



 theline

New Year's Eve Dinner

31 December 2023

SGD 208++ per adult (with alcohol)
SGD 148++ per adult | SGD 74++ per child
(Inclusive of soft drinks and chilled juices)

Seafood Delights (S)

Whole Yellow fin Tuna
Snow Crab
Boston Lobster
Sea Prawn
Green Shell Mussel
Half Shell Scallop
White Clam
Gong Gong



Japanese Haven

Assorted Sushi & Maki
Chawanmushi with Mushroom and Shaved Truffle

Fresh Sashimi-
Ama Ebi, Kanpachi, Hokkaido Scallop,
Tuna, Salmon and Tako (S)

Chilled Creations

Hickory Smoked Duck Salad with Rainbow Slaw,
Dried Fruits and Toasted Pecans (N)

Santa's Potato Salad with Swiss Cheese and
Crumbled Blue Cheese Aioli (D)

Pulled Turkey Salad with Caramelized Onion,
Cabbage Pickles and Fresh Herbs

Tuna Tartare with Avruga Caviar Avocado Salsa (S)

Crab Meat Tartare with Tobiko (S)

Salmon Bellevue (S)

Foie Gras Terrine and Country Pâté (P)

Wellness Salad Bar (D, V)

Mesclun Mixed Green Salad, Kale, Butterhead Lettuce,
Radicchio, Arugula

Condiments: Cucumber, Tomato, Kalamata Olive,
Carrot, Edamame, Sweet Corn

Dressing: Thousand Island, Extra Virgin Olive Oil,
Goma and Balsamic Vinegar

Artisanal Breads

French Baguette, Ciabatta, Soft Roll, Multigrain Roll

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts |
P Pork | S Shellfish | V Vegetarian

Menu items are on rotation and may change without prior notice.

Prices are subject to 10% service charge and prevailing government taxes.





Charcuterie (P)

Whole Spanish Iberico Leg Ham
Beef Pastrami, Pork Salami, Beef Bresaola, Chorizo



European Cheese Oasis (D)

Gorgonzola, Red Cheddar, Brie, Manchego

Condiments: Dried Cranberries, Apricot, Raisin, Sultana, Grape
Raclette Cheese with Baguette, Boil Potatoes and Baby Gherkins

Soup of the Day

Lobster Bisque (D, S)

Western Meat Marvels

Roasted Australian Tomahawk, Red Wine Sauce (A)



Manuka Honey Glazed Bone-in Gammon Ham with Pineapple (P)



Halibut Fish with Garlic Herb Breadcrumbs
and Lemon Butter Sauce

Oven Roasted Tom Turkey with Turkey Giblet Gravy,
Cranberry Sauce and Chestnut Stuffing



Glazed Chestnut in Maple Syrup

Braised Red Cabbage with Cinnamon and Red Wine (A)

Caramelized Root Vegetables (V)

Spiced Pumpkin Purée with Toasted Almond Flakes (D, N, V)

Signature Mains

Baked Oyster Mornay (D, S)

Roasted Mini Potatoes with Butter and Fresh Thyme (D, V)

Braised Savory Brussel Sprout, Garlic Butter Cream Sauce (D, V)

Seafood Pasta in cream sauce in Wheel Parmesan Cheese (D, S)

Pizza with Parma and Buffalo Mozzarella (D)

Deep-Fried Soft-Shell Prawn (S)

Pan-Seared Foie Gras with Balsamic Reduction and Mission Fig



Asian Specialties

Seafood Tom Yum Soup (D, S)

Braised Pork Knuckle with Soya Sauce (A, P, G)

Chinese Flower Mushroom
and Pacific Clam with Seasonal Vegetables (A, G, S)

Beef Short Ribs with Black Pepper Sauce (A, G)

Green Curry Chicken with Eggplant (D)

Singapore Chilli Crab with Golden Mantou (A, E, G, S)

Drunken Herbal Sea Prawn (A, S)

Steamed Seabass Fish with Superior Soya Sauce (A, S)

Seafood Fried Rice with Dried Scallop,
Crab Meat and Asparagus (E, S)

Assorted Crackers with Sambal Dip





Middle Eastern Flavours

Chicken Shawarma (D, E)
Slow Oven Roasted Whole Lamb (D, N)



Hawker Specialties

Chicken Satay, Lamb Satay
Condiments: Onion, Cucumber, Malay Rice Cake

Grilled Otah-Otah (S)
Beef Noodles
Singapore Laksa (D, N, S)



Roast Perfections

Braised Chicken in Soya Sauce
Roasted Pipa Duck
Crispy Pork Belly (P)



Indian Spice Odyssey

Tandoori King Prawns (D, S)
Spicy Lamb Tikka Kebab (D)
Seafood Curry - Prawn, Fish and Squid (D, S)
Chicken Korma Curry (D, N)
Dhal Bukhara (D, V)
Paneer Matar Makhani (D, V)
Chicken Biryani (D)
Butter Methi Naan (D, E)
Garlic Kulcha (D, E)
Chef's Special Daily Dessert

Condiments: Papadum, Chutney, Raita (D)

Sweet Bliss

Traditional Rich Fruit Cake (D, E, G)
Selection of Christmas Yule Log (D, E, G)
4ft Grandma Log Cake (D, E, G)
Gingerbread Cheesecake (D, E, G)
Festive Bread and Butter Pudding (D, E, G)
Christmas Cookies (D, E, G, N)
Cheesecake (D, E, G)
Panettone (D, E, G, N)
Minced Pie (D, E, G, N)
Christmas Stollen (D, E, G, N)
Christmas Pie (D, E, G, N)
Black Forest Verrine (D, E, G)
Tiramisu Verrine (D, E, G)
Fruit Trifle (D, E, G)



Seasonal Fruit Medley

Ice Cream Treats

