



theline

The Great Indian Biryani Festival

23 - 25 May 2025
SGD 68++ Per Adult

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

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

Fruit Station

Cut Fruits - Watermelon, Rock Melon,
Honeydew, Pineapple, Dragon Fruit, Orange

Whole Fruit - Red Apple, Green Apple,
Pear, Plum, Mandarin Orange

Sushi Selection

Assorted Maki

Aburi Unagi Maki (E, G, S, SE)

Cheese Ebi Fry Maki (D, E, SH)

California Maki Roll (SH)

Assorted Sushi

Tamago Sushi (E)

Tuna Mayo Inari Sushi (E, S, SE)

Spicy Salmon Sushi (SE)

Tempura Station

Tempura Prawns (G, SH)

Kisu Fish (G, SE)

Tempura Mushrooms and Vegetables (G)

Tempura Dipping Sauce: Tempura Sauce (G, S)
Daikon, Ginger, Tobiko Mayo (E)

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,
Char Grilled Capsicum

Dressing

Thousand Island Dressing (D, E)

Sesame Dressing (D, E)

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

European Cheese Corner (D)

Gorgonzola, Brie, Manchego, Edam Cheese
Selection of Assorted Nuts, Dried Fruits,
Cracker, Raisin, Fresh Grapes

Indian Live Station

Aloo Papdi Chaat (D)

Pani Puri (G, D)

(Crispy puris filled with spiced yogurt, tamarind chutney)

Murgh Chacuri Kebab (D, G)

Fish Kali Mirch Tikka (D)

Tandoori Garlic Jhinga (D)

Condiments: Assorted Dipping

Assorted Papadum

Plain Naan (D, E, G)

Butter Garlic Naan (D, E, G)

Garlic Cheese Naan (D, E, G)

Tap Tan Naan (D, E, G)

Pudina Pratha (D, G)

Cold Selection

Aloo Anardana Chaat (V)

Kachumber Salad (V)

Chicken Tikka Chaat (D)

Artisanal Bread (E, G, T)

Hard Roll, Soft Roll, Multigrain Roll

Carving Station

Baked Salmon in Salt Crust (SE)

Deep Fried Brussel Sprouts with Caramelized Onion (D)

Vichy Carrot (D)

Lemon Butter Sauce

Pasta Live Station

Vegetarian Mushroom Ravioli (D, G, V)

Seafood Arrabbiata (G, SH)

Pasta Forest Mushroom Cream Sauce (D, G, V)

Selection of Pizza

Margherita Pizza (G, E, D)

Butter Chicken Pizza with Paneer Cheese (G, E, D, T)

Indian Snacks

Green Pea Aloo Tikki (V)

Cauliflower Pakora (V)

Vegetables Samosa (E, G, V)

Indian Main Dishes

Bhindi Do Pyaza

Malai Kofta (D,N)

Mushroom Matar (D,N)

Dal Makhani (D, V)

Paneer Labadar (D, T, V)

Mixed Vegetable Kofta (D, T, V)

Biryani Festival

Hyderabadi Dum Biryani

Hyderabadi Lamb Biryani (D, N)
Hyderabadi Vegetable Biryani (D, N, V)

Lucknowi/Awadhi Biryani

Lucknowi Chicken Biryani (D, N)
Lucknowi Guchi Biryani – Mushroom (D, N, V)

Dindigul Biryani

Dindigul Mutton Biryani (D, N)
Dindigul Veg Biryani (D, N, V)

Ambur Biryani (from Tamil Nadu, super tangy)

Ambur Chicken Biryani (D, N, SH)
Ambur Jackfruit Biryani (D, N, V)

Thalassery/Malabar biryani (Kerala origin)

Malabar Prawn Biryani (D, N, SH)
Malabar Beetroot and Green Pea Biryani (D, N, V)

Kolkata Biryani

Kolkata Aloo, Egg, Goat Biryani (D, E, N)
Kolkata Aloo and Pumpkin Biryani (D, N, V)

Beary Biryani (Mangalorean-style Biryani)

Beary Chicken Biryani (D, N)
Beary Black Chickpea Biryani (D, N, V)

Biryani Rice Condiments

Mixed Vegetables Raita (D), Burani Raita (D),
Mango Chutney, Mint Yogurt (D),
Mixed Vegetable Pickle, Lacha Onion,
Lemon Wedges, Green Chili Padi, Pickle Shallot

Indian Soup

Spiced Pumpkin Shorba

Appam Live Station

Egg Appam (E)
Plain Appam

Chicken Rice Station

Hainanese Chicken Rice Stall (G)
(Hainanese Steamed Chicken & Roasted Chicken)

Noodle Station

Singapore Laksa (D, E, N, SH)
Clear Vegetable Soup (G, V)

Sweet Treats Selection

Shooter Glass

Uji Matcha Tiramisu (D)
Yuzu Pana Cotta (D)

Whole Cake and Tarts

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

Pastries

Crème Brûlée (D, E)
Cocoa Brownie (D, E, N)
Mini Fruit Tartlet (D, E)

Local Dessert

Pandan Chiffon (E, G)
Assorted Nyonya Kueh (V)

Indian Dessert

Jelabi (D, G, V)
Ladoo (D, V)
Gulab Jamun (D, V)
Rasmalai (D, V)

Hot Dessert

Carrot Halwa with Nuts (D, N, V)

Live Station

Classic Waffle (D, E, G)

Scoopful of joy

Assorted Ice Cream and Sorbet (D, E, V)
Saffron and Pistachio Ice Cream (D, E, V, T)

Sauces & Condiments

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