



theline

Dinner Buffet Menu 2026
1-30 June
Monday - Thursday

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,
Half Shell Scallop, 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

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)
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)

Pepperoni (P)

Condiments: Kumquat Citrus Chutney, French Baguette(G),
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

Roasted Australian Black Angus Beef Striploin
with Natural Jus

Poulet Rôti - French Roast Chicken with Lemon and Thyme

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)

Condiments: Parmesan Cheese (D), Chilli Flake

Charcoal Grilled Station

River Prawn (SH)

Squid (SE)

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)
Poached Prawn with Chinese Yellow Wine
and Wolfberries (A, SH)
Yang Zhou Fried Rice (E, G, P, S)
Seafood Pad Thai (E, N, S, 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 (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)

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