



theline

Dinner Buffet Menu 2026
1-30 June
Friday - Sunday

(Except 20 June 2026)

SGD 98++ Per Adult

Prices are subject to 10% service charge and prevailing government taxes.

Menu items are on rotation and may change without prior notice.

Kid's Corner

Sandwich and Sushi Counter

Ham and Cheese Finger Sandwich (D, E, G)
California Maki Roll (E, SE, SH)
Sakura Maki (E, SE, SH)
Kappa Maki

Kid's Hot Entrees

Egg Fried Rice (E, G, S)
Beef Slider with BBQ Mayo (D, E, G)
Baked Chicken Sausage Puff (D, E, G)
Fish and Chip (E, G, SE)
French Fries
Margherita Pizza (D, E, G, V)
Condiments: Tomato Ketchup, Mayonnaise (E),
Tartar Sauce (E), Lemon Wedges

Popcorn & Candy Floss Counter

Popcorn (D)
Cotton Candy

Seafood On Ice Bar (SH)

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

Japanese Delights

Sashimi Selection

Tuna, Salmon, Tako, Ama Ebi

Sushi Selection

Assorted Maki

Sakura Maki (E, SE, SH)
Cheese Ebi Fry Maki (D, E, SH)
California Maki Roll (E, SE, SH)

Assorted Sushi

Signature Aburi Salmon Sushi with Bonito Flake (E, G, S, SE)
Tamago Sushi (E)
Inari Sushi (S)
Chuka Kurage Gunkan (SE)

Japanese Live Station

Japanese Cold Sakura Somen (G, S, SE)
Condiments: Wakame, Spring Onion, Soft Beancurd

DIY Wellness Salad Bar (V)

Mixed Lettuce

*(Red Coral, Chicory, Arugula, Yellow Frisée,
Green Coral, Romaine Lettuce)*

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, Crouton, Anchovy)*

Dressing

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

Sesame Dressing (E, G, S)

Caesar Dressing (D, E, SE)

French Dressing

Extra Virgin Olive Oil, Garlic Olive Oil,

Thyme Olive Oil, Rosemary Olive Oil

Balsamic Vinegar, Sherry Vinegar, Raspberry Vinegar

Cold Section

Marinated Octopus & Artichoke Salad,

Fresh Herbs, Balsamic Glaze (D, G, N, SE)

Truffle Sweet Potato Salad with Smoked Duck,

Caramelized Peach (D, G, N)

Chicken Salad with Ginger Torch Chilli Dressing (N)

Thailand Green Mango Seafood Salad

with Cashew Nut (SE, SH, T)

Special Live Station

Tahu Bakar (N, S, SH)

*(Tahu, Bean sprout, Cucumber Carrot,
Sweet Turnip, Shrimp Paste Peanut Sauce)*

Charcuterie

Rosette Salami (P)

Pistachio Mortadella (P, T)

Salchichón (P)

Pepperoni (P)

Duck Rillettes and Pork Pate (P)

Kumquat Citrus Chutney, French Baguette(G),

Silver Onion, Cornichons, Marinated Olive

European Cheese Station (D)

Gorgonzola, Taleggio, Brie, Emmental, Manchego, Gouda

Selection of Assorted Nuts (N, T), Dried Fruits,

Cracker (G), Raisin, Fresh Grapes

A Alcohol | G Gluten | D Dairy | E Egg | N Nuts | P Pork | S Soya | T Tree Nuts |
SE Seafood | SH Shellfish | V Vegetarian

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Artisanal Bread (E, G, T)

Hard Roll, Soft Roll, Multigrain Roll

Carving Station

Roasted Australian Bone in Lamb Leg with Mint Jelly

Roasted Australian Black Angus Beef Ribs Eye
with Natural Jus

Char Grilled Corn Ribs with Smoked Paprika (D, V)
Rosemary Soft Roll (E, G)

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

Western Mains

Cream of Mushroom Soup (D, V)

Truffle Mashed Potatoes (D, V)

Baked Whole Salmon Dill Crème Sauce (D, SE)
Cowboy Stewed (P)
Zucchini Gratin (D, V)

Pasta Live Station

Pasta Pomodoro with Prawn and Basil (G, SH)

Pasta Carbonara (D, G, P)

Mac and Cheese (D, G, V)

(Macaroni, Spaghetti, Penne, Fusilli)

Condiments: Parmesan Cheese (D), Chili Flake

Charcoal Grilled Station

Giant Oyster (SH)

River Prawn (SH)

Squid (SE)

Grilled Moo ping (P)

Grilled Thai Style Lemon Grass Pork Jowl (P)

Condiments: Thai Chili Sauce, Thai Style Dipping Sauce

Asian Section

Deep Fried Chicken Chop with Lemon Sauce (E, G)
Wok Fried Seasonal Vegetables with Bean curd Knot
and Black Fungus (A, G, S, SH)
Yang Zhou Fried Rice (E, G, P, S)
Seafood Pad Thai (E, N, S, SE, SH)
Pad Pong Karee – Thai Style Stir Fried
Curry Crab (E, SE, SH)
Phat Kaphrao – Stir Fried Minced Pork
with Thai Basil (P, SE)
Thai Style Steamed Seabass with Green Chili Lime
Sauce (E, SE)
Assorted Cracker

Double Boiled Soup Station

Dried Vegetable Soup with Kampung Chicken, Honey
Dates and Dried Cuttlefish (SH)

Satay Selection (N)

Chicken Satay, Beef Satay
Condiment: Peanut Sauce (N), Cucumber, Red Onion, Lontong Rice

Noodle Station

Singapore Laksa (D, E, N, SH)
Vegetable Noodle Soup

Chinese Barbeque Station

Roasted “Dang Gui” Duck
Roasted Pork Belly (P)

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Indian Main Dishes

Loki, Chana ki Sbzi (V)
Methi Allo (V)
Dal Panchmel (V)
Kadai Paneer (D, V)
Chicken Tikka Masala (D, T)
Chennai Lamb Shank Biryani (D, T)

Live Station

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

Indian Tandoori

Tandoori Chicken Sheek Kebabs (D)
Malai Tandoori Broccoli (D, T)
Condiments: Mint Yogurt, Raita, Mango Chutney,
Mixed Vegetables Pickles
Assorted Papadum Cracker

Live Station (D, V)

Indian-style Vegetarian Taco

Paneer Tikka Taco, Tandoori Mushroom Taco Topping with
Beetroot, Cucumber, Onion and Coriander Served
with Mint & Yogurt sauce

Sweet Treats Selection

Whole Cake

New York Cheesecake (D, E, G, T)
Chocolate Truffle Cake (D, E, G)
Ondeh-ondoh Gula Melaka cake (D, E, G)
Black Forest Cake (D, E, G)

Pastries

Orh Nee Yam Coconut Roulade (D, E, G)
Crème Brûlée (D, E)
Double Chocolate Brownie (D, E, T)
Mini Fruit Tartlet (D, E)
Choux Craquelin (D, E, T)

Local Dessert

Pandan Chiffon (E, G)
Durian Mousse Cake (D, E, G)
Assorted Local Jelly (V)
Osmanthus Flower Goji jelly (V)

Local Kueh

Rainbow Lapis (V)
Ondeh-Ondeh (V)
Ubi Bingka (V)
Kueh Salat (V)

Ice Cream & Gelato and Sorbet with Condiments

Singapore Special Dessert

Ice Kacang & Chendol Station (N, V)
Cheng Teng (V)

Tropical Fruits

Watermelon, Sun Melon, Pineapple, Dragon Fruit
Whole Fruit