



theline

The Line x Beng Hiang Buffet Lunch
27 October - 19 November 2025

\$68++ per person
(Inclusive of free flow chilled juice)

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

Sea Conch

Sashimi Selection (SE)

Tuna, Salmon, Tako

Sushi Selection

Assorted Maki

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

Cheese Ebi Fry Maki (D, E, SH)

California Maki Roll (E, SE, SH)

Assorted Sushi

Tamago Sushi (E)

Inari Sushi (S, V)

Wakame Gunkan (V)

Japanese Hot Station

Crunchy Deep Fried Futomaki (E, G, SH)

Breaded Ebi Fried (E, G, SH)

Potato Croquette (D, E, G)

Tempura Dipping Sauce: Tempura Sauce (G, S),
Daikon, Ginger, Tobiko Mayo (E)

DIY Wellness Salad Bar (V)

Mixed Lettuce
Red Coral, Chicory, Arugula,
Kale, Green Coral

Condiments: Cucumber, Cherry Tomato,
Kalamata Olives, Edamame, Sweet Corn, Marinated
Eggplant, Marinated Feta Cheese (D),
Tuna (SE), Semi Dried Tomato

Caesar Salad Station

Caesar Salad in Parmesan Cheese Wheel (D, E, G, P, SE)
Romaine Lettuce, Caesar Dressing,
Crispy Bacon Parmesan Cheese, Croutons, 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

“Xi” An Liang Pi” with Spicy Sesame Dressing
Shredded Chicken, Cucumber, Beansprout, Sesame,
Roasted Peanut, Coriander

Cold Section

Beng Hiang Jellyfish Salad
with Sesame 生撈海蜇 (G, N, SE, T)

Smashed Cucumber with Wild Fungus Salad,
Aged Vinegar Garlic Dession (G, N, V)

Kelp Seaweed Salad, Soy and
Rice Vinegar Dressing (G, N, S, V)

Charcuterie

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

European Cheese Corner

Gorgonzola, Brie, Edam, Manchego, Emmental
Selection of Assorted Nuts, 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)

Roasted Pork Belly (P)

Rosemary Soft Roll (D, G)

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

Western Mains

Clam Chowder (D, SH)

Pan-Seared Chicken Roulade with Mushroom Sauce

Charcoal Grilled Kurobuta Pork Collar
with Roasted Apple and Onion (P)

Oven Baked Seabass Fillets,
White Bean Stew, Tomato Olive Sauce (SE)

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

Truffle Mashed Potato (D, V)

Sautéed Seasonal Vegetable with Garlic Butter (D, V)

Butter Glazed Baby Carrot with
Cajun Spice Pumpkin Seed (D, V)

Corn on Cob (D, V)

Cheesy Oyster Mornay (D, SH)

Deep Fried Pollock Fish Fillet (G, SE)

Hawaiian Pizza (D, E, G)

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

Live Station

Live Pasta Station (D, G, P, SE)
Pomodoro, Carbonara

Spaghetti, Penne, Shrimp, Bacon, Button Mushroom,
Cherry Tomatoes, Onion, Basil Leave,
Parmesan Cheese Grated

Condiment: Chilli Flake, Chopped Parsley

Beng Hiang Delights

Fish Maw Thick Soup
with Crab Meat 蟹肉鱼鳔羹 (A, E, G, N, P, S, SE, SH, T)

5-Spiced Sausages and
Fried Prawn Balls 五香虾枣 (E, G, N, P, S, SE, SH, T)

Venison with Spring Onions 姜葱鹿肉 (G, N, S, T)

Braised Duck with
Sea Cucumber 茗香海参鸭 (E, G, P, N, S, SE, SH, T)

Seabass Steamed in
Teochew Style 清蒸金目鲈 (G, N, S, SE, T)

Hua Diao Poached Fresh Prawns 花雕白灼虾
(A, G, N, S, SE, SH, T)

Pork Ribs with Special Honey Sauce 蜜汁排骨王
(A, E, G, N, P, S, T)

Braised white Cabbage with Chinese Vinegar 红烧白菜
(A, G, N, P, S, T)

Beng Hiang's Hokkien Noodles 茗香福建面
(E, G, S, SE, SH, N, P, T P)

Beng Hiang's Fried Rice 茗香炒饭 (G, S, SE, SH, N, P, T)

Assorted Cracker and Condiments

Steam Station

Steamed Bun with Braised Pork Belly
"Kong Ba Bao" 扣肉花包 (A, G, N, P, S, T)

Satay Selection (N)

Chicken Satay

Beef Satay

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

Noodle Station

Singapore Laksa (D, E, N, SH)

Prawn Noodle (E, G, SE, SH)

Vegetable Noodle Soup

Chinese BBQ Station

Beng Hiang Crispy Roasted Chicken 脆皮烧鸡 (N, S, T)

Roasted "Dang Gui" Duck (G, S)

Indian Section

Cholar Dal Coconut (D, V)

Butter Chicken (D, N)

Aloo Matter (D, N, V)

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

Goan Fish Curry (D, SE)

Butter Paneer (N, D, V)

Live Station

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

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

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

Tandoori Live Station

Tandoori Chicken Thigh (D)

Panner Tikka (D)

Sweet Treats Selection

Shooter Glass

Classic Tiramisu (D,E,G)

Yuzu Panna Cotta (D)

Whole Cake

New York Cheesecake (D, E, N)

Chocolate Truffle Cake (D, E, G)

Ondeh-ondoh Gula Melaka cake (D, E, G)

Royal Black Forest Cake (D, E, G)

Pastries

Orh Nee Yam Coconut Roulade (D, E,G)

Crème Brulée (D, E)

Double chocolate Brownie (D, E, N)

Mini Fruit Tartlet (D, E)

Choux Craquelin (D, E, N)

Local Dessert

Pandan Chiffon (E, G)

Durian Mousse Cake (D, E, G)

Assorted Local Jelly (V)

Osmanthus Flower Goji Jelly (V)

Local Dessert

Rainbow Lapis (V)

Ondeh Ondeh (V)

Ubi Bingka (V)

Kueh Salat (V)

Ice Cream & Gelato and Sorbet with Condiments

Beng Hiang Highlight

Peanut Soup with Dough Fritters 油条花生汤

Yam Paste with Ginkgo Nuts 白果芋泥

Tropical Fruits

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