

the line

**Chinese New Year
Dinner Buffet Menu 2026**
15 - 22 February
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 Lovers

Distiller's Grains Brine Abalone (A, SH)

Boston Lobster (SH)

Snow Crab (SH)

Tiger Prawn (SH)

Blue Mussel (SH)

Sea Conch (SH)

Marinated Top Shell with Glass Noodle and Pomelo Salad with Ginger Chilli Soy Dressing (G, S, SH, T)

Szechuan Mala Style Marinated Jelly Fish with Mini Octopus and Cucumber (SH, SE, T)

Japanese Station

Sashimi Selection

Tuna (SE)

Salmon (SE)

Tako (SE)

Ama Ebi (SH)

Hokkaido Scallop (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)

Japanese Corner

Chawanmushi with Japanese Fish Cake and Ikura (E, SE)

Chinese New Year Special

Prosperity Yu Sheng with Crispy Salmon Skin and Kani Crab Stick and Citrus Osmanthus Sauce Dressing (G, N, S, SE)

Mini Seafood and Lobster in Brioche Bun, Kumquat Glaze, Shiso Cress (E, G, SH)

Prawn Cocktail with Kumquat and Pomelo Salad in Crispy Wanton Skin (D, E, G, SH) (Individual)

Cold Station

Hickory Smoked Salmon with Charred Asparagus and Crispy Shallot (G, N, SE)

Roast Duck Platter with Caramelized Bak Kwa Bits, Mala Scallion Dressing (G, N, P, S)

Free-Range Chicken Salad, Wolf Berries and Scallion Ginger Dressing (N, S)

DIY Wellness Salad Bar (V)

Mixed Lettuce

(Red Coral, Red 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
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)

Roquefort, Brie, Camembert, St Maure, Taleggio, Tomme De Savoie, Comte, 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 Day

Creamy Lobster Bisque (D, SH)

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)

Yorkshire Pudding (D, E, G)

Sautéed Seasonal Vegetables (V, D)

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

Fortune Lobster Burger (D, E, G, SH)

Baked Whole Salmon with Dill, Capers and Lemon Crème Sauce (D, SE)

Braised Beef Oxtail Bourguignon (A)

Slow Cooker Chicken Cacciatore (A)

Potatoes Au Gratin (D, V)

Seafood Aglio Olio (D, G, SH)

Chinese New Year Special Live Station

Grilled River Prawn, Thai Chilli Sauce (D, SH)

Charcoal Grilled Bak Kwa (A, P)

Golden Seafood Money Pocket (E, G, SH)

Kataifi Prawn (E, G, SH)

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

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

Live Station

Wrapped Smoked Duck and Foie Gras (G)
(Peking Duck Wrapper, Cucumber, Rock Melon, Scallion, Orange Confit)

Asian Station

财源广进 – 客家算盘子

Hakka Yam Abacus Seeds with Chinese Leek, Pork Belly and X.O. Sauce (G, P, S, SH)

金银满屋大丰收 – 港式鲍鱼腊味饭

Hong Kong Waxed Meat Rice 'Lap Mei Fan' with Abalone (A, G, P, S, SH)

哈哈大笑庆丰年 – 黄金麦片虾

Golden Cereal Prawn (D, E, SH)

年年有余庆丰年 – 港式清蒸龙虎斑

Steamed Black Grouper with Cordyceps Flower and Red Date (G, S, SE, SH)

喜鹊连连报佳音 – 药材炖鸡

Traditional Chinese Medicine, Chicken Drumstick (A, G, S, SH)

好事发财 – 蚝仕发菜海参扒时蔬

Braised Dried Oyster, Shiitake Mushroom and Black Moss with Nai Bai (A, G, S, SH)

节节高升 – 贻贝炒芦笋莲藕

Wok-Fried Asparagus, Lotus Root, Coral Mussels (A, G, N, S, SH)

花开富贵过肥年 – 红烧海参元蹄

Braised Pork Knuckle with Sea Cucumber (A, G, P, S, SH)

Double Boiled Soup Station

鱼鳔瑶柱炖鸡汤

Chicken and Pork Collagen Broth, Dried Scallop, Fish Maw (P, SH, SE)

Chinese New Year Snack

Assorted Cracker

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

Chinese Red Date, Cashew Nut, Pistachio Nut

CNY Candy (D), Kueh Kapit (E, G), Kueh Loyang (E, G)

Satay Selection (N)

Chicken Satay, Beef Satay

Condiment: Satay Sauce (N)

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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Noodle Station

Singapore Laksa (D, E, N, S, SH)

Poached Dumpling (G, P)

Prawn Wanton with Lobster Broth (D, G, P, SH)

Condiments: Mala Chilli Sauce (G, N, S),
Sliced Ginger, Black Vinegar

Chinese Barbeque Station

Braised Soya Chicken (G, S)

Roasted "Dang Gui" Duck

Indian Station

Kolkata Mutton Ribs Biryani Rice
with Aloo and Egg (D, E, T)

(Biryani Rice with Mutton Ribs, Potatoes, Egg, and Cashew Nuts)

Calamari Masala (D, SE, T)

(Squid Ring Cooked with Onion, Tomato,
Masala Spices and Cashew Nut Paste)

Dhal Palak (D, V)

(Red Lentil, Fresh Spinach)

Butter Chicken (D, T)

(Tomato, Cashew Nut, Gram Masala, Cardamon Powder)

Baby Corn Mushroom Masala (D, T, V)

(Baby Corn, Button Mushroom, Onion, Tomato, Ginger, Cumin Seed,
Coriander Powder)

Methi Paneer (D, T, V)

(Paneer cheese, Fenugreek, Onion, Tomato,
Green Chilli, Garam Masala)

Indian Live Station

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

Tandoori Chicken Drumstick (D)

Fish Tikka (D, SE)

Condiments: Mint Yogurt, Raita, Mango Chutney,

Mixed Vegetable Pickles

Appam Station

Plain Appam

Egg Appam

Chocolate Banana Appam

Condiments: Shredded coconut, Coconut Crème, Plum Sugar

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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)

Chinese New Year Goodies

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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