



theline

Lunch Buffet Menu 2026
1-30 June
Friday - Sunday

(Except 21 June 2026)

SGD 68++ 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)

Snow Crab, Sea Prawn, Blue Mussel,
White Clam, Sea Conch

Japanese Delights

Sashimi Selection

Tuna, Salmon & Tako

Sushi Selection

Assorted Maki

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

Assorted Sushi

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

Tempura Station

Prawns (G, SH)
Kisu Fish (SE)
Selection of Mushroom (G)
Tempura Dipping Sauce: Tempura Sauce (G, S), Daikon, Ginger

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)
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)

Condiments: Silver Onion, Cornichons, Marinated Olive

European Cheese Station (D)

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

Artisanal Bread (E, G, T)

Hard Roll, Soft Roll, Multigrain Roll

Carving Station

Roasted Australian Black Angus Beef Striploin
with Natural Jus

Poulet Rôti - French Roast Chicken
with Lemon and Thyme

Char Grilled Corn Ribs with Butter (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 Salmon Fillet Tomato Sauce and Basil (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

Thai Special Live Station

Seafood Tom Yum Soup (D, SH)

Phat Kaphrao – Stir Fried Minced Pork with Thai Basil (P, SE)

Fried Egg (Live Station) (E)

Thailand Fragrant Rice

Grilled Thai Style Lemon Grass Pork Jowl (P)

Thai Style Pandan Chicken

Condiments: Thai Chili Sauce, Thai Style Dipping Sauce

Asian Station

Double Boiled ABC Chicken Soup with Sweet Corn
Sesame Oil Ginger Braised Duck (G, S, SH)
Deep Fried Chicken Chop with Lemon Sauce (E, G)
Wok Fried Seasonal Vegetables
with Bean curd Knot and Black Fungus (A, G, S, SH)
Steamed Seabass in Superior Soya Sauce
and Pickle Radish (G, S, SE)
Poached Prawn with Chinese Yellow Wine
and Wolfberries (A, SH)
Yang Zhou Fried Rice (P S G E)
Braised Ee fu Noodle with Truffle Paste
and Assorted Mushroom (G, S, SH)
Assorted Cracker

Freshly Steamed Dim Sum Station

Siew Mai (G, SE)
Fu Pei Seafood Roll (G, S, SE, SH)
Custard Chicken Cartoon Pau (D, E, G)
Bunny Lotus Paste Pau (G)
Golden Sand Salted Egg Pau (E, G)

Satay Selection (N)

Chicken 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)

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 Chop 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)
Ondeh-ondoh Gula Melaka cake (D, E, G)
Black Forest Cake (D, E, G)

Pastries

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

Local Dessert

Pandan Chiffon (E, G)
Durian Mousse Cake (D, E, G)
Assorted Local Jelly (V)

Local Kueh

Rainbow Lapis (V)
Ondeh-Ondeh (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

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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