



theline

Dinner Buffet Menu 2025
4 - 30 September 2025
Monday - Sunday
SGD 98++ Per Adult

Inclusive of Free-Flow Chilled Juices

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

Scallop

Crawfish

Sashimi Selection (SE, SH)

Tuna, Salmon, Tako, Ama Ebi

Sushi Selection

Assorted Maki

Aburi Unagi Maki (E, SE)

Cheese Ebi Fry Maki (D, E, G, SH)

California Maki Roll (E, SH)

Assorted Sushi

Signature Salmon Sushi Aburi (E, G, S, SE)

Tamago Sushi (E)

Inari Sushi (S)

Live Station

Japanese Beef Curry (D, G, S, SE)

DIY Wellness Salad Bar (V)

Red Coral, Chicory, Arugula,
Kale, Green Coral

Condiments: Cucumber, Cherry Tomato,
Edamame, Sweet Corn, Tuna (SE)

Antipasti: Marinated Eggplant,
Marinated Feta Cheese(D), Semi Dried Tomato,
Kalamata Olives, Char Grilled Capsicum

Caesar Salad Station

Caesar Salad in Parmesan Cheese Wheel (E, D, G, P, SE)

Romaine Lettuce, Caesar Dressing,
Crispy Bacon, Parmesan Cheese, Crouton, Anchovy

Dressing

Thousand Island Dressing (D, E, G, S)

Sesame Dressing (E, S, G)

French Dressing

Extra Virgin Olive Oil, Garlic Olive Oil, Thyme Olive Oil,
Rosemary Olive Oil, Balsamic Vinegar, Sherry Vinegar,
Raspberry Vinegar

Live Station

Thai Vermicelli Salad (SE, SH, N, P)

Cold Station

Cajun Marinated Chicken Salad, Tomato,
French Pea and Onion Relish (D, E, G, N))

Szechuan Style Marinated Jelly Fish with
Cucumber and Scallion (N, SE)

Citrus Baby Octopus Salad,
Celeriac Potato Mousseline, Crispy Lavosh (G, SH, T)

Maple Glazed Pumpkin Salad with
Roasted Courgette and Confit Garlic (V, T)

Charcuterie

Rosette Salami (P), Mortadella (P),
Corned Beef, Beef Pastrami

European Cheese Corner (D)

Gorgonzola, Brie, Edam, Manchego, Emmental
Selection of Assorted Nuts, Dried Fruits, Cracker (G),
Raisin, Fresh Grapes

Artisanal Bread (E, G, N)

Soft Roll, Hard Roll, Multigrain Roll

Carving Station

Roasted Australian Black Angus Prime Rib
with Garlic and Thyme Jus (A)

Oven Roasted Lamb with Brown Sauce and Mint Jelly

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

Western Station

Chicken Fricassee (A, D, G)

Miso Honey Glazed Chicken (S, G)

Japanese Seafood Stew (D, G, P, S, SH)

Pan-Seared Barramundi with
Chunky Tomato and Basil (SE)

Roasted Potatoes with Butter and Fresh Herb (D)

Maple Roasted Pumpkin with Feta,
Cranberry and Almond Flake (D, T)

Bruschetta Margherita (D, G)

Deep Fried Breaded Oyster (E, G, SH)

Condiments: Tomato Ketchup, Tartare Sauce (E),
Lemon Wedges, Tortilla Cracker, Baba Ghanouj (V, T),
Hummus Beiruti (V,T), Feta Zaatar (V, D)

Live Station

Tuscan Orecchiette Soup (D, G, P)

Asian Delights

Singapore Chilli Crab, Fried Mantou
(E, G, SH)

Lala Clam with "Shao Xin Wine" (A, SH)

Claypot Tofu with Leek and Vegetables
(A, S, SH)

Kong Po Frog Leg (G, S, SH)

Steamed Red Snapper with Kailan,
Black Bean Sauce (G, S, SE)

Chicken & Chinese Sausage Claypot Rice
(A, G, P, S, SE, SH)

Pig Trotter Bee Hoon (A, G, P, S, SH)

Condiments: Assorted Crackers

Double Boiled Soup Station

Double Boiled Pork Rib & Radish Soup
(P, SE, 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 Soup (SE)

Vegetable Noodle Soup

Chinese BBQ Station

Roasted "Dang Gui" Duck (G, S)

Roasted Pork Belly (P)

Braised Soya Chicken (A, G, S)

Condiments: Yellow Mustard, Plum Sauce

Indian Section

Cholar Dal Coconut (D, V)

Butter Chicken (D, T)

Aloo Matter (D, T, V)

Basmati Rice with Raisins
and Cashew Nuts (D, T, T)

Goan Fish Curry (SE, D)

Palak Paneer (D, T, V)

Indian Live Station

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

Hara Bhara Kabab (G, V)
(Spinach and Green Vegetable Patties)

Onion Pakora (G, V)
(Onion, Coriander leave, Cumin Seed,
Besan Rice Flour, Garam Masala)

Condiments: Mint Yogurt (D), Raita (D),
Mango Chutney, Mixed Vegetables Pickles,
Assorted Papadum Cracker

Tandoori Live Station

Tandoori Chicken Thigh (D)

Tandoori Vegetable (D)

Sweet Treats Selection

Pastry Station

Shooter Glass (D)

Uji Matcha Tiramisu, Yuzu Pana Cotta,
Milk Chocolate and Passionfruit

Whole Cake and Tarts

Speculoos Cheesecake (D, E, N)

Chocolate Truffle Cake (D, E, G)

Key Lime Tart (D, E, G, N)

Signature Durian Mousse Cake (D, E, V)

Pastries

Goma Yuzu Roulade (D, E)

Crème Brûlée (D, E)

Cocoa Brownies (D, E, N)

Assorted Mochi (V)

Berry Opera (D, E)

Mini Fruit Tartlet (D, E)

Choux Craquelin (D, E, N)

Local Selection

Pandan Chiffon (E, G)

Mango Pomelo Konnyaku (V)

Coconut Jello Gula Melaka Sago (V)

Rainbow Lapis (V)

Ondeh Ondeh (V)

Ubi Bingka (V)

Kueh Salat (V)

Ice Cream, Gelato and Sorbet with Condiments

Churros and Churros Ball with Condiments (D, E, G)

Waffle with Ice Cream

Tropical Fruits

Watermelon, Sun Melon,
Pineapple, Dragon Fruit, Whole Fruit