



theline

Sunday Lunch Buffet 2025

SGD 68++ Per Adult

Add on \$50++ for
Free Flow Veuve Clicquot Champagne

Prices are subject to 10% service charge and prevailing government taxes.

Menu items are on rotation and may change without prior notice.

Seafood Ice Bar (SH)

- Snow Crab
- Sea Prawn
- Blue Mussel
- White Clam
- Half Shell Scallop

Japanese Station

Sashimi Selection (SE, SH)

- Tuna, Salmon, Tako

Sushi Selection

Assorted Maki

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

Assorted Sushi

- Tamago Sushi (E)
- Tuna Mayo Inari Sushi (E, S, SE)
- Spicy Salmon Sushi (SE)

Live Station

- Temaki Sushi Hand Roll with Shishamo
Mentai and Avocado Salad (E, SE)

Agemono Station

- Tempura Prawns (G, SH)
- Chicken Karaage (E, G)
- Vegetable and Onion Fritter (E, G)
- Tempura Dipping Sauce: Tempura Sauce (G, S),
Daikon, Ginger, Tobiko Mayo (E)

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,
Char Grilled Capsicum

Dressing

Thousand Island Dressing (D, E)

Sesame Dressing (D, E)

French Dressing

Extra Virgin Olive Oil, Garlic Olive Oil,
Thyme 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, Crispy Bacon,
Parmesan Cheese, Crouton, Anchovy)

Charcuterie

Italian Whole Parma Ham (P), Rosette Salami (P),
Corned Beef, Beef Pastrami, Chorizo (P),
Mortadella (P), Milano Salami (P)

Condiments: Cornichons,
Cocktail Onion, Marinated Olive

European Cheese Corner (D)

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

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

Canape

Salmon Tartare - Ikura Roe on Pumpnickel
Top with Lemon Dill Cream Fraiche (D, SE)

Artisanal Bread (E, G, N)

Hard Roll, Soft Roll, Multigrain Roll

Carving Station

Oven Roasted Australian Wagyu Beef MB9
Bolar Blade MB9+ with Traditional Gravy (A)

Pull Pork Bun (P)
(Kurobuta Pork Jowl, Coleslaw Salad,
Pickle, Rosemary Soft Bun)

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

Western Mains

Seafood Chowder Soup (D, SH)

Fresh Thyme Roasted Ling Fish Fillet,
Garlic & Leek Confit, Lemon Butter Sauce (D, SE)

Braised Beef Oxtail with Heirloom Carrot (A)

Classic German Sausage with Sauerkraut (P)

Roasted Potatoes with Butter and Fresh Herb (D)

Maccaroni and Cheese (D, G)

Parmesan Cheese Wheel (D)

Live Station

English Muffin, Seafood Ragout, Poached Egg,
Citrus Hollandaise, Fresh Chives (D, E, SH)

Asian Delights

Braised Pork Trotters in Age Vinegar & Old Ginger (P)

Double Boiled Chicken Soup with Matsutake
Mushroom and Dried Scallop (SH)

Singapore Chilli Prawn served
with Golden Mantau (E, G, SH)

Assam Nyonya Seabass (SE)

Braised Chinese Mushroom with
Seasonal Vegetable (A, SH)

XO Sauce Crab Meat Fried Rice (E, G, SH)

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

Congee Live Station

Claypot Minced Pork Congee with Century Egg (E, P)

Condiments: Spring Onion, Crispy Shallot, Soya Sauce,
Sesame Oil, Crispy You Tiao, White Pepper Powder

Double Boiled Soup

Double Boiled Chicken Soup with
Cordyceps Flower and Mushroom

Satay Station

Chicken Satay

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

Noodle Station

Crispy Noodle with Szechuan TanTan
Noodle Sauce (G, P) Dried / Soup

Singapore Laksa (D, E, N, SH)

Vegetable Noodle Soup (G)

Chinese Barbeque Station

Roasted "Dang Gui" Duck

Roasted Pork Belly (G)

Braised Soya Chicken (A, G, S)

Indian Hot Dishes

Chicken Biryani Rice with Cashew Nut (D, T)
(Fragrant Basmati Rice Cooked with Saffron
and Aromatic Spices)

Paneer Butter Masala (D, T, V)
(Paneer Cubes in a Rich Tomato and Butter Gravy)

Dal Makhani (D, V)
(Creamy Lentils Slow Cooked with Spices)

Aloo Gobi (V)
(Stir-Fried Potatoes and Cauliflower
with Indian Spices)

Bengali Fish Curry (SE)
(Fish Cooked with Tomato, Turmeric Powder,
Green Chilli, Mustard Oil, Mustard Seed)

Kadai Lamb (D)
(Lamb Cooked in Spicy Kadai Gravy)

Indian Live Station

Hara Bhara Kabab (G, V)
(Spinach And Green Vegetable Patties)

Dahi Puri (D, G, V)
(Crispy Puris Filled with Spiced Yogurt, Tamarind Chutney)

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

Assorted Papadum Cracker

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

Sweet Treats Selection

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)

Assorted Mochi (V)

Berry Opera (D, E)

Mini Fruit Tartlet (D, E)

Choux Craquelin (D, E, N)

Local Dessert

Pandan Chiffon (E, G)

Mango Pomelo Konnyaku (V)

Coconut Jello Gula Melaka Sago (V)

Local Kueh

Assorted Nyonya Kueh (V)

Hot Dessert

Chocolate Lava Cake (D, E, G)

Live Station

Hong Kong Egg Waffle stuffed with
Ice-cream Waffle (D,E,G)

Scoopful of joy

Assorted Ice Cream and Sorbet (E, V)

Sauces & Condiments

Raspberry Coulis, Chocolate Sauce, Crunchy Chocolate
Pearl, Oreo Crumble, Berry Compote

Tropical Fruits

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