



theline

**Chinese New Year  
Dinner Buffet Menu 2026  
2 - 13 February  
23 February - 3 March  
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  
Snow Crab (SH)  
Sea Prawn (SH)  
Blue Mussel (SH)  
White Clam (SH)  
Sea Conch (SH)

Thai Style Top Shell and Seafood  
with Green Mango Salad and Scallion (N, SE, SH)  
Szechuan Mala Style Marinated Jelly Fish  
with Mini Octopus and Cucumber (SE, SH)

### Japanese Station

#### Sashimi Selection

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

#### Sushi Selection

##### Assorted Maki

Salted Egg Sesame Maki (E, G, SH)  
Sakura Maki (E, G, SE)  
California Maki Roll (E, SE, SH)

##### Assorted Sushi

"Golden Bag Sushi" Salmon, Tuna Cube  
and Ikura Inari Sushi (E, G, S, SE)  
Signature Salmon Sushi Aburi  
with Teriyaki sauce and Bonito Flake (E, G, S, SE)  
Tamago Sushi (E)  
Yuzu Tako Gunkan (SE)

### Chinese New Year Special

Prosperity Yu Sheng with Crispy Salmon Skin  
and Kani Crab Stick (G, N, SE, SH)  
Mini Seafood and Lobster in Brioche Bun,  
Kumquat Glaze, Shiso Cress (E, G, SH)

### Cold Station

Jelly Fish Head with Crispy Shallot,  
Sesame Garlic Vinaigrette (G, S, SE)  
Black Ears Fungus, Kyuri Cucumber,  
Roasted Sesame Dressing (G, N, S, V)  
Braised Baby Abalone Salad, Charred Broccolini,  
Local Herb (G, N, S, SH)

### DIY Wellness Salad Bar (V)

Mixed Lettuce, Romaine

(Red Coral, Red Chicory, Arugula, Yellow Frisée, Green Coral)

Cucumber, 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

Caesar Dressing (D, E, SE)

Extra Virgin Olive Oil, Garlic Olive Oil, Thyme Olive Oil,

Rosemary Olive Oil, Balsamic Vinegar, Sherry Vinegar,

Raspberry Vinegar

### Charcuterie

Italian Parma Whole Leg Ham with Rock Melon (P)

Rosettes Salami (P)

Corned Beef

Mortadella (P)

Condiments: Cornichons, Cocktail Onion,

Marinated Olive

### European Cheese Corner (D)

Gorgonzola, Brie, Emmental, Manchego,

Edam Cheese, Gouda

Selection of Assorted Nuts, Dried Fruits,

Cracker, Raisin, Fresh Grapes

### Bread Basket (G, E, N)

Soft Roll, Hard Roll, Multigrain Roll, Sesame Grissini

### Soup of the Days

Creame of Mushroom Soup with Truffle (D, V)

### Carving Station

Oven Roasted Crispy Pork Knuckle  
with Plum Sauce and Ginger Chilli Sauce (P)

Roasted Australian Black Angus Rib Eye  
with Garlic and Thyme Jus (A)

Sautéed Seasonal Vegetables (D, V)

Corn on Cob (D, V)

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

### Western Mains

Red Wine Braised Lamb Shank with Shallot (A)

Chicken Fricassee (A, D)

Oven Baked Norwegian Salmon,  
Veracruzana Olive Caper Sauce (D, N, SE)

Roasted Red Skin Potato with Butter and Fresh Herb (D)

Seafood Aglio-Olio (G, SH)

Deep Fried Oyster (D, G, S)

Deep Fried Sesame Crusted Prawn on Toast (E, G, SH)

Condiments: Torch Ginger Chili Mayo (D, E),  
Sweet Chilli Sauce

### Chinese New Year Special Live Station

Charcoal Grilled Bak Kwa (A, P)

Charcoal Grilled Soy Marinated Chicken Wing (G, S)

Glazed Coffee Marmite Kurobuta Pork Collar (G, P, S, SH)

Grilled River Prawn  
with Homemade Thai Chilli Sauce (D, SE, SH)

### Live Station

Wrapped Smoked Duck and Foie Gras (G)

(Peking Duck Wrapper, Cucumber, Rock Melon, Scallion, Orange Confit)

### Chinese New Year Snack

Assorted Cracker

(Fish Cracker (G, SH), Emping Belinjau,  
Prawn Cracker (G, SH), Vegetable Cracker(G))

Chinese Red Date, Olive Pickle,  
Cashew Nut, Pistachio Nut

### Asian Station

Hong Kong Waxed Meat Rice in Claypot  
"Lap Mei Fan" (A, G, P, S, SH)

Braised Baby Abalone, Dried Oyster, Shitake Mushroom  
and Black Moss with Nai Pak (A, G, S, SH)

Wok-Fried Black Truffle Ee-Fu Noodles  
with Duet Mushroom and Crab Meat (A, G, S, SH)

Hunan "Duo Jiao" Toman Fish (E, G, S, SE)

Braised Pork Rib with Fermented Red Bean Curd  
and Black Fungus (A, G, P, S, SH)

Wok-Fried Asparagus, Lotus Root,  
Prawn & X.O. Sauce (A, SH, P)

Singapore Chilli Crab with Golden Mantau (SH, E, G)  
Traditional Chinese Herb, Chicken Drumstick

### Double Boiled Soup Station

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

### Satay Selection (N)

Chicken Satay, Beef Satay  
Condiment: Satay Sauce (N)

### Noodle Station

Singapore Laksa (D, E, N, S, SH)  
Prawn Noodle Soup (E, S, SH)

### Chinese Barbeque Station

Braised Soya Chicken (G, S)  
Roasted "Dang Gui" Duck

### Indian Station

Dal Fry (V)  
(Yellow Lentil, Onion, Tomato, Cumin Seed, Coriander Leaf)

Butter Chicken (D, T)  
(Tomato, Cashew Nut, Gram Masala, Cardamon Powder)

Lamb Kadai (D, T)  
(Lamb Leg Cube, Trio Capcicum, Tomato,  
Masala Chilli Powder, Coriander)

Aloo Gobi (D, N, V)  
(Potato, Cauliflower, Onion, Tomato, Coriander Powder,  
Cumin Powder, Chaat Masala)

Green Pea Pulao Rice (D)  
(Indian Basmati Rice with Ghee, Green Pea, Cumin Seed)

Goan Fish Curry (D, SE)  
(Red Snapper Cooked with Onion, Tomato,  
Coconut Cream and Tamarind Paste)

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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### Indian Live Station

Butter Garlic Naan and Plain Naan (D, E, G)  
Tandoori Chicken Thigh (D)  
Tandoori Lamb Sheek Kebab (D)  
Assorted Papadum Cracker  
Condiments: Mint Yogurt, Raita, Mango Chutney,  
Mixed Vegetable Pickles

### Special Chaat Station

Papri Chaat  
Pani Puri  
Dahi Puri

### 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 New York Cheesecake (D, E, G, N)  
Rose Lychee Blossom Cake (D, E, G)  
Assorted Mini Fruit Tartlet (D, E, G)

### Local Delight

Durian Cake (D, E, G)  
Assorted Nyonya Kueh  
Pandan Chiffon (D, E, G)  
Osmanthus Goji Jelly (D)  
Orh Nee Swiss Roll Cake (D)

### Hot Dessert

Mini Pandan Egg Tart (D, E, G)  
Red Bean Paste with Sesame Glutinous Dumpling  
(D, E, G)

### Live Station

Traditional Chewy Rice Cake (Nian Gao) Waffle  
with Chicken Floss and Cream (D, E, G)

### Cinnamon Churros & Churros Ball

### 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

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