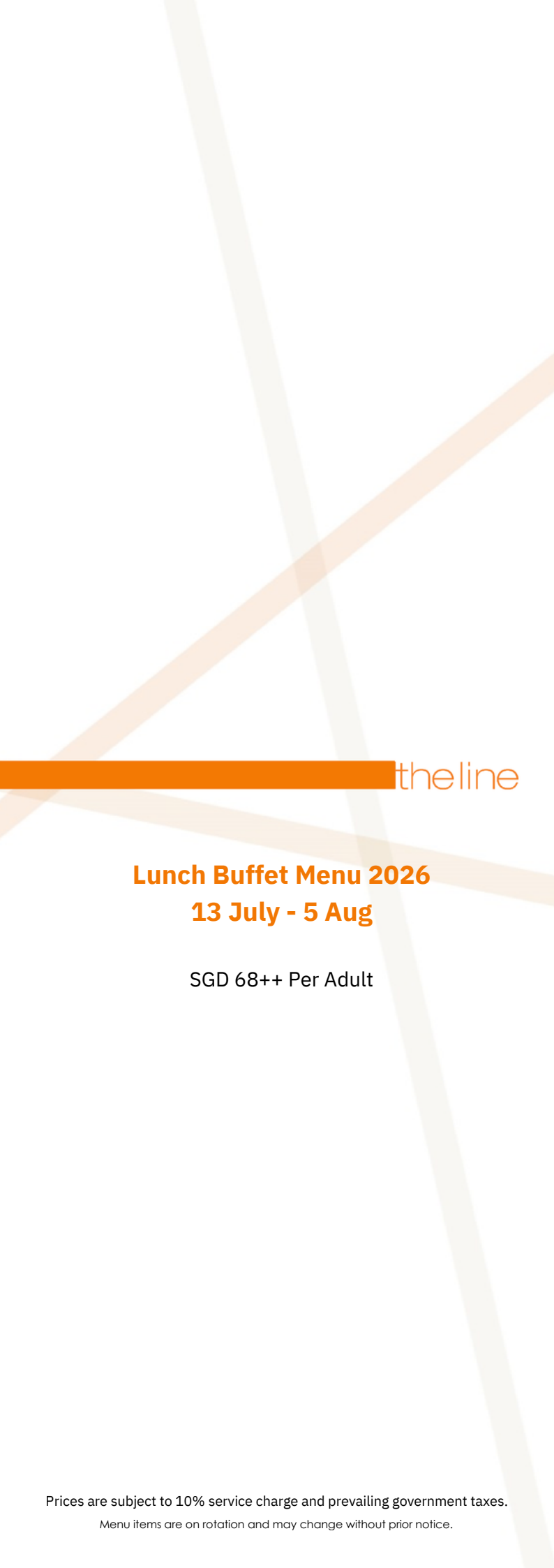




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Lunch Buffet Menu 2026
13 July - 5 Aug

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.

Seafood On Ice Bar (SH)

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

Japanese Delights

Sashimi Selection (SE)

Tuna, Salmon & Tako

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

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

Japanese Hot Station

Ebi Tempura (E, G, SH)
Sakura Ebi with Onion Tempura (E, G, SH)
Pumpkin and Sweet Potato Tempura (E, G, V)
Tempura Dipping Sauce: Tempura Sauce (S, G), Daikon, Ginger

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 Chili Paste and Dry Shallot)*

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)

Mortadella (P)

Chicken Lyoner Mushroom

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)

Malaysian Food Delights

Nasi Minyak (D)

Beef Wagyu Rendang Tok

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

Tamarind Prawn (SH)

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)

Assorted Cracker

Soup Station

Kiam Chye Ark

(Duck Soup with Pickled Mustard and Sour Plum)

Satay Selection

Chicken Satay

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

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)

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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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

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 Brulée (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

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