



 the line

55th Anniversary Buffet Dinner
Special Filipino Menu
13 - 19 April 2026
SGD 98++ Per Adult

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

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

the line

Seafood On Ice Bar (SH)

Boston Lobster, Snow Crab, Sea Prawn, Blue Mussel, Scallop

Japanese Delights

Sashimi Selection (SE)

Tuna, Salmon, Tako, Ama Ebi

Sushi Selection (SE)

Assorted Maki

Nasi Lemak Maki (E, G, SE, SH)

Cheese Ebi Fry Maki (D, E, SH)

California Maki Roll (E, SE, SH)

Assorted Sushi

Tamago Sushi (E)

Inari Sushi (S)

Chuka Kurage Gunkan (SE)

Live Station

Japanese Sakura Somen (G, S, SE)

Condiments: Wakame, Spring Onion, Soft Beancurd

DIY Wellness Salad Bar (V)

Mixed Lettuce

(Red Coral, 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

Dressing

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

Filipino Special Live Station

Lumpia Sariwa Singkamas

Fresh Spring Rolls Filled with Vegetables and Turnip
Peanuts And Muscovado Sauce

Filipino Cold Selection

Tuna Kilawin

Sustainable Yellow Fin Tuna, Coconut Vinegar,
Chilli, Cilantro, Onion Julienne

Hipon At Pomelo

Poached Shrimps, Pomelo Segments, Crusted Peanuts,
Spicy Lemon Vinaigrette

Ensaladang Mangga

Green Mango & Salted Egg Salad Poached Broccoli,
Bacon Bits, Almond Shavings, Herb Vinaigrette

Charchuterie

Rosette Salami (P)
Pistachio Mortadella (P, T)
Salchichón (P)
Pepperoni (P)
Duck Rillettes and Pork Pate (P)
Condiments: Silver Onion, Cornichons, Marinated Olive

European Cheese Station (D)

Gorgonzola, Brie, Emmental, Manchego, Gouda, Taleggio

Selection of Assorted Nuts (N, T), Dried Fruits, Cracker (G), Raisin, Fresh Grapes

Artisanal Bread (E, G, T)

Hard Roll, Soft Roll, Multigrain Roll

Carving Station

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

Lechon Porchetta (P)
Liver Sauce, Toyomansi

Spicy Vinegar Corn on Cob

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

Western Station

Pan Seared Salmon Fillet with Dill Creme Sauce (D, SE)

Lamb Shank Stewed with Red Wine and Fresh Herbs (A, G)

Truffle Mashed Potatoes (D, V)

Spinach and Ricotta Cheese Ravioli
with Crème Sauce (D, G, V)

Sauteed Broccoli and Cauliflower with Butter Garlic (D)

Oven Baked Oyster Mornay with Gruyère Cheese (D, SH)

Deep Fried Breaded Oyster (E, G, SH)

Deep Fried Mozzarella Cheese Stick (D, G)

Condiments: Tomato Ketchup, Wasabi Mayonnaise (E)

Live Station

Chicken Shawarma (D, G, E)
Zaatar Fries
Tortilla Cracker
Baba Ghanouj (T, V)
Hummus Beirutii (T, V)

Filipino Special Live Station

Tokwat Baboy (P, S)

Pork Belly and Fried Tofu Tossed in Chilli Vinegar Dressing

Filipino Soup Station

Sinigang Hipon

Traditional Sour Soup of Prawns with Ginger, Tamarind,
Onion, Tomato, Water Spinach and Green Chilli

Filipino Delights

Manok Inasal

Grilled Chicken Marinated with Calamansi, Annatto and
Spices

Pork Ribs Salt & Pepper

Fried Pork Ribs Tossed with Garlic and Chili

Beef Kare Kare

Beef Stew in a Rich Savory Peanut Sauce, On the Side Shrimp
Paste

Apahap Escabeche

Asian Seabass, Filipino Style Sweet and Sour Sauce
with Vegetables

Pancit Canton

Stir Fried Egg Noodles with Vegetables and Chicken

Vegetable Chop Suey

Stir Fried Mixed Vegetables

Steamed Jasmine Rice

Asian Delights

Wok Fried Mud Crab with Black Pepper Sauce (G, S, SH)

Braised Japanese Tofu with Minced Pork Tau
Chu Sauce (G, P, S, SH)

Assorted Crackers

Double Boiled Soup Station

Chicken Soup with Watercress, Red Date, Dried Scallop (SH)

Satay Selection

Chicken Satay, Beef Satay

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

Noodle Station

Singapore Laksa (D, E, N, SH)

Prawn Noodle (E, G, S, SH)

Vegetable Noodle Soup

Roasted BBQ Station

Roasted "Dang Gui" Duck

Roasted Pork Belly (P)

Braised Soya Chicken (A, G, S)

Indian Station

Dal Fry (V)
Methi Chicken (D)
Butter Paneer (D, T, V)
Gobi Matter Adraki (D, T, V)
Chilli Fish (SE)
Malabar Prawn Biryani with Raisin and Cashew Nut (D, T, SH)

Live Station

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

Tandoori Live Station

Tandoori Chicken Thigh (D)
Tandoori Lamb Rack (D)

Condiments: Mint Yogurt, Raita, Mango Chutney,
Mixed Vegetables Pickles
Assorted Papadum Cracker

Sweet Treats Pastry Selection

Whole Cake

- New York Cheesecake (D, E, G, T)
- Chocolate Truffle Cake (D, E, G)
- Ondeh-ondoh Gula Melaka cake (D, E, G)
- Black Forest Cake (D, E, G)

Pastries

- Orh Nee Yam Coconut Roulade (D, E, G)
- Crème Brulée (D, E)
- Double Chocolate Brownie (D, E, T)
- Mini Fruit Tartlet (D, E)
- Choux Craquelin (D, E, T)

Local Dessert

- Pandan Chiffon (E, G)
- Durian Mousse Cake (D, E, G)
- Assorted Local Jelly (V)
- Osmanthus Flower Goji Jelly (V)

Local Kueh

- Rainbow Lapis (V)
- Ondeh-Ondeh (V)
- Ubi Bingka (V)
- Kueh Salat (V)

Ice Cream & Gelato and Sorbet with Condiments

Filipino Special Dessert

- Leche Flan
- Moist Ube Cake with Frosting
- Davao Chocolate Cake with Cashew Crumble
- Pandan Pannacotta
- Davao Chocolate Cake with Cashew Crumble
- Cassava Cake

Halo-Halo

Shaved Ice Dessert Featuring Layers of Sweetened Fruits, Beans, Jellies, Milk, and Creamy Toppings.

Tropical Fruits

Watermelon, Sun Melon, Pineapple, Dragon Fruit

Whole Fruit