



theline

**The Line Surf and Turf
Friday 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)

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

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

Marinated Thai Style Jelly Fish with
Carrot, Sesame Seed (G, N, SH)

Canapé Station

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

Charcuterie

Parma Ham (P)

Rosettes Salami (P)

Corned Beef

Beef Pastrami

Mortadella (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)

Chicken with Sausage Jambalaya (D, P)

Irish Lamb Shank Stew

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

Roasted Red Skin Potato with Caramelized
Onion and Bacon (D, P)

Saffron Cauliflower au Gratin (D, V)

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

Creamy Linguini Pasta with Grilled River Prawn and
Sous Vide Egg (D, E, G, SH)

Surf and Turf Barbeque Station

Spicy Cumin Lamb Skewers

Grilled Bulgogi Marinated Pork Collar (G, P, S)

Grilled Beef Galbi – Korean BBQ Beef Short Rib (G, S)

Korean Marinated Devil Chicken Wing (G, S)

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

Grilled Squid Tube with Cumin Spices (SE)

Grilled Stingray Fish (SE)

Grilled Otah-Otah (D, E, SE)

Condiments: Korean Barbeque Dipping,
Thai Chili Sauce, Cincalok (SH), Calamansi,
Lemon Wedges, 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 Butter Cereal Prawn (D, SH)

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)

Chicken Kadai (D)

Rajma Masala (D, V)

Butter Paneer (D, N)

Lamb Vindaloo (D)

Goan Fish Curry (SE, D)

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

Tandoori Prawn 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