



SHANGRI-LA
SINGAPORE

 theline

Mother's Day Buffet Lunch

10th May 2026

SGD 128++ 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 Ice Bar (SH)

Boston Lobster

Snow Crab

Sea Prawn

Blue Mussel

Half Shell Scallop

Diamond Clam

Jellyfish with Baby Octopus, Fresh Lime
and Onion Salad (E, N, SE)

MSC Certified Cajun Prawn, Charred Pimentos
with Kalamata Olive Salad (E, SH, T)

Sashimi Selection

Tuna (SE)

Salmon (SE)

Tako (SE)

Ama Ebi (SH)

Hokkaido Scallop (SH)

Sushi Selection

Assorted Maki

Soft Shell Crab 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 Sushi Station

Lobster with Ikura Temaki (E, SE, SH)

(Lobster, Ikura, Cucumber, Tamago, Lettuce, Mayonnaise)

DIY Wellness Salad Bar (V)

Mixed Lettuce
(Red Coral, Chicory, Arugula, Yellow Frisée,
Green Coral, Romaine Lettuce)
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

Thai 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

Thai Salad

ส้มโอยูนิ่ม - Yum Som O Pu Nim (G, N, SE, SH)
*Pomelo Salad with Soft Shell Crab, Roasted Coconut and
Crispy Shallot*
ลาบคั่วเมืองเหนือ - Larb Kua (G, P, SE)
*Lanna-Style Spiced Minced Pork Salad, Aromatic Herbs and
Spices*
Yum Ponlamai Ruam (SE, SH, T)
Tropical Fruits, cucumber, Crab Meat, Cilantro, Cashew Nuts

Charcuterie

Italian Whole Parma Ham with Rock Melon (P)
Rosette Salami (P)
Pistachio Mortadella (P, T)
Salchichón (P)
Pepperoni (P)
Duck Rillettes and Pork Pate (P)
*Kumquat Citrus Chutney, French Baguette(G), Silver Onion,
Cornichons, Marinated Olive*

European Cream Cheese (D)

Roquefort, Gorgonzola, Brie, Camembert, Reblochon,
Taleggio, Comte, Manchego, Edam Cheese, 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 Grain-fed
Angus Prime Rib with Red Wine Jus (A)

Oven Baked Salmon Wellington
with Lemon Dill Crème (D, E, G, SE)

Char-grilled Corn Ribs with Smoked Paprika (D, V)

Potato Au Gratin (D, V)

Western Mains

Lobster Bisque (D, G, SH)

Mushroom Stuffed Chicken Roulade with Brown Sauce

Braised Lamb Shank with Red Wine Sauce (A)

Four Cheese Ravioli with Creamy Sauce and Spinach (D, E, G)

Deep Fried Pandan Leaf Chicken

Lemongrass Prawn Roll (E, G, SE, SH)

Thai Special Live Station

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

“Not the average Pad Thai” two textures of
noodles wok fried with classic ingredients,
freshly grilled river prawn with aromatic herbs

Charcoal Grilled Station

Thai Style Grilled Seafood with Thai Special Dipping Sauce (SE, SH)
(Lobster, Oyster, River Prawn, Squid)
Moo Ping - Thai BBQ Pork Skewer (G, P, S, SE)
Miang Pla Tub Tim (G, SE, T)
*Crispy Red Tilapia Wrapped in Betel Leaves with Kale and
Signature Thai Condiments*
Dipping Sauce: Thai Chili Sauce, Lime Sauce, Coriander Spicy Dipping

Asian Delights

Singapore Chili Crab, Golden Mantau (A, E, G, SH)
Claypot Tofu with Vegetable and Seafood (A, G, S, SH)
Salt and Pepper Pork Ribs (E, G, P)
Stir Fried Asparagus, Lotus Root, Clam Pacific with Macadamia
Nut and XO Sauce (A, P, SH, T)
Assorted Cracker

Thailand Delights

Gaeng Kiew Waan Gai (SE SH)
Green Curry with Chicken, Baby Eggplant and Thai Basil
Pla Thord Sauce Makham (SE G)
Crispy Sea Bass with Tamarind Sauce, Herbs and Dry Chili
Khao Ob Sapparod (SH S G T)
Pineapple Fried Rice with Shrimps, Dry Curry, Raisin and
Cashew Nut
Ped Yang Phad Kee Mao (SE SH)
*Stir-Fried Rice Noodle with Roasted Duck
and Thai Aromatic Herbs*

Soup

Seafood Tom Yum Soup (D, SE, SH)

Steam Station

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

Satay Station

Chicken and Beef Satay
Grilled Otah-otah (D, E, SE)
Condiments: Peanut Sauce (N), Cucumber,
Red Onion, Lontong Rice

Noodle Station

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

Chinese Barbeque Station

Beijing Roasted Duck (Live Station) (A, E)
Roasted Pork Belly (P)
Braised Soya Chicken (A, G, S)

Indian Selection

Lamb Biryani with Cashew Nut (D, T)
Masala Chicken (D, T)
Paneer Butter Masala (D, T, V)
Moong Dal Green (D, V)
Bangali Fish Curry (SE)
Aloo Matter (V)

Live Station

Butter Garlic Naan and Plain Naan (D, E, G)
Tandoori Lamb Rack with Mint Yogurt
Espuma and Roasted Mixed Nut - Individual (D, T)
Condiments: Papadum, Mango Chutney, Mint Chutney, Raita (D), Vegetable Pickle

Chaat Corner

Crispy Papdi (V D G)
Pani Puri (V D G)
Dhai Puri (V D G)
Condiments: Fresh Potato Cube Classic Sev with Fresh Onion Green Chili,
Coriander Leaf On Top Sweet Yoghurt Tamarind Chutney Mint Sauce

The Line Mother's Day Patisserie Highlight

Mother's Days cake (D, E, G)
Ondeh-ondoh Gula Melaka Cake (D, E, G)
New York Cheesecake (D, E, G, T)
Signature Durian cake (D, E, G)
Orh Nee Yam Swiss roll (D, E, G)
Vanilla Cream Brulee (D, E)

Shooter

Dark Chocolate Crunchy (D, E, G)
Tiramisu (D, E, G)
Pink Guava Mousse, Lychee (D, E)

Local Delight

Pandan chiffon cake (D, E, G)
Japanese Mochi (V)
Assorted Nyona Kueh (E, V)

Hot Dessert

Churros with Cinnamon Sugar (E, V)
Bubur Cha Cha (V)
Eight Treasure Cheng Teng (V)

Scoopful of Joy

Assorted Ice Cream and Sorbet (E, V)

Sauces & Condiments

Raspberry Coulis, Chocolate Sauce, Crunchy Chocolate Pearl,
Oreo Crumble, Berry Compote

Tropical Fruits

Watermelon, Hami Melon, Pineapple
Whole Fruit