



theline

**Indian Street Food
Lunch and Dinner**

**6 – 26 Oct 2025
Saturday and Sunday**

SGD 88++ 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

Sashimi Selection (SE, SH)

Tuna, Salmon, Tako, Hokkaido Scallop, Ama Ebi

Sushi Selection

Assorted Maki

Aburi Unagi Maki (E, SE)

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

California Maki Roll (E, SE, SH)

Assorted Sushi

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

Tamago Sushi (E)

Inari Sushi (S)

Seaweed Gunkan (V)

Live Station

Japanese Oroshi Udon (G, S, SE)

Condiments: Wakame, Spring Onion, Sesame

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 (D, E, 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 Station

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 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 Ribs Eye
with Traditional Gravy (A)

Oven Roasted Boneless Lamb Leg with Mint Jelly

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

Western Station

Seafood Bisque (SH D)

Charred Stuffed Chicken Roulade and
Green Peppercorn Sauce (T)

Thyme Roasted Branzino with
Caper olive Sauce (D, SE)

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

Red Skin Potatoes with
Cajun Spice and Onion (D)

Fusilli Pasta and Roasted Vegetable
Pesto Cream sauce (D, G, V)

Corn on Cob (D, V)

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

Deep Fried Jalapeno Cheesy Pops (E, G)

Crunchy Fish Pops (E, G, SH)

Margherita Pizza (D, E, G, V)

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

Signature Laksa Noodle Station

Signature Laksa (E, SE, SH)
(Laksa Noodle, Yellow Noodle, Mee Hoon)
(Prawn, Boiled Egg, Fish Cake, Tau Pok, Bean Sprouts)

Charcoal Grilled Satay Station

Chicken Satay

Lamb Satay

Satay Sauce (N)

Condiments: Nasi Impit, Cucumber, Red Onion

Asian Delights

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

Mongolian Style Chicken (D)

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

Loh Han Zhai (G, S, SH)

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

Roasted "Dang Gui" Duck
Roasted Pork Belly

Condiments: Assorted Crackers

Double Boiled Soup

Double Boiled Pork Rib with Chinese Yam Soup (P)

Indian Section

Kolkata Aloo, Egg, Mutton Biryani (D, E, T)

Mushroom Matar (D, V, T)

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)

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)

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)

Live Station Indian Dessert

Chuski Flavored Shaved ice

Saffron Kulfi (D, T)

Tropical Fruits

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

Beverage

Masala Chai (D)

Mango Lassi (D)