

北京



theline

**Lunch Buffet Menu
2 - 13 September 2026
(Monday - Sunday)**

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.

Beijing Specialities

Beijing Cold Salad

Sauced Beef Shank (G, S)
Five-Spice Smoked Fish Fillet (G, S, SE)
Radish Peel Salad (G, S)
Cherry Tomatoes with Preserved Plum

Asian Section

Braised Beef Tendon with Scallion (G, S, SE)
Quick-boiled Lamb Tripe (G, S, SE, SH)
Stir-Fried Chicken with Prawn Meat (G, P)
Beijing-Style Braised Pork Belly (G, P, S)
Wok-Fried Cabbage with Chilli (G, S)
MenDing Beef Pancake (G, S)
Five Fresh Delicacies Dumpling (G, P, S, SE)

Beijing Soup

Traditional Beijing Dough Drop Soup (G, S)

Beijing Special Live Station

Gold Award Shrimp & Tuna Jian Bing (E, G, S, SE)
Traditional Beijing Stew Offal, Pork, Fried Beancurd
and Baked Bun (Lu Zhu)
(G, P, S)

Noodle Station

Beijing Zhajiang Noodles (G, P, S)

Beijing Special Dessert

Sweet Fermented-Rice Custard with Cashew Nut
and Dried Fruit (D, SE, T)
Glutinous Rice Ball in Strawberry and Haw Paste (S)

Seafood On Ice Bar (SH)

Snow Crab, Sea Prawn, Blue Mussel,
White Clam, Half Shell Scallop
*Condiment: Lemon Wedge, Thai Green Chilli Dip,
Cocktail Sauce, Brandy Dip*

Japanese Delights

Sashimi Selection (SE)

Tuna, Salmon & Tako

Sushi Selection

Assorted Maki

Soft Shell Crab Maki (E, SH)
Salted Egg Sesame Maki (E, G, SH)
California Maki Roll (E, SE, SH)

Assorted Sushi

Conch Meat with Wasabi Gunkan (SH)
Inari Sushi (S, V)
Tamago Sushi (E)

Tempura Station

Prawns (G, SH)
Salmon (G, SE)

Selection of Vegetable or selection of mushroom (G, V)
*Tempura Dipping Sauce: Tempura Sauce (G, S),
Daikon, Ginger, Nanban Sauce (E)*

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)

Caesar Dressing (D, E, SE)

French Dressing

Extra Virgin Olive Oil, Garlic Olive Oil,

Thyme Olive Oil, Balsamic Vinegar, Sherry Vinegar

Beijing Cold Salad

Sauced Beef Shank (G, S)

Five-Spice Smoked Fish Fillet (G, S, SE)

Radish Peel Salad (G, S)

Cherry Tomatoes with Preserved Plum

Caesar Salad Station (D, E, G, P, SE)

(Romaine Lettuce, Caesar Dressing, Crispy Bacon, Parmesan Cheese, Crouton)

Charcuterie

Rosette Salami (P)

Pistachio Mortadella (P, T)

Beef Pastrami

Condiments: Silver Onion, Cornichons, Marinated Olive

European Cheese Station (D)

Brie, Emmental, Cheddar

Selection of Assorted Nuts (N, T), Dried Fruits,

Cracker(G), Raisin, Fresh Grapes

Artisanal Bread (E, G, T)

Hard Roll, Soft Roll, Multigrain Roll

Pizza Station

Margherita (D, G, V)

Pizza Tartufo (D, G, V)

Roasted Duck Pizza with Hoisin Sauce (D, G, S)

Carving Mains

Oven Roasted Australian Wagyu Beef

MB9 Bolar Blade with Traditional Gravy (A)

Baked Baby Potato with Rosemary and Garlic (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

Roasted Butternut Squash Soup (D, V)

Lamb Shank Stew (A)

Herb Crust Salmon Fillet (SE)

Pan-Seared Chicken roulade with creamy mushroom (D)

Pasta Marinara with mixed seafood (A, G, SH)

Cauliflower Al Gratin (D, G)

Beijing Special Live Station

Gold Award Shrimp & Tuna Jian Bing
(E, G, S, SE)

Arabic Station

Mezza

Smoked Chickpea Hummus (V)

Wood-Fire Eggplant Ghanoush (V)

Muhammara with Feta Cheese (T, V)

Fresh Pita Bread (G)

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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Arabic Live Station

Chicken Shawarma

*Condiment: sliced tomato, sliced onion sliced cucumber,
chopped parsley, pickled turnip, garlic sauce*

Asian Station

Braised Beef Tendon with Scallion (G, S, SE)

Stir-Fried Chicken with Prawn Meat (G, P)

Beijing-Style Braised Pork Belly (G, P, S)

Wok-Fried Cabbage with Chilli (G, S)

MenDing Beef Pancake (G, S)

Five Fresh Delicacies Dumpling (G, P, S, SE)

Assorted Cracker

Chicken Satay

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

Beijing Soup

Traditional Beijing Dough Drop Soup (G, S)

Noodle Station

Beijing Zhajiang Noodles (G, P, S)

Singapore Laksa (SE, SH)

Silken Rice Noodle with Seafood, Eggs and
Spicy Coconut Broth

Vegetable Noodle Soup

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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Chinese BBQ Station

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

Thai Live Station

Pad Thai

Rice Noodle, Beancurd, Shrimp,
Beansprout, Garlic, Ku Chai
Condiment: Crushed Peanuts, Sugar, Chili Flakes, Fish Sauce With Chili

Indian Section

Indian Main Dishes

Dal Mughlai (V)
Paneer Butter Masala (D, V)
Dum Ka Aloo (V)
Chicken Curry (D, T)
Gosht Rara (D, T)
Seafood Biryani (D, SE)

Indian Tandoori

Chicken Tikka (D)
Tandoori Gobi (D, T)
Butter Garlic Naan and Plain Naan (D, E, G)
*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 Mousse Cake (D, E, G)
Signature Durian cake with coconut flake (D, E, G)

Pastries

Peanut Caramel Brownies (D, E, G, N)
Mango Passionfruit Mousse (D, E, G)
Vanilla Crème Brûlée (D, E)
Hazelnut Praline Financier (D, E, G, N)
Almond Pear Tart (D, E, G)

Local Kueh

Rainbow Lapis (V)
Ondeh-Ondeh (V)
Ubi Bingka (V)
Kueh Salat (V)
Assorted Local Jelly (V)

Ice Cream & Gelato and Sorbet with Condiments

Beijing Special Dessert

Imperial Palace Pastries

Sweet Fermented-rice Custard with Cashew Nut
and Dried Fruit (D, SE, T)

Folk Pastries

Glutinous Rice Ball in Strawberry and Haw Paste (S)

Tropical Fruits

Watermelon, Sun Melon, Pineapple, Dragon Fruit