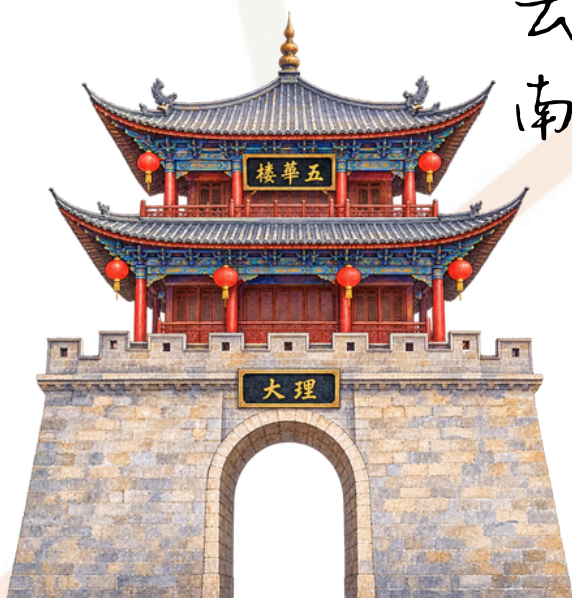


云南



theline

Lunch Buffet Menu
12 - 25 October 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.

Yunnan's Must-Try Dishes

Yunnan Cold Salad

Yunnan "Dawei" Style Lemon Chicken Salad

Poached Okra with Nami Sauce (V)

Tree Tomato with Osmanthus Honey,
Carved Plum & Snow Swallow

Cherry Tomatoes with Preserved Plum

Boiled Salt-Baked Colorful Peanuts

Asian Section

Black Truffle Green Prawn Balls

Green Pepper and Cured Pork with Cep

Steamed Giant Grouper with Dian Fragrant Mushroom Sauce

Yunnan "Dehong" Braised Beef & Beef Offal with Passion Fruit

Dali style Plum Honey Spareribs

Yunnan Style Smoked Duck Breast and
Kidney Bean Mashed with Water Cabbage

Stir-Fried Jiang Bing Gourd with Ham

Fried Rice with Porcini Mushrooms with
Green Pepper & Yunnan Ham

Yunnan Soup Station

Steamed Chicken Soup with
Cordyceps Flower and Agaricus Blazei

Yunnan Special Live Station

Dai-style Lemon Pounded Boneless Chicken Feet

Noodle Station

Yunnan Cross Bridge Rice Noodle

Yunnan Special Dessert

Rose Flower Pastry

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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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

Aburi Unagi Maki (E, G, S, SE)
Ebi Tempura Cheese Maki (D, E, GSH)
California Maki Roll (E, SE, SH)

Assorted Sushi

Seaweed Gunkan (SE)
Inari Sushi (S)
Tamago Sushi (E)

Tempura Station

Prawns (G, SH)
Salmon (G, SE)
Selection of Vegetable or Mushroom (G, V)
Tempura Dipping Sauce: Tempura Sauce (G, S), 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)

Caesar Dressing (D, E, SE)

French Dressing

Extra Virgin Olive Oil, Garlic Olive Oil,

Thyme Olive Oil, Balsamic Vinegar, Sherry Vinegar

Yunnan Cold Salad

Yunnan "Dawei" Style Lemon Chicken Salad

Poached Okra with Nami Sauce (V)

Tree Tomato with Osmanthus Honey,

Carved Plum & Snow Swallow

Boiled Salt-Baked Colourful Peanuts

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 Yunnan Mushroom & Truffle (D, G, V)

Mixed Seafood Pizza (D, G, SE, SH)

Carving Mains

Roasted Australian Black Angus Prime Rib
with Mustard and Thyme Jus (A)

Cajun Baby Potatoes with Rosemary and Garlic (D, V)
Yorkshire Pudding (E, G)

*Condiments: Mustard Royale Cognac, Mustard Moutarde De Meaux,
Mustard Green Peppercorn, Honey Mustard, Pommery Mustard,
Sea Salt, Black Pepper*

Western Mains

Seafood Chowder Soup (D, SH)

Baked Salmon Fillet, Garlic & Leek Confit,
Lemon Garlic Sauce (D, SE)

Hachis Parmentier (A, D)

Classic Assorted German Sausage with Sauerkraut (P)

Fisherman Stew (A, SE, SH)

Maccaroni & Cheese in Cheese Wheel (D, G)

Arabic Station

Salad

Rocket Salad (T)

Mezza

Beetroot Hummus

Muabal

Tirokafteri (D)

Pita (D, G, V)

Mains From the Grill

Urfa Kebab - Grilled Beef Skewers

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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Asian Station

Black Truffle Green Prawn Balls
Green Pepper and Cured Pork with Cep
Steamed Giant Grouper with Dian Fragrant Mushroom Sauce
Yunnan “Dehong” Braised Beef & Beef Offal with Passion Fruit
Dali Style Plum Honey Spareribs
Yunnan Style Smoked Duck Breast and
Kidney Bean mashed with Water Cabbage
Stir-Fried Jiang Bing Gourd with Ham
Fried Rice with Porcini Mushroom with
Green Pepper & Yunnan Ham
Assorted Cracker
Chicken Satay

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

Yunnan Soup Station

Steamed Chicken Soup with Cordyceps Flower
and Agaricus Blazei

Yunnan Special Live Station

“Yunnan Stone Forest” Grilled Milk Fan

Noodle Station

Yunnan Cross Bridge Rice Noodle

Noodle Soup with Forest Mushroom Broth (G, V)

Singapore Laksa (SE, SH)
Silken Rice Noodle with Seafood, Eggs and
Spicy Coconut Broth

Chinese BBQ Station

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

Thai Live Station

Tom Yam Clear Soup with Chicken (SE)
Condiment: Fish Sauce with Chilli, Chilli Flakes, Chilli Sauce, Coriander

Indian Section

Indian Main Dishes

Dal Maharani (D, V)
Palak Paneer (D, V)
Aloo Capsicum Masala (V)
Chicken Rogan Josh
Mutton Saag Wala (D)
Vegetable Biryani (D, T)

Indian Tandoori

Achari Fish Tikka (D)
Tandoori Spicy Aloo (D, V)
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 Flakes (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 Dessert

Pandan Chiffon (E, G)
Durian Mousse Cake (D, E, G)
Assorted Local Jelly (V)

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

Yunnan Special Dessert

Rose Flower Pastry

Tropical Fruits

Watermelon, Sun Melon, Pineapple, Dragon Fruit
Whole Fruit