

the line

**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

Creme 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 Capicum, 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)

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