

the line

**Chinese New Year
Lunch Buffet Menu 2026**
2 - 13 February
23 February - 3 March
SGD 68++ 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

Snow Crab (SH)
Sea Prawn (SH)
Blue Mussel (SH)
White Clam (SH)
Sea Conch (SH)

Japanese Station

Sashimi Selection

Tuna (SE)
Salmon (SE)
Tako (SE)

Sushi Selection

Assorted Maki

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

Assorted Sushi

Tamago Sushi (E)
Inari Sushi (S)
Wakame Gunkan Sushi

Tempura Station

Prawns (G, SH)
Fish (G, SE)

Selection of Mushrooms and Vegetable (G)

Condiments: Tempura Sauce (G, S)
Daikon, Ginger

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)

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

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

Caesar Salad Station

Caesar Salad in Parmesan Cheese Wheel

(D, E, G, P, SE)

(Romaine Lettuce, Caesar Dressing, Crispy Bacon,

Parmesan Cheese, Croutons)

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

Rosettes Salami (P)

Corned Beef

Mortadella (P)

Condiments: Cornichons, Cocktail Onion,
Marinated Olive

European Cheese Corner (D)

Red Cheddar, Brie, Emmental, Gouda

Selection of Assorted Nuts, Dried Fruits,

Cracker, Raisin, Fresh Grapes

Bread Basket (N, G, E)

Soft Roll, Hard Roll, Multigrain Roll, Sesame Grissini

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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Carving Station

Glazed 5 spice-Honey Gammon Ham with Pineapple Compote (D, P)

72 Hours Slow Cooked Australian Beef Oyster Blade with Beef Jus (A)

Rosemary Soft Roll (D, E, G)

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

Soup of the Day

Chicken Fricassee (A, D)

Cauliflower Au Gratin (D, V)

Duck Confit with Puy Lentil, Citrus Mandarin Orange Sauce (A)

Herb Marinated Barramundi, Veracruzana Olive Caper Sauce (D, N, SE)

Seafood Aglio-Olio (G, SH)

Roasted Red Skin Potato with Caramelized Onion (D, V)

Chinese New Year Special Live Station

Pan Fried Shanghai Dumpling (G, P, S)

Sliced Ginger, Black Vinegar

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

Kataifi Prawn (E, G, SH)

Golden Seafood Money Pocket (E, G, SH)

Chinese New Year Snack

Assorted Cracker

(Fish Cracker (SH, G), Emping Belinja,

Prawn Cracker (SH, G), 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)

Shitake Mushroom and Black Moss with Nai Pak (G, S, V)

Wok-Fried Black Truffle Ee-Fu Noodles with Seafood and Yellow Chive (A, G, S, SH)

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

Aromatic Wok Fried Oyster Omelette with Eggs and Dried Shrimp Chilli (E, SH)

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

Wok-Fried Snap Pea with Lotus Root, Prawn (A, SH)

Golden Cereal Prawn (D, E, SH)

Double Boiled Soup Station

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

Satay Selection (N)

Chicken Satay

Condiment: Satay Sauce (N)

Noodle Station

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

Prawn Noodle Soup (E, S, SH)

Chinese Barbeque Station

Braised Soya Chicken (G, S)

Crispy 5 Spice Roasted Pork Belly (P)

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)

Condiments: Mint Yogurt, Raita, Mango Chutney, Mixed Vegetable Pickles

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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