with XO Sauce (E, G, P, S, SH)

Double Boiled Soup Station

- Double Boiled Pork Collagen Broth with Chinese Mushroom, Fish Maw, Abalone and Long Cabbage (P, SH)

Satay Selection

- Chicken and Beef Satay
- Grilled Otah-Otah (D, E, SE)
- Condiments: Peanut Sauce (N), Cucumber, Red Onion, Lontong Rice

Noodle Station

- Singapore Laksa (D, E, N, SH)
- Vegetable Noodle Soup

Chinese Barbeque Station

- Roasted Suckling Pig (P)
- Roasted “Dang Gui” Duck (P)
- Braised Soya Chicken (A, G, S)

Indian Selection

Lobiya Masala (D, V)
Prawn Malai Curry (SH)
Chicken Masala (D)
Lamb Shank Curry
Rawa Fried Fish (SE)
Lamb Shank Briyani (D, N)

Live Station

Butter Garlic Naan and Plain Naan (D, E, G)
Indian Lamb Seekh Kebab (D)
Chicken Drumstick Tandoori (D)
Condiments: Papadum, Mango Chutney, Mint Chutney, Raita (D), Vegetable Pickle

Chaat Corner

Crispy Papdi (D, G, V)
Pani Puri (D, G, V)
Dhai Puri (D, G, V)
Condiments: Fresh Potato Cube Classic Sev with Fresh Onion Green Chili, Coriander Leaf On Top Sweet Yoghurt Tamarind Chutney Mint Sauce

The Line Father's Day Patisserie Highlight

Father's Day Dark Chocolate Truffle cake (D, E, G)
Ondeh-ondoh Gula Melaka Cake (D, E, G)
Earl Grey Cheesecake (D, E, G, T)
Signature Durian cake (D, E, G)
Espresso Latte Swiss Roll (D, E, G)
Vanilla Cream Brulee (D, E)

Shooter

Dark Chocolate Orange (D, E, G)
Tiramisu (D, E, G)
Pink Guava Mousse, Lychee (D, E)

Local Delight

Pandan chiffon cake (D, E, G)
Japanese Mochi (V)
Assorted Nyona Kueh (E, V)

Hot Dessert

Churros with Cinnamon Sugar (V E)
Bubur Cha Cha (V)
Eight Treasure Cheng Teng (V)

Scoopful of Joy

Assorted Ice Cream and Sorbet

Sauces & Condiments

Raspberry Coulis, Chocolate Sauce, Crunchy Chocolate Pearl,
Oreo Crumble, Berry Compote

Tropical Fruits

Watermelon, Hami Melon, Pineapple
Whole Fruit