



theline

**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 Belinjau,  
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)

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### 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 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)

### 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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