



theline

**Indian Street Food
Lunch and Dinner**

**6 – 26 Oct 2025
Monday to Friday**

SGD 68++ 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

Japanese Delights

Sashimi Selection (SE, SH)

Tuna, Salmon, and Tako

Sushi Selection

Assorted Maki

Aburi Unagi Maki (E, G, S, SE)

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

California Maki Roll (E, SH)

Assorted Sushi

Tamago Sushi (E)

Inari Sushi (S)

Seaweed Gunkan

Live Station

Japanese Oroshi Udon (G, SE)

Condiments: Wakame, Spring Onion, Sesame

Tempura Station

Prawns (SH, G)

Kisu Fish (SE)

Selection of Mushroom (G)

Purple Sweet Potato, Lotus Roots,

Lady Fingers, Eggplant (G)

Tempura Dipping Sauce: Tempura Sauce (G, S)

Daikon, Ginger, Tobiko Mayo (E)

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, G, S)
French Dressing, Extra Virgin Olive Oil,
Garlic Olive Oil, Thyme Olive Oil, Rosemary Olive Oil,
Balsamic Vinegar, Sherry Vinegar, Raspberry Vinegar

Live Station

Popiah & Kueh Pie Tie (E, G, N, S, SH)

Cold Selection

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

Aloo Anardana Chaat (V)

Kachumber Salad (V)

Chicken Tikka Chaat (D)

Fruit Chaat (V)

Charcuterie

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

European Cheese Station (D)

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

Artisanal Bread (E, G, N)

Hard Roll, Soft Roll, Multigrain Roll

Carving Station

Roasted Australian Wagyu Beef Bolar Blade
MB9+ with Traditional Gravy (A)

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

Western Mains

Creamy Tomato Bisque (D)

Pan-Seared Mushroom Stuffed Chicken Roulade
with Tomato Bell Pepper Sauce (T)

Miso Glazed Barramundi with Creamed Leek (D, SE)

Tiger Prawn with Chorizo and
Cherry Tomato (A, G, P, SH)

Roasted Potatoes with Butter and Fresh Herb (D)

Creamy Mushroom Pasta (D, G, V)

Corn on Cob (D, V)

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

French Fries

Condiments: Tomato Ketchup, Tartare Sauce (E),
Lemon Wedges

Asian Delights

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

Mongolian Style Chicken (D)

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

Loh Han Zhai (G, S, SH)

Fried Rice with Sakura Shrimp (E, G, S, SH)

Roasted "Dang Gui" Duck (G, S)

Roasted Pork Belly (P)

Condiments: Assorted Crackers (G, V)

Double Boiled Soup Station

Double Boiled Pork Rib with Chinese Yam Soup (P)

Signature Laksa Noodle Station

Signature Laksa (E, SH)

Laksa Noodle, Yellow Noodle, Mee Hoon,
Prawn, Boiled Egg, Fish Cake, Tau Pok, Bean Sprouts

Charcoal Grilled Satay Station

Chicken Satay

Satay Sauce (N)

Condiments: Nasi Impit, Cucumber, Red Onion

Indian Section

Kolkata Aloo, Egg, Mutton Biryani (D, E, T)
Mushroom Matar (D, T, V)
Dal Makhani (D, V)
Butter Chicken (D, T)
Goan Fish Curry (D, SE)
Chowmein Prawns (E, G, S, SH)

Live Station

Butter Garlic Naan and Plain Naan (D, E, G)
Tandoori Chicken Thigh (D)
Tandoori Vegetable (D, V)

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

Indian Street Food

Vegetable Momo (D, G, V)
Aloo Matter Kachori (D, G, V)
Kathi Roll (D, G, V)
Dabeli (D, G, T, V)
Vada Pav (D, G, V)
Bun Maska (D, G, V)
Chole Bhature (D, G, V)
Onion Bajji (G, V)

Chaat Station

Bhelpuri (D, G, T, V)
Sev Puri (G, V)
Dahi Puri (D, V)
Rajkachori Chaat (D, G, V)
Palak Patta Chaat (D, V)

Indian Sweet

Ras Malai (D, T), Moong Dal Halwa (D, T),
Indian Diwali Sweet (D, G, N, T)

Sweets 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)
Durian Mousse Cake (D, E, V)

Pastries

Goma Yuzu Roulade (D, E)
Crème Brûlée (D, E)
Cocoa Brownie (D, E, N)
Berry Opera (D, E)
Assorted Mochi (V)
Mini Fruit Tartlet (D, E)
Choux Craquelin (D, E, N)

Local Dessert

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)

Live Station Indian Dessert

Chuski Flavoured Shaved ice
Saffron Kulfi (D, T)

Tropical Fruits

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