



55
YEARS OF HEARTFELT
HOSPITALITY

 the line

55th Anniversary Buffet Lunch
Singaporean Edition
27 April - 3 May 2026
SGD 72++ 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)

Snow Crab, Sea Prawn, Blue Mussel, White Clam, Sea Conch

Japanese Delights

Sashimi Selection (SE)

Tuna, Salmon, Tako

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 with Onsen Tamago (G, S, E, SE)

Condiments: Wakame, Spring Onion, Soft Beancurd

Japanese Hot Station

Prawns (SH, G)

Kisu Fish (SE)

Selection of Mushroom (G)

Purple Sweet Potato, Lotus Roots, Lady Fingers, Eggplant (G)

Tempura Dipping Sauce: Tempura Sauce (S, G),

Daikon, Ginger

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)

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)

Charchuterie

Rosette Salami (P)
Pistachio Mortadella (P, T)
Salchichón (P)
Pepperoni (P)
Condiments: Silver Onion, Cornichons, Marinated Olive

European Cheese Station (D)

Gorgonzola, Brie, Emmental, Manchego, Gouda

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 Bone in Lamb Leg with Mint Jelly
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)

Guinness Stout Ox-tail Stewed with Potato and Carrot (A)

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)

Asian Station

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

Curry Prawn, Golden Mantou (SH, E, G)

Whole Crispy Seabass with Sweet and Sour Sauce (SE)

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)

Satay Selection

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

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 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 Chicken Thigh (D)

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