



theline

Dinner Buffet Menu
28 September - 11 October 2026
(Monday - Sunday)

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.

Guangzhou's Must-Try Dishes

Cantonese Cold Salad

Chilled Moist Beancurd with Century Egg and Ginger Glaze (E, S)

Chilled Jelly Fish and Shredded Chicken
Marinated Sesame Dressing (G, P, S)

Traditional Mackerel Fish with Teochew Style (S, SE)

Asian Section

Braised Spring Duck with Sour Plum and Cantonese Orange Peel (G, S)

Wok Fried Chicken and Lychee with Honey and Hot Oil (G, S)

Deep Fried Spareribs with Jing Du Sauce (G, P, S)

Steamed Snapper Fish with Salted Lemon and Shredded Ginger (G, S, SE)

Wok Fried King Prawn with Whole Garlic and Premium Soy Sauce (G, S, SE)

Sauté Deluxe Vegetable with XO Sauce (G, S, SH)

Black Fungus, Carrot, Honey Pea, Lotus Root, Baby Corn

Braised Vermicelli with Salted Fish and Shimeji Mushroom (G, S, SE, SH)

Braised Pork Trotter with Old Age Black Vinegar and Rock Sugar
(A, E, G, P, S)

Noodle Station

Old Cantonese Style Fish Collagen Soup
with Dace Fish and Pork lard (A, G, P, S, SE)

Dim Sum Station

Lotus Leaf Glutinous Rice (G, S)

Seafood Prawn Har Gow (G, S, SH)

Salted Egg Golden Sand Burn (E, G)

Jade Dumpling (G, V)

Scallop Siew Mai (G, S, SH)

Cantonese Live Station

Cantonese Style Curry Rice Roll with Pork Skin and Fish Ball (G, P, SE)

Condiments: Sesame Seeds, Chilli Sauce, Hoisin Sauce

Cantonese Special Dessert

Hong Kong Milk Tea Pudding (D, V)

Hong Kong Egg Tart (D, G, E)

Red bean Pancake (G, E, D)

Osmanthus Flower Goji Jelly (V)

Chilled Mango Sago Pomelo (D, V)

Red Bean Soup with Sago (V)

Seafood On Ice Bar (SH)

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

*Condiment: Lemon Wedge, Thai Green Chilli Dip,
Cocktail Sauce, Brandy Dip*

Japanese Delights

Sashimi Selection (SE)

Tuna, Salmon & Tako, Ama Ebi

Sushi Selection

Assorted Maki

Soft Shell Crab Maki (E, G, SH)

Cheese Ebi Fry Maki (D, E, SH)

California Maki Roll (E, SE, SH)

Assorted Sushi

Chuka Kurage Gunkan (SE)

Inari Sushi (S)

Tamago Sushi (E)

Live Station

Bara Chirashi Don

Salmon, Tuna, Tako, Ikura (E, S, SE)

Condiments: Wakame, Spring Onion, Tongarashi

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

Cantonese Cold Salad

Chilled Moist Beancurd with

Century Egg and Ginger Glaze (E, S)

Chilled Jelly Fish and Shredded Chicken

Marinated Sesame Dressing (E, S, SE)

Traditional Mackerel Fish with Teochew Style (S, SE)

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)

Pepperoni (P)

Honey Baked Ham (P)

Condiments: Silver Onion, Cornichons, Marinated Olive

European Cheese Station (D)

Brie, Emmental, Manchego, Cheddar

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

Cracker (G), Raisin, Fresh Grapes

Cantonese Small Bites

Marinated Vine Cherry Tomato with

Sour Plum and Coriander Cress (V)

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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Artisanal Bread (E, G, T)

Hard Roll, Soft Roll, Multigrain Roll

Carving Mains

Slow Cooked Wagyu Beef Brisket

Gochujiang Glaze and Toasted Sesame (S)

Miso Butter Glaze Corn Ribs (D, V)

Creamy Cheddar Cheese Polenta (D, G)

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

Western Mains

Truffle Soup (D, V)

Slow Braised Lamb Shank, Red Wine Jus,

Baby Carrots & Yukon Potato (A)

Salt Crusted Seabass Fillet with

Pink Peppercorn and Fennel (D, SE)

Pan-Seared Free Range Chicken Roulade
with Manchego Cheese & Cream Spinach (D)

Potato Gnocchi with Seafood Ragout and Tarragon Oil
(A, D)

Charcoal Grill Station

River Prawn (SH)

Squid (SE)

Half Shell Scallop with Garlic and Chilli (SH)

*Condiments: Thai Green Chilli Dip, Cincalok,
Sambal Belacan, Chilli Kicap Manis*

Arabic Station

Salad

Rocket Salad (T)

Mezza

Beetroot Hummus

Muabal

Tirokafteri (D)

Pita (D, G, V)

Mains From the Grill

Red Snapper and Saffron Kebab (D)

Urfa Kebab - Grilled Beef Skewers

Shawarma Chicken

Condiments: Tarator, Pomegranate, Toun, Pickles, Parsley

Asian Station

Braised Spring Duck with Sour Plum and

Cantonese Orange Peel (G, S)

Wok Fried Chicken and Lychee

with Honey and Hot Oil (G, S)

Deep Fried Spareribs with Jing Du Sauce (G, P, S)

Steamed Snapper Fish with Salted Lemon

and Shredded Ginger (G, S, SE)

Wok Fried King Prawn with Whole Garlic

and Premium Soy Sauce (G, S, SE)

Sauté Deluxe Vegetable with XO Sauce (G, S, SH)

(Black Fungus, Carrot, Honey Pea, Lotus Root, Baby Corn)

Braised Vermicelli with Salted Fish

and Shimeiji Mushroom (G, S, SE, SH)

Braised Pork Trotters with Old Age Black Vinegar

and Rock Sugar (A, E, G, P, S)

Noodle Station

Old Cantonese Style Fish Collagen Soup
with Dace Fish and Pork Lard (A, G, P, S, SE)

Tomato and Egg Noodle Soup
with Scallion and Dried Seaweed (G, V)

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

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SE Seafood | SH Shellfish | V Vegetarian

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Cantonese Live Station

Cantonese Style Curry Rice Roll
with Pork Skin and Fish Ball (G, P, SE)
Condiment: Sesame Seeds, Chilli Sauce, Hoisin Sauce

Dim Sum Station

Lotus Leaf Glutinous Rice (G, S)
Seafood Prawn Har Gao (G, S, SH)
Salted Egg Golden Sand Burn (E, G)
Jade Dumpling (G, V)
Scallop Siew Mai (G, S, SH)

Chinese BBQ Station

Roasted "Dang Gui" Duck
Roasted Pork Belly (P)
Pork Char Siew (P, S)

Thai Live Station

Thai Syle Crab with Glass Noodle
(A, G, SE, SH)

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)
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)
Mini Fruit Tarlet (D, E)

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)

Ice Cream & Gelato and Sorbet with Condiments

Cantonese Special Dessert

Hong Kong Milk Tea Pudding (D, V)
Hong Kong Egg Tart (D, E, G)
Red Bean Pancake (D, E, G)
Osmanthus Flower Goji Jelly (V)
Chilled Mango Sago Pomelo (D, V)
Red Bean Soup with Sago (V)

Tropical Fruits

Watermelon, Sun Melon, Pineapple, Dragon Fruit
Whole Fruit

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