



theline

Lunch Buffet Menu 2025

Thursday - Saturday

SGD 68++ Per Adult

Inclusive of Free-Flow Chilled Juices

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

Japanese Station

Sashimi Selection (SE)

Tuna, Salmon and Tako

Sushi Selection

Assorted Maki

Ebi Fry Maki (SH)

Softshell Crab Maki (G, SH)

California Maki Roll (SH)

Assorted Sushi

Tamago Sushi (E)

Inari Sushi (S)

Wakame Gunkan Sushi

Tempura Selection

Prawns (G, SH)

Fish (G, SE)

Selection of Mushrooms, Lotus Roots, Pumpkin,
Lady Fingers, Eggplant (G)

Dipping Sauce: Tempura Sauce (G, S),
Daikon, Ginger

Oden Selection

Daikon, Kibun Mochiri Kinchaku,
Fish Balls and Fish Cakes

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

Cold Station

Citrus Quinoa Salad with French Peas and
Courgettes with Feta Cheese Crumble (D, E, G, V)

Cajun Marinated Chicken Salad
with Pickled Daikon and Fresh Herbs (D, E, G, N)

Live Station

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

Charcuterie

Mushroom Lyoner, Mortadella (P), Beef Bresaola

European Cheese Corner (D, N, T)

Red Cheddar, Brie, Emmental
Dried Cranberries, Apricots,
Raisins, Sultanas, Grapes

Bread Basket (E, G, N)

Soft Roll, Hard Roll, Multigrain Roll

Carving Station

Smoked Slow Cooked Australian Wagyu Beef Brisket with Traditional Gravy (A)

Rosemary Soft Roll (D, G)

Oven Roasted Farm Chicken with Peri-Peri Chilli Sauce, Roasted Potato with Butter and Fresh Herb (D)

Condiments: Dijon Mustard, Horseradish, BBQ Sauce, Traditional Gravy

Western Station

Soup of the Day

German Style Sausage and Sauerkraut (P)

Cauliflower Au Gratin (D, V)

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)

Buffalo Chicken with Blue Cheese Dip (G)

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)

Kam Heong Lala (S, SH)

Steamed Seabass Fish with Superior Soya Sauce (P, SE, SH)

Truffle and Mushroom Fried Rice (E, S)

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

Steam Station

Assorted Dim Sum and Bun

Satay Station

Chicken 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)

Indian Station

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

Badami Chicken Korma (D, N)
Tender Chicken Cooked
in Almond Pasta 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 Thigh (D), Tandoori Vegetable (D)

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)

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