



**55**  
YEARS OF HEARTFELT  
HOSPITALITY

 the line

**55th Anniversary Buffet Dinner**  
**Special Thailand Menu**  
**6 - 12 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.

**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 Cold Soba (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

### Thailand Special Live Station

#### Thai - Som-Tum Thai

Green Papaya, Dry Shrimps, Peanuts, Long Beans,  
Cherry Tomatoes

Make it Plant-Based (add on Fried Tofu)

Make it Coastal (add on Cooked Prawn)

Make it Gourmet (add on Crispy Soft Shell Crab)

Make it Thai-Thai (add on Fermented Anchovies  
and 6 Bird Eye Chili)

#### Yum Woonsen Talay (G, N, SE, SH)

Mung Bean Noodles, Seafood, Shallots, Celery,  
Tomato and Peanuts

#### Thailand Salad

#### ยำส้มโอปูนิ่ม - Yum Som O Pu Nim (G, N, SE, SH)

Pomelo Salad with Soft Shell Crab,  
Roasted Coconut and Crispy Shallot

#### ลาบคั่วเมืองเหนือ - Larb Kua (SE G P)

Lanna-Style Spiced Minced Pork Salad, Aromatic Herbs  
and Spices

#### Yum Ponlamai Ruam (SE, SH, T)

Tropical Fruits, cucumber, Crab Meat, Cilantro, Cashew Nuts

## the line

### Charchuterie

Rosette Salami (P)  
Pistachio Mortadella (P, T)  
Salchichón (P)  
Pepperoni (P)  
Duck Rillette 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  
German Pork Knuckle with Sauerkraut (P)  
Roasted Potatos with Butter and Fresh Herb  
Sauteed Broccoli and Baby Carrot with Pinenut  
Condiments: Mustard Royale Cognac,  
Mustard Moutarde De Meaux, Mustard Green Peppercorn,  
Honey Mustard, Pommery Mustard, Sea Salt, Black Pepper

### Western Station

Creamy Tomato Bisque (D)  
Pan-Seared Mushroom Stuffed Chicken Roulade  
with Natural Jus  
Lamb Stew with Tomato Sauce and Vegetables  
Carbonara Fettuccini (D, G, SH)  
Tiger Prawn with Chorizo and Cherry Tomato (A, G, P, SH)  
Creamy Seafood Pasta (D, G, SH)  
Deep-Fried Chicken Wrapped in Pandan Leaves  
Prawn Rolls with Lemongrass (E, G, SE, SH)

### Thailand Appetiser

#### เมี่ยงปลาทับทิม - **Mieang Pla Tub Tim (G, SE, T)**

Crispy Red Tilapia Wrapped in Betel Leaves with Kale and Signature Thai Condiments

Condiments: Thai Chilli Sauce

### Thailand Special Live Station

#### **Phad Thai Goong Maenam (E, G, P, SE, SH)**

Two Textures of Noodles

Wok-fried with Classic Ingredients - Freshly Grilled River Prawns with Aromatic Herbs

#### **Thai Style Grilled Seafood with Thai Special Dipping Sauce**

(Lobster, Oyster, River Prawn, Squid)

Dipping Sauce: Thai Chilli Sauce, Lime Sauce, Coriander Spicy Dipping

#### **Moo Ping – Thai BBQ Pork Skewer (G, P, S SE)**

### Thailand Delights

#### แกงเขียวหวานไก่ - **Gaeng Kiew Waan Gai (SE, SH)**

Green Curry with Chicken, Baby Eggplant and Thai Basil

#### ปลาทอดซอสมะขาม - **Pla Thord sauce Makham (G, SE)**

Crispy Sea Bass with Tamarind Sauce, Herbs and Dry Chili

#### ไก่ผัดพริกแห้งเม็ดมะม่วงหิมพานต์ - **Gai Pad Prik Hang Met**

#### **Mamuang Himmaphan (G, SH, T)**

Stir-Fried Crunchy Chicken with Dried Chilli, Smoked Coconut Cream and Cashew Nuts

#### ข้าวอบสับปะรดกึ่ง - **Khao Ob Sapparod (G, S, SH, T)**

Pineapple Fried Rice with Shrimps, Dry Curry, Raisin and Cashew Nut

#### เป็ดย่างซีเมน - **Ped Yang Phad Kee Mao (SE, SH)**

Stir-Fried Rice Noodle with Roasted Duck and Thai Aromatic Herbs

### Soup Station

#### ต้มข่าไก่ - **Tom Kha Gai (SE SH)**

Coconut Silky Sweet & Spicy Soup with Chicken

### Asian Delights

Steamed Mud Crab with Shao Xin Wine,  
Sliced Ginger and Egg White Drop (A, E, SH)

Claypot Tofu with Vegetable and Seafood (A, G, SH)  
Assorted Cracker

### Steam Station

Spinach Prawn Dumpling (E, G, SH)  
Seafood Cabbage Roll (E, SH)  
Xiao Long Bao (P)  
Chilli Crab Bun (E, SH)

### Satay Selection

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

### Noodle Station

Singapore Laksa (D, E, N, SH)  
Tom Yum Noodle Soup (SE)  
Vegetable Noodle Soup

### Roasted BBQ Station

Roasted "Dang Gui" Duck  
Roasted Pork Belly (P)  
Braised Soya Chicken (A, G, S)

### Indian Station

Cholar Dal Coconut (D, V)  
Butter Chicken (D, T)  
Aloo Matter (D, T, V)  
Lamb Briyani (D, T)  
Goan Fish Curry (D, SE)  
Palak Paneer (D, T, 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 Leave, Cumin Seed,  
Besan Rice Flour, Garam Masala

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

### Tandoori Live Station

Tandoori Chicken Thigh (D)

Tandoori Vegetable (D)

### 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

#### Thai Special Dessert

##### ทับทิมกรอบ - Tub Tim Krob (V)

Crunchy Ruby Water Chestnut with Smoked Candel  
Coconut Cream, Candied Jackfruit and Shaved Ice

##### สาकुตัน - Sakoo Ton (V)

Warm Tapioca Porridge with Brown Sugar, Coconut  
and Corn Kernel

##### ข้าวเหนียวน้ำกะทิทุเรียน Khao Niew Durian (V)

Sweet Sticky Rice with Durian Curd

#### Tropical Fruits

Watermelon, Sun Melon, Pineapple, Dragon Fruit

#### Whole Fruit