



the line

Dinner Buffet Menu 2025
Saturday - 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.

Seafood On Ice Bar (SH)

Snow Crab

Sea Prawn

Black Mussel

White Clam

Gong Gong

Jellyfish, Kaiso Seaweed (G, N, SE)

Thai-Style Marinated Pacific Clam (SH)

Japanese Station

Sashimi Selection (SE)

Tuna, Salmon, Tako, Ama Ebi

Sushi Selection

Assorted Maki

Signature Aburi Salmon Maki (E, G, S, SE)

Ebi Fry Maki (SH)

Softshell Crab Maki (SH)

California Maki Roll (SH)

Assorted Sushi

Signature Aburi Salmon Sushi (E, G, S, SE)

Tamago Sushi (E)

Inari Sushi (S)

Wakame Gunkan Seaweed Sushi

DIY Wellness Salad Bar

Mixed Lettuce (V)
(Red Coral, Red Chicory, Arugula,
Yellow Frisée, Green Coral)

Cucumber, Tomato, Kalamata Olives, Carrots,
Edamame, Sweet Corn, Red Onion,
Beetroot, Tuna (SE), Semi Dried Tomato

Dressing

Thousand Island Dressing (D, E, G, S)

Goma Dressing (E, S, G)

French Dressing, Extra Virgin Olive Oil,
Garlic Olive Oil, Rosemary Olive Oil,
Balsamic Vinegar, Sherry Vinegar, Raspberry Vinegar

Caesar Salad Station

Caesar Salad in Parmesan Cheese Wheel (D, E, G, P, SE)
Romaine Lettuce, Caesar Dressing, Quail Egg,
Crispy Bacon, Parmesan Cheese, Crouton,
Smoked Chicken Breast,
Smoked Salmon, Silver Anchovy

Cold Station

Roasted Kabayaki Salmon Salad
with Buckwheat Soba Noodles (G, N, SE)

Poached Chicken Salad with
Aged Shao Xing Wine and Wolfberries (A, G)

Smoked Duck Salad with Sweet Potato
and Hoisin Hot Bean Sauce (G, N, S)

Live Station

Singapore Signature Popiah (G, N, S, SH)

Charcuterie

Mortadella (P), Pork Salami (P), Beef Bresaola

European Cheese Corner (D, N, T)

Gorgonzola, Red Cheddar, Brie, Emmental,
Nuts, Dried Fruits, Raisin, Grapes

Bread Basket (E, G, N)

Soft Roll, Hard Roll, Multigrain Roll

Carving Station

Roasted Australian Black Angus Prime Rib
with Garlic and Thyme Jus (A),
Yorkshire Pudding (D, E), Roasted Vegetable

Oven Roasted German Pork Knuckle
with Butter and Fresh Herb (D), Corn on Cob
Condiments: Dijon Mustard, English Mustard,
Whole Grain Mustard, Horseradish

Western Station

Soup of the Day

Slow Cooked BBQ Beef Brisket Gochujang (A)

Slow Cooked Sausage and Sauerkraut (P)

Slow Cooked Irish Lamb Stew
with Bacon and Crispy Garlic (A, P)

Herb Marinated Barramundi with Pine Nut
Pesto Cream Sauce (D, N, SE)

Carbonara Fusilli (D, P)

Pollock Fish (G, SE)

Deep Fried Calamari (G, SH)

Breaded Butterfly Shrimp (G, SH)

Condiments: Wasabi Mayo (E),
Tartar Sauce (E), Lemon Wedges

Middle Eastern Station

Chicken Shawarma (D)

Falafel

Pita Bread, Crispy Tortilla Cracker (G)

Condiments: Baba Ghanouj (N, V),
Hummus Beiruti (N, V), Marinated Feta Cheese (D)

Asian Station

Double Boiled Herbal Chicken Soup

Chicken Curry with Potato

Braised Bean Curd Knots
with Seasonal Vegetables (A, G, S)

Babi Ponteh with Mushroom (A, P)

Singapore Chilli Crab with Fried Mantou (E, G, SH)

Steamed Seabass Fish with Superior Soya Sauce (S, SE)

Truffle and Mushroom Fried Rice (E, S)

Wok-Fried Singaporean Hokkien Noodle (P, SE, SH)

Asian Station

Double Boiled Herbal Chicken Soup

Satay Station

Chicken and Beef Satay, with Peanut Sauce (N),
Cucumber, Red Onion, Lontong Rice

Noodle Station

Fish Ball Noodle (S, SH)

Singapore Laksa (D, E, N, SH)

Vegetable Noodle Soup

Roasted Station

Roasted Duck

Roasted Pork Belly (P)

Braised Soya Chicken (S)

Indian Station

Cholar Dal Coconut (D, V)
Red Chana Dal, Coconut Curry Leaf

Badami Chicken Korma (D, N)
Tender Chicken Cooked
in Almond Paste and Spices

Aloo Matter (D, N, V)
Potato Cube, Green Pea, Onion, Tomato,
Ginger, Cumin Seed, Coriander Powder

Onion Pakora (G)
Onion, Coriander Leave, Cumin Seed,
Besan Rice Flour, Garam Masala

Basmati Rice with Raisins
and Cashew Nuts (D, N, T)

Live Station

Butter Garlic Naan and Plain Naan (D, E, G)

Goan Fish Curry (D, SE)

Assorted Papadum Cracker

Tandoori Live Station

Tandoori Chicken Drumstick (D)

Fish Tikka (SE)

Condiments: Mint Yoghurt (D), Raita,
Mango Chutney, Mixed Vegetables Pickles

Pastry Station

Shooter Glass (D)

Uji Matcha Tiramisu, Yuzu Pana Cotta,
Milk Chocolate and Passionfruit

Whole Cake and Tarts

Speculoos Cheesecake (D, E, N)

Chocolate Truffle Cake (D, E, G)

Key Lime Tart (D, E, G, N)

Durian Mousse Cake (V)

Pastries

Goma Yuzu Roulade (D, E)

Crème Brûlée (D, E)

Cocoa Brownies (D, E, N)

Assorted Mochi (V)

Berry Opera (D, E)

Mini Fruit Tartlet (D, E)

Choux Craquelin (D, E, N)

Local Selection

Pandan Chiffon (E, G)

Mango Pomelo Konnyaku (V)

Coconut Jello Gula Melaka Sago (V)

Rainbow Lapis, Ondeh-Ondeh,
Ubi Bingka, Kueh Salat (V)

**Ice Cream, Gelato and Sorbet
with Condiments**

Hot Dessert

Bread Butter Pudding (D, E, G)

Live Station

Mochi Waffle with condiments (D, E, G)

Tropical Fruits

Watermelon, Sun Melon,
Pineapple, Dragon Fruit