



 theline

EASTER SUNDAY BRUNCH


20 April 2025

SGD 148++ per adult

SGD 74++ 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)

Boston Lobster
Snow Crab
Half-Shell Scallop
Sea Prawn
Green-Shell Mussel
White Clam
Sea Conch

Sashimi

Tuna (SE)
Salmon (SE)
King Fish (SE)
Tako (SE)
Ama Ebi (SH)
Hokkaido Scallop (SH)

Sushi Selection

Assorted Maki

Aburi Unagi Maki (E, SH)
Avocado Dragon Ebi Maki Roll (SH)
Soft-Shell Crab Maki (G, SH)
California Maki Roll (SE)

Assorted Sushi

Lobster Salad Inari (E, S, SH)
Signature Salmon Sushi Aburi (E, G, S, SE)
Tamago Sushi (E)

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

Tempura Station

Prawns (G, SH)
Fish (G, SE)
Selection of Mushrooms (G)
Selection of Vegetables (G)
Tempura Sauce (G, S)
Daikon
Ginger

Cold Station

Creamy Mentaiko Potato Salad with Caramelised Sweet Onions (D, E, SE)
Smoked Chicken Salad with Quail Egg and Pommery Mustard (D, E, G, T)
Roasted Heirloom Carrot and Celery Root, Pine Nut Pesto Salad (G, N, V)
Devilled Egg with Caviar and Crème Fraîche (D, E, SE)
(Black Olive, Chive, Beetroot, Curry)
Poached Cocktail Prawn Salad (D, E, SH, T)

DIY Wellness Salad Bar (V)

Mixed Lettuce
(Romaine, Red Coral, Red Chicory, Arugula, Kale, Green Coral)
Cucumber, Vine Cherry Tomatoes, Olives, Semi-Dried Tomatoes,
Marinated Artichoke, Marinated Feta, Roasted Bell Pepper,
Sweet Corn, Edamame, Quinoa

DIY Caesar Salad Station

Caesar Salad in Parmesan Cheese Wheel (D, E, G, P, SE)
Romaine Lettuce, Crispy Bacon, Silver Anchovy, Croutons,
Caesar Dressing, Smoked Salmon, Quail Egg

Dressing

Thousand Island Dressing (D, E, G, S)
Sesame Dressing (E, G)
French Dressing
Italian Dressing, Caesar Dressing (E, G, SE)
Extra Virgin Olive Oil, Garlic Olive Oil, Rosemary Olive Oil,
Thyme Olive Oil, Balsamic Vinegar

Charcuterie

Italian Whole Leg Parma Ham (P)
Beef Bresaola
Mortadella (T)
Chorizo (P)
Smoked Salmon (SE)
Thai-Inspired Cured Salmon (SE)

European Cheese Corner (D)

Gorgonzola, Port Salut, French Brie
English Cheddar, Swiss Emmental, Spanish Manchego
Selection of Assorted Nuts, Dried Fruits, Grapes and Crackers (N, T)
Raclette Cheese with Baguette, Marble Potatoes,
Pickled Onions, Cornichons (D, G)

Bakery

Hard Roll, Soft Roll, Multigrain Sourdough Loaf,
Ciabatta, Rye Sourdough (E, G, N)

Live Station
Easter “Eggcellent”

Poached Organic Egg on Toasted Brioche, Lobster and Shrimp Ragout,
Béarnaise Sauce, Arugula (D, E, G, SH)
Sous Vide Organic Egg, Caramelised Onion,
Potato and Truffle Foam, Shaved Truffle (E, G, S, SE)

Soup of the Day

Lobster Bisque (D, SH)

Carving Station

Australian Beef Wellington, Truffle and Foie Gras Sauce (A)
Yorkshire Pudding (D, E, G)
Italian Crispy Pork Belly Porchetta (P)
Sauerkraut, Potato Gratin (D)
Condiments: Assorted Mustards, Sea Salt, Black Pepper

Main Dishes

Scotch Eggs with Pork Sausage and Quail Eggs (E, G, P)
Whole Norwegian Salmon, Saffron Beurre Blanc, Garlic & Leek Confit (D, SE)
Braised Osso Buco with Root Vegetables, Pearl Onions (A)
Potato Gnocchi with Wild Mushrooms, Spinach and Walnuts (G, T, V)
Sautéed Farm-Fresh Baby Vegetables with Butter (D, V)

Live Station

Pan-Seared Foie Gras with Nashi Pear and Ginger Relish,
Candied Pecan, Balsamic Reduction (E, G, T)
Slow-Roasted Australian Lamb Rack,
Macadamia Nut Cream, Lamb and Mint Jus (D, T)

Oysters 3 Ways

Gratin Japanese Oyster with Classic Cheese Sauce (D, SH)
Deep-Fried Breaded Oyster with Szechuan “Mala” Aioli (D, E, G, SH)
Baked Japanese Oyster with Garlic Soya Sauce (G, S, SH)

Asian Station

- Malaysia-Style Chicken Curry with Potato (D)
- Steamed Giant Seabass with Superior Soya Sauce (G, S, SE)
- Peranakan Satay Babi Pork Belly (N, P)
- Singapore Chilli Crab served with Golden Mantou (E, G, SH)
- Chinese Mushroom and Fresh Soya Chip with Broccoli (G, S, SH)
- Seafood Fried Rice with XO Sauce (E, G, S, SH)
- Braised Rice Vermicelli with Fresh Lala Clam,
Seafood with Crispy Pork Lard (E, G, P, S, SH)
- Double-Boiled Chicken Soup with Dried Scallop,
Fish Maw, Mini Abalone (P, SH)

Satay Selection

- Chicken and Beef Satay
- Xin Jiang Style Lamb Skewer
- Grilled Otah-Otah (D, E, SE)
- Condiments: Peanut Sauce (N),
Cucumber, Red Onion, Lontong Rice, Chili Paste

Noodle Station

- Prawn Noodles (SH)
- Singapore Laksa (D, E, N, SH)
- Vegetable Noodle Soup

Roast Station

- Roasted "Dang Gui" Duck (A)
- Soya Chicken (G, S)
- Roasted Pork Belly (P)
- Honey-Glazed Barbecue Char Siew (P)

Indian Station

- Kadai Chicken (D, N)
- Paneer Butter Masala (D, N, V)
- Moong Dal Green (D, V)
- Goan Fish Curry (SE)
- Egg Pakora (E, G)
- Hara Bhara Kabab (D, V)

Naan Bread Live Station

- Butter Naan, Garlic Naan, Masala Kulcha (D, E, G)

Tandoori Station

Tandoori Chicken (D)

Tandoori Prawn (D, SH)

Condiments: Papadum, Mango Chutney, Vegetable Pickle, Raita

Indian Special Carving Station

Oven-Baked Indian Spices Marinated Whole Lamb with
Biryani Rice and Boiled Egg (D, E, T)

"Easterlicious" Sweet Treats

Sweet Treats Selection

Easter Flower Pot (D, E, G)

Spiced Carrot Cake Cupcakes (D, E, G)

Lemon Lavender Panna Cotta (D)

Chocolate Bunny Brownie (E, G, N)

American Cheesecake (D, G)

Bunny Bliss Choux (D, G)

Raspberry Trifle (D, G)

Chocolate Truffle Mousse (D)

Local Delight

Signature Durian Cake (D, E, G)

Assorted Nyonya Kueh (V)

Pandan Chiffon (D, E, G)

Mango Pudding (D)

Cendol with Coconut Sago and Adzuki Red Beans (V)

Live Dessert Station

Hot Chocolate Pudding, Vanilla Ice Cream (D, E, G)

Hot Cross Bun French Toast

Assorted Ice Cream and Sorbet

Sauces and Condiments

Raspberry Coulis

Chocolate Sauce

Crunchy Chocolate Pearls

Oreo Crumble

Berry Compote

Tropical Fruits

Watermelon, Hami Melon, Pineapple

Dragon Fruit, Whole Fruit