



55
YEARS OF HEARTFELT
HOSPITALITY

 the line

55th Anniversary Buffet Lunch
Special Thailand Menu
6 - 12 April 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)

Yum Som O Pu Nim

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 Cold Soba (G, S, SE)

Condiments: Wakame, Spring Onion, Soft Beancurd

Japanese Hot Station

Crunchy Deep Fried Futomaki (E, G, SH)

Ebi Tempura (E, G, SH)

Chicken Karaage (D, E, G)

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

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)

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 Wagyu Beef Bolar Blade MB9+
with Traditional Gravy (A)

German Pork Knuckle with Sauerkraut (P)

Rosemary Soft Roll (D, G)

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)

Roasted Potatoes with Butter and Fresh Herb (D)

Sauteed Broccoli and Baby Carrot with Pinenut (D, T)

Deep Fried Pandan Leave Chicken
Lemongrass Prawn Roll (E, G, SE, SH)

Thailand Appetizer

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

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

Condiments: Thai Chili Sauce

Thailand Special Live Station

Phad Thai (E, G, P, SE, SH)

Two Textures of Noodles
Wok-fried with Classic Ingredients

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

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

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

เปิดย่างซีเม่า - **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

Sweet and Sour Prawn (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)
Chilli Crab Bun (E, SH)
Bunny Lotus Paste Bun (G)

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)

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