



theline

**Oktoberfest Buffet Menu Dinner
1-5 October 2025**

**\$108++ per person
(Inclusive one pint of Erdinger)**

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)

Boston Lobster
Snow Crab
Sea Prawn
Blue Mussel
White Clam
Sea Conch
Scallop

Sashimi Selection (SE, SH)

Tuna, Salmon, Tako, Ama Ebi

Sushi Selection

Assorted Maki

Aburi Unagi Maki (E, SE)
Ebi Tempura Cheese 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)
Idako Gunkan (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

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

Charcuterie

Italian Whole Parma Ham (P), Rosettes Salami (P),
Beef Pastrami Chorizo (P), Mortadella (P),
Milano Salami (P)

Condiments: Cornichons, Cocktail Onion,
Marinated Olive

European Cheese Corner

Roquefort, Brie, Camembert, St Maure, Taleggio,
Tomme De Savoie, Comte, Manchego,
Edam Cheese, Gouda

Selection of Assorted Nuts, Dried Fruits, Cracker (G),
Raisin, Fresh Grapes

Canape

Obatzda (Bavarian Beer Cheese) (A, D)

Obatzda Deviled Eggs (A, D, E)

Cold Selection

Bayerischer - Bavarian Potato Salad
with Pickles and Mustard Dressing (E, G)

Bayerischer Wurstsalat - Bavarian Sausage Salad (A, G, P)

Bayerischer Krautsalat - Bavarian Cabbage
Salad with Bacon (P)

Bayerischer Gurkensalat - Bavarian Cucumber Salad

Radieschensalat - Radish Salad

Artisanal Bread (E, G, N)

Soft Roll, Pretzel, Brotchen, Kaiser Roll,
Mini Laugen Bayerische Brezen - Bavarian Soft Pretzels

Soup

Deutsche Erbsensuppe Mit Geräuchertem
Schwinebauchfleisch (P)
(German Pea Soup with Smoked Bacon)

Carving Station

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

Crispy Pork Knuckle (P)

Speck-Sauerkraut - Sauerkraut with Bacon (P)

Grilled Onion, Corn on Cob (D)

Bratkartoffeln (D, P)
(German Pan-Fried Potatoes with Bacon)

Selection of Mustard:

Handlmaier's sweet mustard /
Löwensenf extra hot mustard / Dijon Mustard /
English mustard / Grain Mustard
/ Green Peppercorn Mustard

Western Mains

Käsespätzle (Cheese Noodles) (D, E, G)

Pork Schnitzel (Double Crumbed Pork Chop) (E, G, P)

Brathendl - Bavarian Roasted Chicken Roulade,
Beer Jus (A)

Semmelknödel - Bavarian Bread Dumplings,
Beer Gravy (A, D, E, G, P)

Ling Fish with Brown Butter and Caper Sauce (D, SE)

Penne Carbonara with Egg yolk, Bacon
and Parmesan Cheese

October Live Station

Kartoffelpuffer - Potato Pancakes with
Smoked Salmon, Sour cream and Chives (D, E, G)

Indoor Charcoal BBQ Station

Traditional Frikadellen (Meat Patties) (G, P)

Assorted Sausage and Bratwurst (G, P):
Weisswurst, Pork Bratwurst, Pork Truffle Bratwurst,
Nuernberger Style Bratwurst, Pork Snail Sausage,
Honey & Sun-Dried Tomato Sausage,
Beef Cheese Sausage,
Pork Bacon & Cheese Sausage,
Beer Sausage, Wienerli

Grilled Oyster Mornay (D, SH)

Grilled River Prawn (D, SH)

Grilled Yakitori Skewer (G, S)

Asian Delights

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

Hainanese Lamb Rib Stew

Claypot Tofu with Vegetable, Prawn and Squid
(A, S, SH)

Ayam Masak Merah

Stir Fried Toman Fish Fillet with
Ginger and Spring Onion (A, G, S, SE, SH)

Braised Ee-fu Noodle with
Assorted Seafood (E, G, S, SH)

Golden Egg Fried Rice Silver Fish and
Bay Shrimps (P, E)

Condiments: Assorted Crackers

Double Boiled Soup Station

Double Boiled Chicken Soup
with Old Cucumber (SH)

Satay Selection (N)

Chicken Satay

Beef Satay

Condiments: Peanut Sauce (N), Cucumber,
Red Onion, Lontong Rice

Noodle Station

Singapore Laksa (D, E, N, SH)

Vegetable Noodle Soup

Chinese BBQ Station

Roasted “Dang Gui” Duck (G, S)

Braised Soya Chicken (A, G, S)

Indian Section

Goat Biryani with Raisins and Cashew Nuts (D, N)

Maa Ki Dal (V)

Butter Chicken (D, T)

Aloo Gobi (D, T, V)

Goan Fish Curry (D, SE)

Matka Mutton (D, T)

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)

Panner Tikka (D)

German Sweet Treats Selection

Bienenstich (Bee Sting Cake) (D)

Käsekuchen (Cheesecake) (D, E, G)

4 Feet Schwarzwälder Kirschtorte (D, E, G)
(Black Forest Cake)

Chocolate Fudge Cake (D, E, G)

Local Sweet Treats Selection

Orh Nee Cake (D, E, G)

Ondeh Ondeh Layer Cake (D)

Signature Durian Cake (D, E, G)

Assorted Nyona Kueh (V)

Pandan Chiffon (D, E, G)

Osmanthus Goji Jelly (V)

Assorted Agar-Agar (V)

Dessert

Rote Grütze (Red Berry "Pudding") (D)

Live Station

Apple Strudel (D, E, G, N)

Ice-Cream and Sorbet Selection

Assorted Ice Cream and Sorbet

Sauces & Condiments:

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

Tropical Fruits

Watermelon, Hami Melon, Pineapple,
Dragon Fruit, Whole Fruit (Pear, Apple, Orange)