



the line

**Chinese New Year  
Seafood Extravaganza Night  
1, 8, 15 & 22 February 2024**

SGD118++ per adult | SGD59++ per child

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

### **Seafood Lovers (S)**

Boston Lobster  
Snow Crab  
Sea Prawn  
Black Mussel  
Half Shell Scallop  
White Clam  
Gong Gong

### **Japanese Section (S)**

Sashimi Selection  
Tuna, Salmon & Tako, Hokkaido Scallop

### **Sushi Selection**

Assorted Maki  
Signature Salmon Aburi Maki  
Ebi Fry Maki (S)  
Softshell Crab Maki (S)  
California Maki Roll  
Assorted Sushi  
Signature Salmon Sushi Aburi  
Tamago Sushi (E)  
Inari Sushi  
Wakame Gunkan

### **Cold Section**

Prosperity Chinese New Year Yu Sheng  
(15 & 22 February 2024)

Classic Caesar Salad, Smoked Bacon (P),  
Crouton, Anchovy Dressing (S)

Nyonya Kueh Pie Tee with Sweet Chilli Sauce (S)

Yuzu Poached Shrimp Salad with Fermented  
Gochujang Dressing (S, N)

Roasted Kabayaki Salmon with Chilled  
Buckwheat Soba Noodles (S, D, E, N)

Curried Mussel and Potato Salad (S, D, E, N)

Japanese Braised Baby Octopus  
Salad with Chili Lime (S, N)

### **Salad Corner**

Mix Green Salad  
Cucumber, Tomato, Kalamata Olives, Carrots,  
Edamame, Sweet Corn

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

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

### **Dressing**

Thousand Island, Goma, Extra Virgin Olive Oil,  
Balsamic Vinegar

### **Charcuterie (P)**

Spanish Iberico Whole Leg Ham

### **European Cheese Corner (D)**

Gorgonzola, Red Cheddar Manchego, Brie,  
with Nuts, Dried Fruits  
Dried Cranberries, Apricot,  
Raisin, Sultana, Grapes

### **Breadbasket**

French Baguette, Ciabatta, Soft Roll,  
Multigrain Roll (N, D)

### **Soup of the Day**

Lobster Bisque (S)

### **Western Carving Station**

Roasted Australian Angus Prime Rib Beef,  
Beef Jus, Bone Marrow (A)

Baked Norwegian Whole Salmon Fish, Lemon  
Butter Sauce (D)

Oven Roasted Lamb Leg, Rosemary Sauce

Roasted Potatoes Wedges with Garlic Butter and  
Rosemary (D)

Condiments: Dijon Mustard, English Mustard,  
Whole Grain Mustard, and Horseradish

### **Western Main**

Lobster Burger (S, D)

Peking Duck Pizza with Cucumber and Scallion

Garlic Prawn with Smoked Paprika (S)

Classic French Mussels in White Wine Broth (A)

Braised Beef Brisket with Smoky BBQ Sauce

Roasted Duck Breast with Roasted Sweet  
Potatoes, Cherry Sauce

Roasted Potatoes Wedges with Garlic Butter and  
Rosemary (V)

Sautéed Seasonal Vegetables (V)

Seafood Carbonara Fettuccini (S, D)

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### **Crazy About Oyster (S)**

Baked Oyster Mornay (D)

Baked Oyster with X.O sauce

Half Shell Oyster with Glass Noodle and Garlic Sauce

Oyster Mee Sua with Condiments

Deep Fried Oyster

Condiments: Wasabi Mayo, Szechuan spicy sauce

### **Arabic Section**

Chicken Shawarma

Zaatar Fries (V)

Hummus (V)

Baba Ghanouj (V, D)

Feta Cheese (D)

Pita Bread

### **Asian Section**

Longevity Ee-Fu Noodles & Crab Meat (S, A, D)

Hong Kong Style Waxed Meat Rice'

Lap Mei Fan with Abalone (P,A,S)

Crispy Giant Seabass Fish with Nyonya Assam Sauce  
(S, D)

Singapore Chilli Crab served with Golden Mantou  
(S,D)

Braised Pork Trotter with Aged Black Vinegar (P)

Braised Dried Oyster and Black Moss with Chinese  
Cabbage (A, S)

Herbal Prawn (S, A)

Assorted Chinese Cracker

### **Double Boiled Soup Station**

Waxed Duck & White Radish Soup (S)

### **Satay Section**

Chicken Satay, Beef Satay, Condiment

Golden Coin Bak kwa

### **Noodle Section Hawker Speciality**

Poached Dumpling, Sichuan Mala Chilli Sauce (P)

Beef Noodles

Yong Tau Foo Laksa (E, D, S)

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### Roast Section

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

### Indian Section

Spicy Lamb Tikka Kebab (D)  
Seafood Curry (S, D)  
Chicken Korma Curry (D, N)  
Dhal Bukhara (D, V)  
Paneer Matar Makhani (D, V)  
Chicken Biryani (D)  
Butter Methi Naan  
Garlic Kulcha (D, E)

Condiments: Papadum, Raita, Chutney

### Patisserie

Chinese New Year Goodies (D, E, G, N)  
Assorted Local Delight (D, E, G)  
Kueh Lapis (D, E, G)  
Golden Pineapple Tart (D, E, G)  
Mango Pudding, Pomelo Salsa (D)  
Pandan Coconut Gula Melaka Delight (D, E, G)  
Matcha Yuzu Opera (D, E, G)  
Good Fortune Cheesecake (D, E, G)  
Black Sesame Yuzu Swiss Roll (D, E, G)  
Maple Pecan Nut Tarte (D, E, G, N)  
Tiramisu (D, E, G)  
Durian Cake (D, E, G)  
Assorted Mini Fruit Tartlet (D, E, G)  
Alphonso Mango Cream Cake (D, E, G)  
Strawberry Vanilla Shortcake (D, E, G)  
Moist Chocolate Brownie (D, E, G, N)

### Hot Dessert

Cheng Tng  
Caramel Apple Crumble Pie with Vanilla Sauce  
(D, E, G)  
Waffle with Condiments  
Assorted Ice Cream and Sorbet (D)

### Sauces & Condiments

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

### Selection of Sliced Seasonal Fresh Fruits

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