

成都



theline

Lunch Buffet Menu
14 - 27 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.

Chengdu's Must-Try Dishes

Chengdu Cold Salad

Sliced Beef & Offal in Spicy Chilli Sauce (G, S)

Garlic Pork Belly with Chilli Oil (G, P, S)

Crispy Okra & Wood Ear

Mushroom Sichuan Vinaigrette (G, S, V)

Chengdu Individual Small Bites

Poached Chicken Roulade with Szechuan Pepper
and Chilli Oil, Coriander Cress (G, S, T)

Chengdu Special Live Station

Sautéed Sliced Beef with Peppers (G, S, SH)

Asian Section

Braised Fish with Pixian Bean Paste (A, G, S, SE)

Twice Cooked Pork Belly (G, P, S)

Kung Pao Chicken (G, N, S)

Spicy Wok-Fried Prawns (G, S, SH)

Stir-fried Shredded Pork with Vegetables and Garlic (G, P, S)

Dry-Fried French Beans (P, G, S)

Poached Sliced Beef in Hot Chilli Oil (G, N, S, SH)

Zhong Dumplings, Pork and Chive (G, P, S, SH)

Chengdu Soup

Sour Radish Duck Soup (G, S)

Noodle Station

Spicy Pork and Shrimp Wontons (G, P, S, SE, SH)

Sichuan DanDan Noodles with Pork (G, P, S)

Chengdu Special Dessert

Sichuan Ice Jelly with Brown Sugar & Osmanthus (N)

Fermented Rice Glutinous Balls Soup (A, G)

Crispy Glutinous Rice Cake with Brown Sugar Syrup (G, S)

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

Soft Shell Crab Maki (E, 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)

Tempura Station

Prawns (G, SH)
Salmon (G, SE)
Selection of Mushroom (G)
Sweet Potato, Lotus Roots, Lady Fingers (G)
*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

Chengdu Cold Salad

Sliced Beef & Offal in Spicy Chilli Sauce (G, S)

Garlic Pork Belly with Chilli Oil (G, P, S)

Crispy Okra & Wood Ear Mushroom

Sichuan Vinaigrette (G, V, S)

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

Chengdu Individual Small Bites

Poached Chicken Roulade with Szechuan Pepper
and Chilli Oil, Coriander Cress (G, S, T)

Artisanal Bread (E, G, T)

Hard Roll, Soft Roll, Multigrain Roll

Pizza Station

Margherita (D, G, V)

Pizza Tartufo (D, G, V)

Mala Seafood Pizza (D, G, S, SE, SH)

Carving Mains

Roasted Australian Black Angus Beef Striploin with Natural Jus

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

Lobster Bisque Soup (A, D, G, SH)

Lamb Navarin (A)

Baked Seabass Mediterranean Style (SE)

Spinach and Ricotta Cheese Ravioli with Creamy Sundried

Tomato Sauce (D, G, E, V)

Poulet Basquaise, Roasted Chicken Stewed

in Tomato Sauce (A, D)

Sautéed Mix Seafood with White Wine, Garlic

and Chilli Flakes (A, SE, SH)

Chengdu Special Live Station

Sautéed Sliced Beef with Peppers (G, S, SH)

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

Asian Station

Braised Fish with Pixian Bean Paste (A, G, S)

Twice Cooked Pork Belly (G, P, S)

Kung Pao Chicken (G, N, S)

Spicy Wok-Fried Prawns (G, S, SH)

Stir-fried Shredded Pork with Vegetables and Garlic (G, P, S)

Dry-Fried French Beans (P, G, S)

Poached Sliced Beef in Hot Chilli Oil (G, N, S, SH)

Zhong Dumplings, Pork and Chives (G, P, S, SH)

Chengdu Soup

Sour Radish Duck Soup (G, S)

Noodle Station

Spicy Pork and Shrimp Wontons (G, P, S, SH)

Sichuan DanDan Noodles with Pork (G, P, S)

Singapore Laksa (SE, SH)

Silken Rice Noodle with Seafood, Eggs and
Spicy Coconut Broth

Mala Lotus Root and Black Fungus Vegetable Noodle Soup
(D)

Chinese BBQ Station

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

Grilled Satay Station

Chicken Satay

Condiments: Satay Sauce (N), Cucumber, Lontong Rice, Red Onion

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

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)

Ice Cream & Gelato and Sorbet with Condiments

Chengdu Special Dessert

Sichuan Ice Jelly with Brown Sugar & Osmanthus (N)

Fermented Rice Glutinous Balls Soup (A, G)

Crispy Glutinous Rice Cake with Brown Sugar Syrup (G, S)

Tropical Fruits

Watermelon, Sun Melon, Pineapple, Dragon Fruit
Whole Fruit

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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