



theline

Sunday Brunch 2025

SGD 118++ 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)

Boston Lobster

Snow Crab

Sea Prawn

Black Mussel

Half Shell Scallop

White Clam

Gong Gong

Japanese Station

Sashimi Selection (SE, SH)

Tuna, Salmon, Tako, Ama Ebi, Hokkaido 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 Sushi

Chirashi Donburi
with Sea Urchin Soya Sauce (E, G, S, SE)

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

Agemono

Chicken Karaage (G)

Octopus Tentacle (G, SE)

Japanese Potato Croquettes (E, G)

Condiments: Tentsuyu (G, S), Daikon Oroshi, Tobiko
Mayonnaise (E, SE)

Chawanmushi

Steam Silken Eggs with Japanese Fish Cake,
Ginkgo Nuts, Ikura (A, E, SE)

Cold Station

Mediterranean Seafood Salad with
Semi Dried Tomato and Olives (D, E, G, N, S)

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

Curried Cabbage and Potato Salad
with Pecan Nut (D, E, G, N, V)

Yuzu Chicken Salad with Kimchi
and Gochujang Dressing (D, E, G, N)

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, G, S)

Caesar Dressing (E, G, S)

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

Charcuterie

Italian Parma Whole Leg Ham (P), Pork Salami (P),
Mushroom Lyoner/ Mortadella (P), Beef Bresaola

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

European Cheese Corner (D, N, T)

Gorgonzola, Brie, Reblochon, Taleggio, Comte, Chevre, Manchego, Dried Cranberries, Apricot, Raisin, Sultana, Grapes

Raclette Cheese with Baguette, Boil Potatoes and Baby Gherkins (D)

Bread Basket (E, G, N)

Soft Roll, Hard Roll, Multigrain Roll

Carving Station

Roasted Australian 100days Grain-Fed Angus Prime Rib with Red Wine Jus (A), Yorkshire Pudding (D, E), Corn on Cob (D)

Roasted Australian Bone-in Lamb Leg with Mediterranean Spices served with Arabic Rice (N)

Condiments: Dijon Mustard, Whole Grain Mustard, Horseradish, English Mustard

Western Station

Seafood Chowder Soup (D, SH)

Salmon Fillet En Papillote, Garlic and Leek Confit, Lemon Garlic Sauce (D, SE)

Beef Oxtail with Root Vegetables and Pearl Onions (A)

Classic German Sausage with Sauerkraut (P)

Cheesy Au Gratin Potato (D)

Maccaroni and Cheese (D, G)

Live Station

Pan-Seared Foie Gras with Brioche and White Peach on a Balsamic Reduction (E, G)

Asian Station

Double Boiled Chicken Soup with Agaricus Blazei Murrill Mushroom and White Fungus

Thai Style Squid Curry (D, SE)

Assam Nyonya Seabass (D, SE)

Slow Braised Beef Oyster Blade with King Mushroom (A, S)

Singapore Chilli Crab with Golden Mantau (E, G, SH)

Braised Chinese Mushroom and Fresh Soya Chip with Broccoli (A, S)

Claypot Chicken Rice with Chinese Sausage (A, P, S)

Wok-Fried KL Style Hokkien Noodle with Prawn (G, P, S, SH)

Satay Station

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

Grilled Otah-Otah (D, E, SE)

Noodle Station

Fish Ball Noodle (S, SH)

Singapore Laksa (D, E, N, SH)

Vegetable Noodle Soup

Roasted Station

Roasted Duck (A)

Roasted Pork Belly (P)

BBQ Honey Char Siew (P)

Indian Station

Lamb Shank Biryani (D)

Kadai Chicken (D, N)

Paneer Butter Masala (D, N, V)

Moong Dal Green (D, V)

Chilli Fish (SE)

Onion Bhaji (G)

Chickpea Pulao (D)

Prawn Pakora (G, SH)

Live Station

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

Pav Bhaji Masala with Tandoori Chicken Burger (D, E, G)

Condiments: Papadum, Chutney, Raita (D)

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 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