



theline

Dinner Buffet Menu 2026
1 July - 12 July

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.

Seafood On Ice Bar (SH)

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

Japanese Delights

Sashimi Selection (SE)

Tuna, Salmon, Tako and Ama Ebi

Sushi Selection

Assorted Maki

Nasi Lemak Maki (E, G, SE, SH)

California Maki Roll (E, SE, SH)

Assorted Sushi

Tamago Sushi (E)

Inari Sushi (S)

Wakame Gunkan Sushi

DIY Wellness Salad Bar (V)

Mixed Lettuce

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

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

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

Malaysia Special Live Station

Tahu Bakar and You Tiao Bakar
with Rojak Sauce (E, G, N, S, SH)

Malaysia Salad

Kerabu Winged Bean (N, SH)

Kerabu Ayam (SH)

*(Chicken Salad with Cucumber, Cherry Tomatoes,
Sliced Shallots, Coriander Leaves)*

Nyonya Acar-acar Salad (N, SH)

Charcuterie

Rosette Salami (P)

Chicken Lyoner Mushroom

Salchichón (P)

Duck Rillettes and Pork Pate with Kumquat Citrus Chutney (P)

Condiments: Silver Onion, Cornichons, Marinated Olive

European Cheese Station (D)

Gorgonzola, Brie, Emmentaler, Manchego

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

Ayam Percik

Beef Brisket Rendang

Rosemary Soft Roll (D, E, G)

Condiments: Rendang Gravy, Percik Sauce

Western Mains

Creamy Leek and Potato Soup (D)

Roasted Butter Nut and Purple

Sweet Potatoes with Honey (D)

Beef Meatball with Tomato Sauce, Trio Capsicum, Basil

Mixed Seafood with White Wine

and Sundried Tomato (A, D, SH)

Charcoal Grilled Station

Jalan Ah Loh BBQ Chicken Wing with Homemade
Vinegar Chilli Sauce (G, S, SH)

Ikan Bakar (Selar Fish Wrapped with Sambal Sauce
and Banana Leaf) (SE)

Grilled River Prawn (SH)

Condiments: Cincalok (SH), Calamansi,
Vinegar Chili Sauce, Thai Chilli Sauce

Western Live Station

Malaysia Street Burger Station

Chicken Ramly Burger (D, E, G, S)

Chicken Special Cheese Burger (D, E, G, S)

Benjo Burger (D, E, G, S)

Condiments: Onion, Cucumber,
Iceberg Lettuce, Chili Sauce, Mayonnaise (E)

Charcoal Grilled Satay Station

Chicken & Lamb Satay
Condiments: Satay Sauce (N),
Cucumber, Nasi Impit, Red Onion

Malaysian Food Delights

Nasi Goreng Sambal Belacan
with Kangkong (E, G, S, SH)
Ayam Masak Merah
Asam Pedas Ikan Tenggiri (SE)
Sambal Petai, Tempeh and Vegetables (S, SH)
KL Style Dai Lok Mee with Seafood
and Crispy Pork Lard (G, P, S, SE, SH)
Nyonya Babi Ponteh (G, P, S)
Ketam Masak Sarawak Lada Hitam (D, SH)
Assorted Cracker

Soup Station

Klang Style Herbal Bak Kut Teh with Condiments
Condiments: Garlic, Dark Soya, Bird Chili and You Tiao

Noodle Station

Penang Prawn Noodle Soup with Condiments
Nyonya Laksa
Vegetable Noodle Soup

Chinese BBQ Station

Roasted "Dang Gui" Duck
Roasted Pork Belly (P)

Indian Main Dishes

Malai Kofta (T, V)
Matar Paneer (D, T, V)
Tandoori Spicy Aloo (D)
Butter Garlic Naan and Plain Naan (D, E, G)
Condiments: Mint Yogurt, Raita, Mango Chutney,
Mixed Vegetables Pickles
Assorted Papadum Cracker

Banana Leaf Nasi Kandar

Nasi Minyak and Nasi Putih
(Ghee Rice & Fragrant Rice) (D)
Ayam Goreng (Deep Fried Chicken 65) (E, G)
Fish Curry (D)
Lamb Curry (D)
Kobis Masak Kunyit (Cabbage with
Turmeric and Mustard Seed)
Bendi Rebus (Steamed Lady Finger)
Telur Masin (Salted Egg) (E)

Roti Prata Live Station

Roti Telur (Egg Prata) (D, E, G)
Roti Kosong (Plain Prata) (D, E, G)
Roti Pisang (Banana Prata) (D, E, G)

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

Penang Special Dessert

Pulut Hitam
(Black Glutinous Rice with Coconut Milk) (V)
Fried Banana Fritter and Pisang Goreng (G, V)

Ice Kacang & Chendol Station

Ice Kacang and Chendol
with Assorted Condiments (D, N, 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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