



the line

Dinner Buffet Menu 2025
17 July - 17 August 2025
Monday - Sunday
SGD 98++ Per Adult

Inclusive of Free-Flow Chilled Juices

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

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

Seafood On Ice Bar (SH)

Snow Crab

Sea Prawn

Blue Mussel

White Clam

Scallop

Crawfish

Selection of Peranakan Dips

Sashimi Selection (SE, SH)

Tuna, Salmon, Tako, Ama Ebi

Sushi Selection

Assorted Maki

Otah Spinach Maki (E, SE)

Ebi Tempura Cheese Maki (D, E, G, SH)

California Maki Roll (E, SH)

Assorted Sushi

Signature Salmon Sushi Aburi (E, G, S, SE)

Tamago Sushi (E)

Inari Sushi (S)

Idako Gunkan (SE)

Live Station

Chirashi Bowl with Ikura and Avocado (E, G, S, SE)

DIY Wellness Salad Bar (V)

Red Coral, 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, S, G)

French Dressing

Extra Virgin Olive Oil, Garlic Olive Oil, Thyme Olive Oil,
Rosemary Olive Oil, Balsamic Vinegar, Sherry Vinegar,
Raspberry Vinegar

Peranakan Live Station

Fruit Rojak (G, N, SH)

Pineapple, Guava, Cucumber, Sweet Turnip,
Rose Apple, You Tiao, Crushed Peanut, Rojak Sauce

Caesar Salad Station

Caesar Salad in Parmesan
Cheese Wheel (D, E, G, P, S, SE)
(Romaine Lettuce, Caesar Dressing,
Crispy Bacon Parmesan Cheese, Crouton, Anchovy)

Cold Station

Kerabu Ayam (SH)
(Chicken Salad with cucumber, cherry tomatoes,
sliced shallots, Coriander Leaves)

Kerabu Nanas Timun (P, SH)
(Cucumber, Pineapple Salad with Roasted
Dried Shrimp and Coriander Leaves)

Grated Coconut with Mix Seafood
Spicy Salad (G, N, SH)

Tahu Goreng, Herb Garden Salad with
Assam Pedas Dassing (N,SH)

Charcuterie

Rosette Salami (P), Mortadella (P),
Corned Beef, Beef Pastrami

European Cheese Corner (D)

Gorgonzola, Brie, Edam, Manchego, Emmental
Selection of Assorted Nuts, Dried Fruits, Cracker (G),
Raisin, Fresh Grapes

Artisanal Bread (E, G, N)

Soft Roll, Hard Roll, Multigrain Roll

Carving Station

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

Oven Roasted Boneless Lamb Leg with Mint Jelly

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

Western Station

Clam Chowder (D, SH)

Guinness Stout Beef Stewed with
Potato and Carrot (A)

Baked Barramundi Fillet Vegetable Caponata (SE, T)

Chicken Alfredo Fusilli Pasta (D, E, G)

Sauteed Red Skin Potatoes with
Caramelized Onion (D, V)

Maple Roasted Butternut with Feta,
Cranberry and Almond Flake (D, T, V)

Deep Fried Breaded Oyster (E, G, SH)

Deep Fried Breaded Kurobuta with
Yakiniku Sauce (A, E, G, P, S)

Wasabi Mayo (E)

Lemon Wedges

Pop-Up Station

Kway Guan Huat Joo Chiat Popiah &
Kueh Pie Tie (E, G, N, S, SH)

Charcoal Grilled Station

Otak-Otak (E, SE, SH)
(Spicy Fish Paste Parcel as featured
in Emerald Hill Tok Panjang)

Ikan Cincaru (SE)
(Wrapped with Banana Leaf and Pandan Leaf)

Squid (SE)

River Prawn (SH)

Crawfish (SH)

Ayam Goreng Kunyit Halia (G)

Condiments: Calamansi, Kicap Manis (G, S),
Sliced Red Chili, Sliced Shallot, Sambal Belimbing

Peranakan Delights

Nasi Goreng Sambal Belacan (E, P, SH)

Ayam Buah Keluak as featured
in Emerald Hill Tok Panjang (G, S, SH)

Babi Assam Goreng
as featured in Emerald Hill Tok Panjang (P)

Sambal Udang Petai (SH)

Ikan Pari Kuah Ladah (SE, SH)
(Stingray in Pepperish Sour Gravy with Eggplant)

Nyonya ChapChye
as featured in Emerald Hill Tok Panjang (G, S)

Sambal Bendeh (SH)
Okra with Sambal "HaeBee Hiam", Spicy Dried Shrimp
Sambal as featured in Emerald Hill Tok Panjang

Kepiting Taucheo (E, G, S, SH)
Mud Crab cooked with Yellow Bean Paste

Condiments: Sambal Belacan (SH),
Nyonya Achar (N, SH) and
Cincalok (SH), Assorted Crackers

Soup

Itek Tim (P)
(Duck Soup with Salted Vegetable Soup)

Satay Selection (N)

Chicken Satay, Beef Satay

Condiments: Peanut Sauce (N), Cucumber,
Red Onion, Lontong Rice

Noodle Station

Nyonya Laksa (D, E, S, SH)

Vegetable Noodle Soup

Peranakan Live Station

Cheh Hu (E, G, N, S, SH)

Nyonya Style Pesembur

Ngeh Hiang (P, S, SE, SH)

Pork & Prawn Meat Roll as featured
in Emerald Hill Tok Panjang

Chinese BBQ Station

Roasted "Dang Gui" Duck (G, S)

Roasted Pork Belly (P)

Braised Soya Chicken (A, G, S)

Condiments: Yellow Mustard, Plum Sauce

Indian Section

Cholar Dal Coconut (V)

Badami Chicken Korma (D, T)

Aloo Matter (D, T, V)

Basmati Rice with Raisins and Cashew Nuts (D, T)

Goan Fish Curry (SE)

Butter Paneer (D, T, V)

Indian Live Station

Butter Garlic Naan and Plain Naan (D, E, G)

Hara Bhara Kabab (D, G, V)

Spinach and Green Vegetable Patties

Onion Pakora (V)

Onion, Coriander leave, Cumin Seed,
Besan Rice Flour, Garam Masala

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

Assorted Papadum Cracker

Tandoori Live Station

Tandoori Chicken Thigh (D)

Tandoori Vegetable (D)

Sweet Treats Selection

Pastry Station

Shooter Glass (D)

Classic Tiramisu
Yuzu Raspberry Pana Cotta
Chocolate brownie mousse

Whole Cake and Tarts

American Cheesecake (D, E, N)
Chocolate Truffle Cake (D, E, G)
Meringue Key Lime Pie (D, E, G, N)
Signature Durian Mousse Cake (D, E, V)

Pastries

Goma Yuzu Roulade (D, E)
Crème Brûlée (D, E)
Cocoa Brownies (D, E, N)
Berry Opera (D, E)
Mini Fruit Tartlet (D, E)
Choux Craquelin (D, E, N)

Local Selection

Pandan Chiffon (E, G)
Osmanthus Goji Jelly (V)
Coconut Jello Gula Melaka Sago (V)
Pengat Durian (Durian in Coconut Milk
and Palm Sugar) (D, G)
Bubur Pulut Hitam with Dried Longan (D, G)
Assorted Nyonya Kueh (D, E, G)
Sugee Cake (A, D, E, G, T)

Ice Cream, Gelato and Sorbet with Condiments

Churros and Churros Ball with Condiments (D, E, G)
Popcorn Treats

Tropical Fruits

Watermelon, Sun Melon,
Pineapple, Dragon Fruit, Whole Fruit