

The background features a repeating pattern of stylized Easter eggs in various colors (light blue, light pink, light grey) with different patterns like floral, geometric, and abstract designs. At the bottom, there are illustrations of colorful flowers (purple tulip, pink gerbera, yellow daffodil, orange tulip) and several decorated Easter eggs in various colors and patterns, including a pink and white spotted one, a blue and white checkered one, and a purple one with orange spots.

 theline

## **EGG-TRAORDINARY LUNCH BUFFET**

**Thursday to Saturday**

SGD 68++ per adult

SGD 34++ 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)**

Snow Crab  
Sea Prawn  
Blue Mussel  
White Clam  
Sea Conch

**Japanese Delights**  
**Sashimi Selection (SE)**

Tuna  
Salmon  
Tako

**Sushi Selection**

**Assorted Maki**

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

**Assorted Sushi**

Tamago Sushi (E)  
Tuna Mayo Inari Sushi (SE, Soya)  
Spicy Salmon Sushi (SE)

**Live Station**

Temaki Sushi Hand Roll with Shishamo Mentai Sauce

**Agemono Station**

Tempura Prawns (G, SH)  
Chicken Karaage (E, G)  
Potato Karaage (E, G)  
Vegetable and Onion Fritter (E, G)  
Tempura Dipping Sauce: Tempura Sauce (G, Soya),  
Daikon, Ginger, Tobiko Mayo (E)

**DIY Wellness Salad Bar (V)**

Mixed Lettuce  
(Red Coral, Red Chicory, Arugula, Yellow Frisée, Green Coral)  
Cucumber, Cherry Tomato, Kalamata Olives, Edamame,  
Sweet Corn, Marinated Eggplant, Marinated Feta Cheese (D),  
Tuna (SE), Semi-Dried Tomato

**DIY Caesar Salad Station**

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

**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

**Live Station (E, G, N, S, SH)**

Singapore Signature Popiah  
Kueh Pie Tee

**Cold Selection**

Citrus Quinoa Salad with French Peas, Courgette and Feta Crumble  
(D, E, G, V)  
Cajun Marinated Chicken Salad with Pickled Daikon and Fresh Herbs  
(D, E, G, N)  
Roasted Kabayaki Salmon Salad with Buckwheat Soba Noodles  
(G, N, SE)

**Charcuterie**

Black Forest Ham (P)  
Mortadella (P)  
Beef Salami

**European Cheese Corner (D)**

Gorgonzola  
Brie  
Edam  
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

Oven Roasted Australian Wagyu Beef MB9 Bolar Blade  
with Traditional Gravy (A, Mustard)

Traditional Malay Style Ayam Percik

Rosemary Soft Roll (D, G)

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

Creamy Tomato Bisque (D)

Mushroom Stuffed Chicken Roulade with Mushroom Brown Sauce (A)

Hungarian Beef Goulash

Miso Glazed Barramundi with Creamed Leek (D, SE)

Mussels with Chorizo and Cherry Tomatoes with Garlic Bread

(A, G, P, SH)

Creamy Salted Egg Pasta with Fried Prawn Balls (D, E, G, SH)

Roasted Potatoes with Butter and Fresh Herbs (D)

Parsley Butter Glazed Baby Carrots

Maple Roasted Pumpkin with Feta, Cranberries and Almond Flakes

(D, N)

### Live Station

Claypot Seafood Congee (SH)

(Clam, Prawn, Scallop)

Condiments: Spring Onion, Crispy Shallots, Soya Sauce, Sesame Oil,

Crispy You Tiao, White Pepper Powder

### Asian Delights

Double Boiled Black Chicken Soup with Green Papaya

Steamed Chicken with Cordyceps Flower and Black Fungus (A)

Claypot Tofu with Vegetables and Pork Belly (A, P, S, Soya)

Deep Fried Pork Belly with Red Fermented Rice Paste (P, Soya)

Steamed Red Snapper with Kailan in Black Bean Sauce

(G, SE, Sesame)

Braised La Mian with Seafood (G, S, Soya, SH, Sesame)

Petai Fried Rice with Anchovy (E, SE, SH)

Assorted Crackers

### Steam Station

Assorted Dim Sum and Buns

### Satay Selection

Chicken 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 BBQ Station

Roasted "Dang Gui" Duck  
Roasted Pork Belly

### Indian Section

Cholar Dal Coconut (D, V)  
Badami Chicken Korma (D, N)  
Aloo Matter (D, N, V)  
Basmati Rice with Raisins and Cashew Nuts (D, N)  
Goan Fish Curry (D, SE)  
Butter Paneer Masala (D, N, V)

### Live Station

Butter Garlic Naan and Plain Naan (D, E, G)  
Hara Bhara Kabab (G, V)  
(Spinach and Green Vegetable Patties)  
Onion Pakora (G, V)  
(Onion, Coriander Leaves, Cumin Seeds,  
Besan, Rice Flour, Garam Masala)

Condiments: Mint Yogurt, Raita, Mango Chutney,  
Mixed Vegetable Pickles, Assorted Papadum Crackers

### Tandoori Live Station

Tandoori Chicken Thigh (D)  
Tandoori Vegetables (D)

**Sweet Treats Selection**

**Pastry Section**

**Shooter Glass**

Uji Matcha Tiramisu (D)  
Yuzu Panna Cotta (D)  
Milk Chocolate and Passionfruit (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)  
Berry Opera (D, E)  
Mini Fruit Tartlets (D, E)  
Choux Craquelin (D, E, G, 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 and 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