



theline

Dinner Buffet Menu 2026
13 July - 5 Aug

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)
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)

Live Station

Unagi Donburi with Onsen Egg, Seaweed and Pickle

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

Penang Special Live Station

Penang Fruit Rojak (G, N, S, SH)

Jew Hu Kang Kong (N, SE, SH)

*(Cuttle Fish, Kangkung, Prawn Paste, Sesame Seed,
Grated Nut Chilli Paste and Dry Shallot)*

Popiah and Kueh Pie Tee (E, G, N, S, SH)

Malaysia Salad

Kerabu Mango with

Crispy Crystal Prawn (N, SH)

Compound Salad

Yum Woonsen Talay (G, N, SE, SH)

Mung Bean Noodles, Seafood, Shallots, Celery, Tomato and Peanuts

Poached Chicken Roulade with Tomatoes,

Spring Peas & Sweet Onion Relish

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, Emmental, 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

Bone-in Lamb Leg Percik with Lime Coconut Sauce
Ikan Bakar (SE)

(Sambal Roasted Seabass with Air Asam)

Rosemary Soft Roll (D, E, 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)

Char-Grilled Kurobuta Pork
with Yakiniku Sauce (A, E, G, P, S)

Slowed Braised Beef Brisket
with Red Wine Sauce (A)

Stewed Seafood Papillote with
Lemon, Capers and Cherry Tomato (A, D, SH)

Creamy Mushroom Penne (D, G, V)

Lyonnais Potatoes with Onion (D, V)

Sauteed Corn Ribs and Baby Carrot
with Feta, Pinenut (D, T, V)

Penang Food Live Station

Penang Char Kway Teow with Prawn
and Chive (E, G, P, S, SE, SH)

Penang Lobak with Chilli and Loh Sauce (E, G, P, SE, SH)

Malaysian Food Delights

Nasi Minyak (D)

Beef Wagyu Rendang Tok

Inchi Kabin (Nyonya Fried Chicken) (E, G)

Sambal Squid with Tomato, Petai, Green Bean (SE, SH)

Nyonya Braised Vegetable with
Preservative Bean Curd (S, SH)

Tau Yu Bak (Braised Pork Belly in Soy Sauce
with Egg and Hard Bean Curd) (G, P, S)

Jiu Hu Char (Stir-fried Yam Bean Dish
with Shredded Cuttlefish) (G, S, SE, SH)

Kam Heong Mud Crab (SH)

Assorted Cracker

Soup Station

Kiam Chye Ark

(Duck Soup with Pickled Mustard and Sour Plum)

Satay Selection

Chicken & Beef Satay

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

Oyster Omelet Live Station

(Oyster Omelet, Egg, Spring Onion and Chili Sauce)

Noodle Station

Penang Prawn Noodle Soup with Condiments

Asam Laksa with Assorted Condiments

(Cucumber, Onion, Pineapple, Lettuce, Ginger Flower,
Red Chilli, Chilli Padi, Prawn Paste)

Vegetable Noodle Soup

Chinese BBQ Station

Roasted "Dang Gui" Duck

Roasted Pork Belly (P)

Indian Main Dishes

Yellow Dall Tadka (V)
Chicken Korma (D, T)
Dum Ka Aloo (V)
Paneer Masala (D, V)
Goan Fish Curry (D, SE)
Chennai Vegetables Biryani (D, T, V)

Live Station

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

Tandoori Live Station

Tandoori Chicken Thigh (D)
Malai Tandoori Broccoli (D, T)
Onion Pakora (G, V)
Condiments: Mint Yogurt, Raita,
Mango Chutney, Mixed Vegetables Pickles
Assorted Papadum Cracker

Penang Special Live Station

Mamak Pasembur (Indian Rojak) (E, G, N, SH)

Sweet Treats Selection

Whole Cake

New York Cheesecake (D, E, G, T)
Chocolate Truffle Cake (D, E, G)
Ondeh-ondeh 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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