



 the line

SURF AND TURF DINNER BUFFET

Friday

SGD 118++ per adult
SGD 59++ per child (6 - 11 years old)

Prices are subject to a 10% service charge and prevailing government taxes.

Menu items are on rotation and may change without prior notice.



Seafood Lovers (SH)

Maine Lobster
Half-Shell Scallop
Snow Crab
Sea Prawn
Blue Mussel
White Clam
Sea Conch
Flower Crab

Japanese Delights
Sashimi Selection (SE, SH)

Tuna
Salmon
Tako
Ama Ebi
Hotate Scallop

Sushi Selection

Assorted Maki

Aburi Unagi Maki (E, G, SE, Soya)
Cheese Ebi Fry Maki (D, E, SH)
California Maki Roll (SH)

Assorted Sushi

Signature Aburi Salmon Sushi (E, G, SE, S)
Tamago Sushi (E)
Tuna Mayo Inari Sushi (SE, Soya)
Spicy Salmon Sushi (SE)

Live Station

Temaki Sushi Hand Roll with Japanese Shishamo, Mentai, and Ikura
(E, G, S, SE)

DIY Wellness Salad Bar (V)

Mixed Lettuce
(Red Coral, Red Chicory, Arugula, Kale, Green Coral)
Condiments: Cucumber, Cherry Tomato, Edamame,
Sweet Corn, Tuna (SE)
Antipasti: Marinated Eggplant, Marinated Feta Cheese (D),
Semi-Dried Tomato, Kalamata Olives, Char-Grilled Capsicum

Dressing

Thousand Island Dressing (D, E, G, S)
Sesame Dressing (E, G, S)
French Dressing (Mustard)
Extra Virgin Olive Oil, Garlic Olive Oil, Thyme Olive Oil, Rosemary Olive Oil
Balsamic Vinegar, Sherry Vinegar, Raspberry Vinegar

Cold Selection

Marinated Glass Noodle Salad with Spicy Vinegar and Baby Shrimp
(G, N, SH)

Braised Baby Octopus Salad with Cucumber and Sesame (G, SE)

Szechuan-Style Marinated Jellyfish with Cucumber and Scallion
(G, N, SE)

Smoked Salmon Salad with Nyonya Achar and Chili (G, N, SE)

Live Station

Smoked Salmon and Salmon Gravlax

Smoked Salmon

Thai-Style Cured Salmon Gravlax

Soya-Marinated Salmon Gravlax (Soya-Cured Lax)

Condiments: Dill and Mustard Crème Fraîche, Rye Bread Cracker,
Caper, Avruga Caviar

Make Your Own Shrimp Cocktail

Greenland Shrimps, Apple, Mango, Raisins, Ikura Caviar,
Lettuce Chiffonade, Marie Rose Dressing, Black Sesame Seeds

Charcuterie

Whole Parma Ham (P)

Black Forest Ham (P)

Beef Salami

Beef Bresaola

Condiments: Cornichons, Cocktail Onion, Marinated Olive,
Caramelized Onion

European Cheese Corner (D)

Gorgonzola

Brie

Edam

Manchego

Emmental

Selection of Assorted Nuts, Dried Fruits, Crackers, Raisins, Fresh Grapes

Artisanal Bread (E, G, N, Sesame)

Hard Roll

Soft Roll

Multigrain Roll

Carving Station

Roasted Australian Black Angus Prime Rib with Garlic and Thyme Jus
(A, Mustard)

Oven-Roasted Boneless Lamb Leg with Mint Jelly

Condiments: Mustard Royale Cognac (Mustard),

Mustard Moutarde De Meaux (Mustard),

Mustard Green Peppercorn (Mustard), Honey Mustard (Mustard),

Pommery Mustard (Mustard), Sea Salt, Black Pepper

Western Mains

Lobster Bisque (D, SH)

Norwegian Whole Salmon with Dill and Lemon Crème (D, SE)

Sous Vide Octopus with Romesco Sauce and Lime (N, SE)

Creamy Tomato Garlic Prawns (D, SH)

Slow-Cooked Irish-Style Lamb Shank (A)

Creamy Lobster Fusilli with Sous Vide Egg (D, E, G, SH)

Charred Medley of Mushrooms with Fresh Thyme and Garlic

Cheesy Au Gratin Potatoes (D)

Roasted Vegetables

Frito Misto

Deep-Fried Pollock Fish (G, SE)

Deep-Fried Oyster (E, G, SH)

Deep-Fried Butterfly Prawn (E, G, SH)

Condiments: Wasabi Mayo (E), Tartar Sauce (E), Tomato Sauce,
Lemon Wedges

Live Station (A, D)

Braised Yabbies with Garlic Butter White Wine Broth

Moules Frites with French Fries

Outdoor Surf & Turf Barbecue Station

Grilled Mini Striploin Steak

Grilled Pork Ribs with Barbecue Sauce (P)

Tandoori Lamb Rack (D)

Cheese Sausage, Beer Sausage (A, D, P)

Grilled Half-Shell Scallop (D, SH)

Grilled Jumbo River Prawn with Garlic Herb Butter (D, SH)

Grilled Stingray Fish (SE)

Grilled Otah-Otah (D, E, SE)

Condiments: Rosemary Sauce, Mustard (Mustard), Thai Chili Sauce,
BBQ Sauce, Tomato Ketchup, Cincalok (SH), Kicap Manis, Calamansi,
Lemon Wedges, Tabasco, Sea Salt, Black Pepper, Mint Yogurt (D)

Asian Delights

- Braised Pork Trotters in Aged Vinegar and Old Ginger (P, S, Sesame)
Salted Egg Squid (D, E, SE)
- Braised Tofu with Shrimp and Vegetables (A, Sesame, SH, Soya)
- Singapore Chili Crab with Fried Mantou (E, G, SH)
- Steamed Prawn with Angelica and Wolfberries (E, S, Sesame, SH)
- Steamed Whole Seabass with Szechuan Mala Sauce
(N, Sesame, SE, Soya)
- XO Sauce Crab Meat Fried Rice (E, G, SH, Soya)
- Braised Ee-Fu Noodles with Jumbo River Prawn (G, SH, Soya)

Double-Boiled Soup

- Double-Boiled Chinese Soup

Satay Selection (N)

- Chicken Satay
- Beef Satay
- Condiments: Peanut Sauce (N), Cucumber, Red Onion, Lontong Rice

Noodle Station

- "Yuan Bao" Wonton with Lobster Broth (G, P, SH)
- Singapore Laksa (D, E, N, SH)
- Vegetable Noodle Soup

Chinese Barbecue Station

- Roasted "Dang Gui" Duck
- Roasted Pork Belly
- Braised Soya Chicken (A, G, Soya)

Indian Section

- Mixed Seafood Biryani (D, N, SH)
- Rajma Masala (D, V)
- Butter Chicken (D, N)
- Lamb Vindaloo (D)
- Goan Fish Curry (D, SE)
- Calamari Tawa Masala (D, S)

Live Station

- Butter Garlic Naan and Plain Naan (D, E, G)
- Indian Rojak (E, G, N, SE, SH, Soya)
- Egg Fritter, Potato Fritter, Prawn Fritter, Vegetable Fritter, Fish Cake, Tempeh, Bean Curd, Onion, Green Chili, Cucumber, Rojak Sauce

Tandoori Live Station

- Tandoori Prawn with Mint Yogurt and Mango Chutney (D, SH)
- Condiments: Mint Yogurt, Raita, Mango Chutney, Mixed Vegetable Pickles, Assorted Papadum Crackers

Sweet Treats Selection

Pastry Section

Shooter Glass

Uji Matcha Tiramisu (D)
Yuzu Panna Cotta (D)
Milk Chocolate and Passionfruit (D)
Raspberry Coconut Mousse (D)

Whole Cakes & Tarts

Speculoos Cheesecake (D, E, N)
Chocolate Truffle Cake (D, E, G)
Key Lime Tart (D, E, G, N)
Durian Mousse Cake (D, E, V)

Pastries

Goma Yuzu Roulade (D, E)
Crème Brûlée (D, E)
Cocoa Brownie (D, E, N)
Assorted Mochi (V)
Berry Opera (D, E)
Mini Fruit Tartlet (D, E)
Choux Craquelin (D, E, N)

Local Desserts

Pandan Chiffon (E, G)
Mango Pomelo Konnyaku (V)
Coconut Jello with Gula Melaka Sago (V)

Local Kueh (V)

Rainbow Lapis
Ondeh Ondeh
Ubi Bingka
Kueh Salat

Ice Cream, Gelato and Sorbet with Condiments

Hot Dessert

Bread Butter Pudding (D, E, G)

Live Station

Mochi Waffles with Condiments (D, E, G)

Tropical Fruits

Watermelon, Sun Melon, Pineapple
Dragon Fruit, Whole Fruit