



**55**  
YEARS OF HEARTFELT  
HOSPITALITY

 the line

**55th Anniversary Buffet Dinner**  
**Singaporean Edition**  
**27 April - 3 May 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.

**Seafood On Ice Bar (SH)**

Boston Lobster, Snow Crab, Sea Prawn, Blue Mussel,  
Sea Conch, Diamond Clam

**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

## the line

### 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

#### Cold Selection

Singapore Chilli Shrimp Salad with Tobiko and  
Scallions (SH, SE, T)  
Peranakan Style Mackerel Fish Otah-otah and  
Cucumber Salad (SH, T)  
Chicken Salad with Ginger Torch Chilli Dressing (N)  
Baby Octopus with Marinated Jelly Fish (SE, N)

#### Singapore Special Live Station

Singapore Fruit Rojak with Crispy You Tiao (N, SH, G)  
(Pineapple, Guava, Cucumber, Sweet Turnip, Rose Apple,  
Starfruit, You Tiao, Crushed Peanut, Ginger Torch,  
Rojak Sauce)  
Nyonya Style Fresh Popiah with Homemade Chilli and  
Sweet Sauce (S, G, SH)  
Nyonya Style Kueh Pie Tee with Prawn and Crab Meat (SH, SE)

#### Charchuterie

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

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | T Tree Nuts | SE Seafood  
P Pork | SH Shellfish | V Vegetarian

**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)

Roasted Mable Potatoes with Caramelized Onion and Parmesan Cheese (V,D)

Rosemary Soft Roll (G, E)

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

**Western Station**

Clam Chowder (SH, D)

Roasted Lamb Rack with Rosemary, Mint Jelly

Baked Barramundi Provencal with Roasted Fennel (SE)

Char Grilled Chicken Thigh with Creamy Mushroom Gravy (D)

Pasta Pomodoro with Shrimp and Basil (SH, G, A)



### Mini Claypot Live Station

Peranakan Style Red Snapper Curry  
with Crispy Beancurd Skin and Lady Finger  
(SE, SH, S, G, D)

Claypot Lala with "Shao Xin Wine" (SH, A)

### Singapore Special Stall

Wu Xiang Station with Fried Bee Hoon  
Prawn Cracker, Wu Xiang, Yam Roll, Prawn Roll,  
Chinese Sausage, Beanspout Cake, Tofu Skin, Tau Kau,  
Century Egg, Ginger Pickle, Sweet Sauce

### Charcoal Grilled Satay Station

Chicken Satay, Beef Satay, Pork Satay (P)  
Condiments: Peanut Sauce(N), Cucumber, Red Onion,  
Lontong Rice  
Grilled Singapore Style Otah-Otah (SE, D)

### Asian Station

Peranakan Chicken Pong Teh with Potato and  
Shitake Mushroom (P, SH, S, G)

Singapore Chili Mud Crab, Golden Mantou (SH, E, G)

Steamed Whole Seabass with Preserved Radish (SE, S, G)

Deep Fried Hakka Style Fermented Bean curd Pork Belly (P, E)

Singapore Hokkien Noodle (E, SH, P, S, G)

Claypot Chicken Rice with Chinese Sausage and Salted Fish  
(SH, S, G, A, SE, P)

Assorted Cracker

### **Soup Station**

Singapore Style Peppery Bak Kut Teh with Condiments (P)

### **Steam Station**

Beng Hiang's Kong Bak Pau (P, SH, S, G, A)

### **Orh Jian Section**

Orh Jian - Oyster Omelette (SH, E)

### **Ikan Bakar**

Barbeque Stingray Fish with Banana Leaf (SE, SH)

### **Noodle Station**

Singapore Laksa (D, E, N, SH)

Mee Rebus (E, G, S, N)

Vegetable Noodle Soup

### **Chinese Roasted BBQ Station**

Roasted Pork Belly (P)

Braised Soya Chicken (S,G)

Braised Duck with Soya Sauce (S, G)

Braised Egg and Bean curd (E, S, G)

Yam Rice (SH, S, G)

### Indian Station

Cholar Dal Coconut (D, V)  
Butter Chicken (D, T)  
Aloo Matter (V, D, T)  
Goan Fish Curry (SE, D)  
Palak Paneer (T, D, V)  
Vegetable Briyani Rice (V, D, T)

### Live Station

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

### Tandoori Live Station

Tandoori Prawn (SH, SE)

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

### Indian Rojak Station

Crispy Prawn Fritter, Coconut Fritter, Egg Dough,  
Vegetable Dough, Potato Dough, Fish Cake, Beancurd,  
Onion Cucumber, Green Chili, and Dipping Gravy

**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**

**Singapore Special Dessert**

- Ice Kacang & Chendol Station (V N)
- Pulut Hitam (V)
- Cheng Teng (V)

**Tropical Fruits**

- Watermelon, Sun Melon, Pineapple, Dragon Fruit

**Whole Fruit**