



theline

Mother's Day
Brunch Buffet Menu
10 to 11 May 2025
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 (SH)

Boston Lobster
Yabbies
Snow Crab
Sea Prawn
Blue Mussel
Half-Shell Scallop
White Clam
Jellyfish with Green Mango Salad, Fresh Lime
and Onion Salad (E, N, SE)
MSC Certified Cajun Prawn, Charred Pimentos
with Kalamata Olive Salad (E, SH, T)

Sashimi Selection

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

Sushi Selection

Assorted Sushi and Maki

Signature Salmon Sushi Aburi (E, G, S, SE)
Cheese Ebi Fry Maki (D, E, G, SH)
Unagi Maki with Ao Noriko (E, SE)
California Maki Roll (E, SE)

Live Sushi Station

Aburi Wagyu Beef Shio Kombu Sushi, Yuzu Kosho
(E, G, S)
(Wagyu Beef, Shio Kombu, Yuzu Kosho, Shiso Leaf,
Teriyaki Sauce, Mayonnaise)

Lobster with Ikura Temaki (E, SE, SH)
(Lobster, Ikura, Cucumber, Tamago, Lettuce,
Mayonnaise)

Agemono Station

Tempura Prawns (G, SH)
Chicken Karaage (E, G)
Shishamo (G, SE)
Tempura Dipping Sauce: Tempura Sauce (G, S),
Daikon, Ginger, Tobiko Mayo (E)

Cold Selection

Sustainable Kale with Bulgur Wheat, Pomegranate
Molasses and Walnut Salad (G, T, V)
Caprese Platter, Roma Tomato with Baby Mozzarella,
Aged Balsamic Glaze (D, E, G, T, V)
Black Pepper Smoked Duck Salad with
King Oyster Mushroom, Onion Marmalade (G, T)

Korean Special

Selection of Kimchi (SH)
Kimbap (E, SH)

Canapés

Salsify Panna Cotta with Avruga Caviar
and Snipped Chive (D, SE)
Korean Beef Tartare with Nashi Pear and Scallion (G, S)

DIY Wellness Salad Bar (V)

Red Coral, Chicory, Arugula, Kale, Green Coral
Condiments: Marinated Eggplant, Marinated Feta
Cheese (D), Semi-Dried Tomato, Kalamata Olives,
Char-Grilled Capsicum

Dressing

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

Caesar Salad Station

Caesar Salad (D, E, G, P, SE)
(Romaine Lettuce, Caesar Dressing, Crispy Bacon,
Parmesan Cheese, Croutons)

Charcuterie

Italian Whole Parma Ham (P)
Rosettes Salami (P)
Corned Beef
Beef Pastrami
Chorizo (P)
Mortadella (P)
Milano Salami (P)
Condiments: Cornichons, Cocktail Onion,
Marinated Olive, Caramelised Onion

European Cheese Corner (D)

Roquefort, Bresse Bleu, Brie, Camembert, Chèvre, Burratina, Reblochon, St Maure, Taleggio, Tomme de Savoie, Comté, Manchego, Edam Cheese, Gouda
Selection of Assorted Nuts, Dried Fruits, Crackers, Raisins, Fresh Grapes

Artisanal Bread (E, G, N)

Hard Roll, Soft Roll, Multigrain Roll

Carving Station

Roasted Australian 100-Day Grain-Fed Angus Prime Rib
with Red Wine Jus (A)
Corn on the Cob (D)
Potatoes au Gratin (D)

Oven-Baked Salmon Wellington with Lemon Dill Crème
(D, E, G, SE)

Condiments: Mustard Royale Cognac, Mustard Moutarde de Meaux, Mustard Green Peppercorn, Honey Mustard, Pommery Mustard, Sea Salt, Black Pepper

Western Mains

Lobster Bisque with Thyme-Infused Foam and Lobster Claw – individual (D, G, SH)

Mushroom-Stuffed Chicken Roulade with Mushroom Brown Sauce

Lamb Shank Navarin (A)

Budae Jjigae – Army Stew (E, G, P)

Live Station

Haemul Pajeon – Korean Seafood Pancake (E, G, SE, SH)

Bibimbap – Korean Mixed Rice with Meat and Assorted Vegetables (E)

Asian Delights

Crispy Sea Bass with Thai Mango, Pomelo, and Chilli Sauce (D, SE)

Jin Du Pai Gu Wang (Pork Ribs with Sweet and Sour Sauce) (E, G, P)

Singapore Chilli Crab Served with Golden Mantou (E, G, SH)

Stir-Fried Pacific Clam with Macadamia Nuts and X.O. Sauce in Taro Ring (A, P, SH, T)

Japchae – Korean Fried Noodle (E, G, S)

Chicken Bulgogi (A, S)

Seafood Tteokbokki (SE, SH)

Satay Selection

Chicken and Beef Satay
Grilled Otah-Otah (D, E, SE)
Condiments: Peanut Sauce (N), Cucumber,
Red Onion, Lontong Rice

Noodle Station

Wonton Noodle with Prawn Dumpling and Char Siew
(G, P, S) (Dry/Soup)
Singapore Laksa (D, E, N, SH)

Roast Station

Beijing Duck – Live Station (A, E)
Roasted Pork Belly (P)

Indian Selection

Chicken Biryani with Cashew Nuts (D)
Lamb Rogan Josh (D)
Paneer Butter Masala (D, N, V)
Moong Dal Green (D, V)
Bengali Fish Curry (SE)
Aloo Matar (V)
Onion Bhaji (G)

Indian Live Station

Butter Garlic Naan and Plain Naan (D, E, G)
Tandoori Lamb Rack with Mango Yoghurt Espuma
and Roasted Mixed Nuts – individual (D, T)
Appam (Egg Appam, Banana Nutella Appam, Plain
Appam)

Chaat Corner

Crispy Papdi (D, G)
Pani Puri (G)
Dahi Puri (D, G)
(Stuffed Mixed Vegetables – V)
Condiments: Fresh Potato Cube, Classic Sev, Fresh Onion,
Green Chilli, Coriander Leaf, Sweet Yoghurt (D),
Tamarind Chutney (D), Mint Sauce (D)

Condiments

Papadum (G), Mango Chutney, Mint Chutney (D),
Raita (D), Vegetable Pickle

Sweet Treats Selection Pastry Section

4-Foot Mother's Day Cake (D, E, G)
Chocolate Truffle Cake (D, E, G)
Key Lime Pie Tart (D, E, G)
Strawberry Shortcake (D, E, G)
Earl Grey Crème Brûlée (D, E, G)
New York Cheesecake (D, E, G, N)
Signature Durian Cake (D, E, G)
Opera Chocolate Cake (D, E, G)
Yuzu Chocolate Panna Cotta (D, E, G)
Tiramisu (D, E, G)

Local Delights

Pandan Chiffon Cake (D, E, G)
Crystal Osmanthus Jelly (V)
Alphonso Mango Pudding (V)
Assorted Nyonya Kueh (V)

Hot Dessert

Hong Kong Egg Waffle (D, E, G)

Live Station

Hong Kong Egg Waffle Stuffed with Ice-Cream Waffle
(D, E, G)
Peach Gum, Snow Fungus, Red Dates, Dried Longan
and Sea Coconut in Martini Glass

Scoopful of Joy

Assorted Ice Cream and Sorbet (E, V)

Sauces & Condiments

Raspberry Coulis, Chocolate Sauce, Crunchy
Chocolate Pearls, Oreo Crumble, Berry Compote

Tropical Fruits

Watermelon
Hami Melon
Pineapple
Whole Fruit