

北京



theline

Dinner Buffet Menu 2026
2 - 13 September 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.

Beijing's Must-Try Dishes

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)

A Alcohol | G Gluten | D Dairy | E Egg | N Nuts | P Pork | S Soya | T Tree Nuts |
SE Seafood | SH Shellfish | V Vegetarian

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)

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

Assorted Sushi

Conch Meat with Wasabi Gunkan (SH)
Signature Salmon Sushi Aburi (E, G, S, SE)
Tamago Sushi (E)

Live Station

Lobster with Ikura Temaki (E, SE, SH)
(Lobster, Ikura, Cucumber, Tamago, Lettuce, Mayonnaise)

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

Duck Rillettes and Pork Pate with Kumquat Citrus Chutney (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

Cold Individual Plate

Century Egg Tofu (E, S)

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)

Charcoal Grill Station

Garlic Butter Grilled Fresh Water Prawns (D, SH)

Turmeric Squid Tube (D, SE)

Grilled Oyster With Garlic and Chilli (SH)

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

Beijing Special Live Station

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

Traditional Beijing Stewed Offal, Pork, Fried Bean Curd and
Baked Bun (Lu Zhu)
(G, P, S)

A Alcohol | G Gluten | D Dairy | E Egg | N Nuts | P Pork | S Soya | T Tree Nuts |
SE Seafood | SH Shellfish | V Vegetarian

Prices are subject to 10% service charge and prevailing government taxes.

Menu items are on rotation and may change without prior notice.

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 Skewer

Arabic Live Station

Chicken Shawarma

Condiments: Tarator, Pomegranate, Toum, Pickles, Parsley

Asian Station

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)

Wok Fried Mud Crab with Salted Egg Yolk Sauce (D, E, SH)

Assorted Cracker

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

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, Chilli Flakes, Fish Sauce With Chilli

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 Flakes (D, E, G)

Pastries

Pistachio Raspberry Sabayon (D, E, G)
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)
Calamansi Meringue Tart (D, E)
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