



theline

Seafood Extravaganza Menu 2025
Thursday Dinner

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)

Boston Lobster

Flower Crab

Snow Crab

Sea Prawn

Half Shell Scallop

Gong Gong

Japanese Station

Sashimi Selection (SE, SH)

Tuna, Salmon, Tako, Ama Ebi, Hokkado Scallop

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

Marinated Glass Noodle
with Spicy Vinegar and Baby Shrimp (G, N, SH)

Braised Baby Octopus Salad
with Cucumber and Sesame (G, SE)

Szechuan Style Marinated Jellyfish
with Cucumber and Scallion (G, N, SE)

Smoked Salmon Salad with
Nyonya Achar and Chilli (G, N, SE)

Charcuterie

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

Condiments: Cornichons, Cocktail Onion,
Marinated Olive, Caramelized Onion

European Cheese Corner (D, N, T)

Gorgonzola, Red Cheddar, Brie, Manchego,
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 Chicken with Peri-Peri Chilli Sauce,
Cheesy Au Gratin Potato (D)
Condiments: Dijon Mustard, English Mustard,
Whole Grain Mustard, Horseradish

Western Station

Lobster Bisque (D, SH)
Norwegian Whole Salmon Fish
with Dill and Lemon Crème (D, SE)
Seafood Aglio Olio (SH)
Cioppino Seafood Stew (SH)
Smoked Duck Breast with
Mango Tamarind Chutney and Mango Salsa
Slow Cooked Irish Lamb Stew
with Bacon and Crispy Garlic (A, P)
Pollock Fish (G, SE)
Deep Fried Oyster (E, G, SH)
Condiments: Wasabi Mayo (E),
Tartar Sauce (E), Lemon Wedges

Middle Eastern Station

Chicken Shawarma (D)
Falafel
Pita Bread (G), Crispy Tortilla Cracker (G)
Condiments: Baba Ghanouj (N, V),
Hummus Beiruti (N, V), Marinated Feta Cheese (D)

Outdoor Seafood BBQ Station

Slipper Lobster (D, SH)

Turmeric Squid Tube (D, SE)

Tandoori Prawn (D, SH)

Grilled Oyster with XO Sauce (D, SH)

Grilled Oyster with Salted Egg Béchamel
and Cheese (D, SH)

Garlic Butter with Grilled Fresh Water Prawns (D, SH)

Grilled Otah-Otah (D, E, SH)

Corn on Cob, Sweet Potatoes

Condiments: Thai Chilli Sauce (S), XO Sauce,
Cincalok (S), Kicap Manis, Calamansi, Lemon Wedges,
Mint Yoghurt (D), Tabasco, Sea Salt, Black Pepper

Asian Station

Double Boiled Herbal Chicken Soup

Braised Pork Trotters in
Age Vinegar and Old Ginger (P, S)

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

Steamed Prawn with Angelica and Wolfberries (E, S, SH)

Deep Fried Giant Seabass with Thai Chilli Sauce (SE)

Wok-Fried Vegetable with Fish Maw (A, SE, SH)

XO Sauce Crab Meat Fried Rice (E, S)

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

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)

Roasted Station

Roasted Duck

Roasted Pork Belly (P)

Braised Soya Chicken (S)

Indian Station

Chana Masala (D, V)
Chickpea and Mixed Indian Spice

Chicken 65 (D, E, G)
Deep Fried Chicken Marinated in Various Spices

Keema Matar
Blend of Minced Lamb, Green Pea, Tomato,
Masala Chilli Powder, Coriander

Palak Paneer (D, V)
Indian Cottage Cheese, Spinach,
Garlic Paste, Tomato, Cream

Saffron Rice (D)
Indian Basmati with Spiced and Herbs

Calamari Tawa Masala (D, S)
Fried Squid Coated with Spices and Herbs

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,
Raspberry Coconut Mousse

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