



the line

**Chinese New Year Sunday Brunch
4, 11 & 18 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
Half Shell Scallop
Sea Prawn
Black Mussel
White Clam
Gong Gong

Japanese Section (S)

Sashimi
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 Seaweed Sushi

Tempura Station (E)

Prawns, Fish (S)
Selection of Mushroom
Lotus Roots, Pumpkin, Lady Fingers, Eggplant

Chawanmushi (E, S)

Steam silken eggs with Japanese Fish Cake,
Gingko nuts, Ikura

Cold Section

Lucky Chinese New Year Yu Sheng
(11 & 18 February 2024)

Mediterranean Seafood Salad with Semi Dried
Tomato and Kalamata Olives (S, D, E, N)

Masala Chicken Salad, Pickled Chilies (D, E, N)

Organic Quinoa Salad, Charred Peppers and
Fresh Herbs (V)

Black Pepper Smoked Duck Salad with
Asparagus and Carrots (D, E, N)

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.

Salad Corner

Mix Green Salad
Cucumber, Tomato, Kalamata Olives, Carrots,
Edamame, Sweet Corn,
Tuna (S)

Dressing

Thousand Island, Goma, Extra Virgin Olive Oil,
Balsamic Vinegar
Charcuterie (P)
Spanish Iberico Whole Leg Ham

European Cheese Corner (D)

Gorgonzola, Brie, Reblochon, Taleggio,
Comte, Chevre, Manchego
Dried Cranberries, Apricot,
Raisin, Sultana, Grape

Raclette Cheese with Baguette, Boil Potatoes
and Baby Gherkins

Breadbasket

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

Soup of the Day

Wild Mushroom Soup (D, V)

Western Carving Station

Roasted Australian Angus Prime Rib Beef,
Red Wine Sauce (A)

Roasted Whole Baby Lamb with
Mediterranean Spices Served with Arabic Rice

Yorkshire Pudding

Classic Jacket Potato with Sour Cream (D)

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

A Alcohol | D Dairy | E Eggs | N Nuts |
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Main Dish

Pan Seared Foie Gras with Mango Tamarind Sauce

Peking Duck Pizza with Cucumber and Scallion

Whole Salmon En Papillote, Garlic & Leek Confit,
Lemon Garlic Sauce (D)

Beef Osso Bucco with Root Vegetables, Pearl Onions
(A)

Classic French Mussels in White Wine Broth with
Herb Garlic Baguette (A)

Mac and Cheese (D,V)

Crazy About Oyster

Baked Oyster Mornay (S, D)

Baked Oyster with X.O sauce

Half Shell Oyster with Glass Noodle and Garlic Sauce

Oyster Mee Sua with Condiments (S)

Deep Fried Oyster

Condiments: Wasabi Mayo, Szechuan spicy sauce

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 Chili Crab served with Golden Mantau
(S,D)

Black Age Vinegar Pork Trotter (P)

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

Steamed Chicken Kampung 'Chinese Herbs' (A)

Assorted Chinese Cracker

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Double Boiled Soup Station

Waxed Duck & White Radish Soup (S)

Satay Section

Chicken Satay, Beef Satay, Condiment
Golden Coin Bakkwa

Noodle Section Hawker Speciality

Poached Dumpling, Sichuan Mala Chilli Sauce (P)
Beef Noodles
Singapore Laksa (E, D, S)

Roast Section

Braised Soya Chicken
Crispy Pipa Duck
Roasted Pork Belly

Indian Section

Spicy Lamb Tikka Kebab (D)
Seafood Curry (Prawn, Fish & Squid) (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)

Dessert: Daily Chef Special

Condiments: Papadum, Raita, Chutney

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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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