



 theline

55th Anniversary Buffet Lunch
Special Filipino Menu
13 - 19 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)

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 (G, S, SE)

Condiments: Wakame, Spring Onion, Soft Beancurd

Japanese Hot Station

Prawns (G, SH)

Kisu Fish (SE)

Selection of Mushroom (G)

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

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

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

Smoked Slow Cooked Australia Wagyu Beef Brisket with BBQ
Sauce (A)

Lechon Porchetta (P)

Liver Sauce, Toyomansi

Spicy Vinegar Corn on Cob

Rosemary Soft Roll (G, D)

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

Western Station

Cioppino Seafood Stewed with Capers and Olive (A, SH)

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

Korean Bulgogi Chicken Chop with Ssamjang Sauce,
Green Coral Lettuce (G, S)

Truffle Mashed Potatoes (D, V)

Mushroom Cream Pasta (D, G, V)

Sauteed Broccoli and Cauliflower with Butter Garlic (D)

Taro Stuffed Sweet Potato Ball (E, G)

Deep Fried Mozzarella Cheese Stick (D, G)

Condiments: Tomato Ketchup, Mayonnaise (E)

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

Filipino Live Station

Tokwat Baboy (P, S)

Pork Belly and Fried Tofu Tossed in Chili 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 Chilli

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 Sea Prawn with King Soya Sauce (G, S, SH)
Braised Japanese Tofu with Minced Pork Tau
Chu Sauce (G, P, S, SH)
Chicken Soup with Watercress, Red Date, Dried Scallop (SH)
Assorted Cracker

Steam Station

Siew Mai (SH, G)
Har Gow (SH, E, G)
Cutie Chicken Custard Bun (E, G)
Hong Kong Style Char Siew Bun (G, SH)

Satay Selection

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

Noodle Station

Singapore Laksa (D, E, N, SH)
Fish Ball Noodle (SE)
Vegetable Noodle Soup

Roasted BBQ Station

Roasted "Dang Gui" Duck
Roasted Pork Belly (P)

Indian Station

Rajma Masala (D, V)
Butter Chicken (D, N)
Palak Paneer (V, D)
Gobi Matter Adraki (V, D, N)
Aloo Jeera (V, D)
Chilli Fish (SE)

Live Station

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

Aloo Papdi Chaat (D)
Pani Puri (G, D)

(Crispy puris filled with spiced yogurt, tamarind chutney)

Tandoori Live Station

Tandoori Chicken Thigh (D)
Tandoori Vegetable (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

is a vibrant Filipino shaved ice dessert featuring layers of sweetened fruits, beans, jellies, milk, and creamy toppings, traditionally mixed together before eating

Tropical Fruits

- Watermelon, Sun Melon, Pineapple, Dragon Fruit

Whole Fruit