



theline

**The Line Seafood Harvest
Thursday Dinner (Indoor Barbeque)**

SGD 118++ 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)

Maine Lobster
Half shell Scallop
Snow Crab
Sea Prawn
Blue Mussel
White Clam
Sea Conch

Sashimi Selection (SE, SH)

Tuna
Salmon
Tako
Ama Ebi
Hotate Scallop

Sushi Selection

Assorted Maki

Aburi Unagi Maki (E, G, S, SE)
Ebi Tempura Cheese Maki (D, E, G, SH)
California Maki Roll (E, SH)

Assorted Sushi

Signature Salmon Sushi Aburi (E, G, S, SE)
Tamago Sushi (E)
Inari Sushi (S)
Idako Gunkan (SE)

Live Station

Salmon Belly Poke Bowl with Ikura and
Truffle Shoyu (G, S, SE)

DIY Wellness Salad Bar (V)

Red Coral, Chicory, Arugula,
Kale, Green Coral

Condiments: Cucumber, Cherry Tomato,
Edamame, Sweet Corn, Tuna (SE)

Antipasti: Marinated Eggplant,
Marinated Feta Cheese(D), Semi Dried Tomato,
Kalamata Olives, Char Grilled Capsicum

Caesar Salad Station

Caesar Salad in Parmesan Cheese Wheel (D, E, G, P, SE)
Romaine Lettuce, Caesar Dressing,
Crispy Bacon Parmesan Cheese,
Crouton, Anchovy

Dressing

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

Sesame Dressing (E, G, S)

French Dressing

Extra Virgin Olive Oil, Garlic Olive Oil, Thyme Olive Oil,
Rosemary Olive Oil, Balsamic Vinegar, Sherry Vinegar,
Raspberry Vinegar

Cold Station

Sustainable Prawn, Hawaiian Pineapple with
Remoulade Dressing (G, N, SH)

Citrus Cured Salmon with Shoyu Ginger Sauce,
Soy Marinated Ikura (G, N, SE)

Charred Tentacle Octopus, Tomato & Cucumber
Salsa, Pomegranate Molasses (G, N, SH)

Chinese Style Marinated Cucumber with
Century Egg (E, G, N, S)

Live Station

Marinated Tiger Prawn with
Mango Salad and Lime (SH, SE, N)

Thai Style Green Papaya Salad with
Crispy Soft-Shell Crab (SH, SE, N)

Charcuterie

Rosettes Salami (P)

Corned Beef

Beef Pastrami

Mortadella (P)

Parma Ham (P)

Condiments: Cornichons, Cocktail
Onion, Marinated Olive

European Cheese Corner (D, N, T)

Roquefort, Brie, Camembert, St Maure,
Taleggio, Tomme De Savoie, Comte,
Manchego, Edam, Gouda

Selection of Assorted Nuts, Dried Fruits,
Cracker, Raisin, Fresh Grapes

Artisanal Bread (E, G, N)

Hard Roll, Soft Roll, Multigrain Roll

Carving Station

Roasted Australian Black Angus Prime Rib
with Garlic and Thyme Jus (A)

Norwegian Whole Salmon Fish with Dill and
Lemon Crème (D, SE)

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

Western Mains

Clam Chowder (D, SH)

Creamy Tuscan Prawn and Scallop with
Sundried Tomatoes and Spinach (A, D, SH)

Blue Mussels in White Wine (A, D, SH)

Irish Lamb Shank Stew

Cheesy Au Gratin Potato (D, V)

Sauteed Assorted Forest Mushroom with
Fresh Thyme (D, V)

Fried Brussel Sprout Cajun Mustard Mayo and
Lemon Juice (D, E)

Finger Snack

Grilled Oyster Garlic Sauce (G, S, SH)

Grilled Oyster with Mala Béchamel and Cheese (D, SH)

Deep Fried Oyster (E, G, SH)

Deep fried Butterfly Prawn (SH, G, E)

Lychee Prawn Ball (SH, G, E)

Mozzarella Cheese Stick (D, G, E)

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

Live Station

Lobster and Clam Risotto in
Parmesan Cheese Wheel (A, D, SH)

Charcoal Grilled Seafood Station

Fresh Water Prawn (D, SH)

Tandoori Prawn (D, SH)

Grilled Squid Tube with Cumin Spices (SE)

Grilled Tentacle Octopus with Lime and Sea Salt (SE)

Grilled Flower Crab with Garlic Sauce
and Glass Noodle (G, S, SH)

Grilled Stingray Fish with Sambal Onion (SE, SH)

Grilled Otah-Otah (D, E, SE)

Corn on Cob (D)

Condiments: Thai Chili Sauce, Cincalok (SH),
Calamansi, Lemon Wedges, Mint Yogurt (D),
Sea salt, Tabasco

Asian Delights

Red Braised Pork Belly – Hong Shao Rou (G, P, S)

Singapore Chili Crab, Deep Fried
Golden Mantou (E, G, SH)

Wok Fried Sze Chuan Mala Prawn with
Potato and Lotus Root (SH, N)

Hakka Style Steamed Whole Seabass with
Pickled Radish and Crispy Garlic (S, G, SE)

Claypot Tofu with Vegetable and Seafood (A, E, SE, SH)

Stir Fried Nai Bai with Shimeji Mushroom
and Black Fungus (V)

XO Sauce Seafood Fried Rice (E, G, S, SH)

Braised Lala White Bee Hoon (G, S, SH)

Double Boiled Chinese Soup (SH)

Satay Station

Chicken and Beef Satay

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

Noodle Station

Crispy Wonton Noodle with
Seafood Dan Dan Gravy (G, SH)

Singapore Laksa (D, E, N, SH)

Vegetable Noodle Soup

Chinese Barbeque Station

Roasted "Dang Gui" Duck

Roasted Pork Belly (P)

Braised Soya Chicken (A, G, S)

Indian Station

Prawn Malabar Biryani (D, N, SH)

Chole Masala (D, V)

Butter Chicken (D, N)

Gobi Matter Adraki (D, N, V)

Chili Fish (SE)

Calamari Tawa Masala (D, S)

Live Station

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

Hara Bhara Kabab (G, V)

Spinach and Green Vegetable Patties

Onion Pakora (V)

Onion, Coriander leave, Cumin Seed,
Besan Rice Flour, Garam Masala

Tandoori Live Station

Pomfret Fish Tikka with Mint Yogurt and
Mango Chutney (D, SH)

Condiments: Mint Yogurt, Raita, Mango Chutney,
Mixed Vegetables Pickles

Assorted Papadum Cracker

Sweet Treats Selection

Pastry Section

Shooter Glass (D)

Classic Tiramisu
Yuzu Raspberry Pana Cotta
Chocolate brownie mousse

Whole Cake and Tarts

American Cheesecake (D, E, N)
Chocolate Truffle Cake (D, E, G)
Meringue Key Lime Pie (D, E, G, N)
Signature Durian Mousse Cake (D, E, 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)
Osmanthus Goji Jelly (V)
Coconut Jello Gula Melaka Sago (V)
Rainbow Lapis (V)
Ondeh Ondeh (V)
Ubi Bingka (V)
Kueh Salat (V)

Ice Cream, Gelato and Sorbet with Condiments

Churros and Churros Ball with Condiments (D, E, G)
Popcorn Treats

Tropical Fruits

Watermelon, Sun Melon, Pineapple,
Dragon Fruit, Whole Fruit