



# The Line

## Seafood Harvest Dinner

Thursday 5, 12, 19, 26 January & 2 February  
\$108++ (Adult) | \$54++ (Child)

### Bread Basket

French Baguette, Ciabatta, Soft Roll, Multigrain Roll

### Salad Corner

Mixed Greens

Cucumber, Tomato, Kalamata Olives, Carrots,  
Edamame, Sweet Corn

Dressing

Thousand Island, Goma, Extra Virgin Olive Oil,  
Balsamic Vinegar

Charcuterie

Spanish Ibérico Whole Leg Ham

### European Cheese Corner

Gorgonzola, Red Cheddar Manchego, Brie with Nuts,  
Dried Fruits, Dried Cranberries, Apricot,  
Raisin, Sultana Grape

### Cold Section

Classic Caesar Salad

*with Smoked Bacon, Crouton & Anchovy Dressing*

Marinated Jelly Fish Salad

*with Goma Scallion*

Chilled Shitake Mushroom

*with Black Fungus Salad & Aged Shoyu Vinaigrette*

Braised Octopus Salad

*with Cilantro and Chili Peppers*

Prosperity Black Pepper Smoked Duck Salad  
*with Cucumber and Pickled Ginger*

Lucky Chinese New Year Yu Sheng  
(26 January & 2 February)

Singapore Rojak & Cuttlefish Bakar  
(5, 12, 19 January)

### Seafood Lovers

Baked Oyster, Boston Lobster

Sea Prawn, Black Mussel

Half Shell Scallop

White Clam, Gong Gong

### Sashimi

Tuna, Salmon, Tako, Hokkaido Scallop

### Japanese Section

Assorted Sushi & Maki

Signature Salmon Aburi Maki

Salmon Sushi Aburi

Edamame Bean



## Soup of the Day

Lobster Bisque

## Western Carving Station

Roasted Australia Angus Prime Rib Beef,  
*Beef Jus, Bone Marrow*

Baked Norwegian Whole Salmon Fish  
*with Lemon Butter Sauce*

Oven Roasted Lamb Leg  
*with Rosemary Sauce*

## Main Dish

Seafood Paella

Baked Oyster Mornay

Braised Beef Cheek, Bourguignon

BBQ Pork Ribs  
*with Hoisin Sauce*

Mashed Potatoes & Roast Potatoes

Sautéed Seasonal Vegetables

Penne Pasta

Chicken & Fish Nugget

Mozzarella Cheese Stick

## Condiments

Dijon Mustard, Whole Grain Mustard  
Horseradish, English Mustard

## Arabic Section

Chicken Shawarma Live Station

## Asian Section

Poached Dumpling  
*with Sichuan Mala Chili Sauce*

Waxed Duck & White Radish Soup

Longevity Ee-Fu Noodles with Crab Meat

Hong Kong Style Waxed Meat Rice with Abalone  
(Lap Mei Fan)

Herbal Sea Prawn

Steamed Giant Seabass Fish  
*with Assorted Mushroom and Cordyceps*

Eight Treasure Braised Duck

Braised Dried Oyster and Black Moss with Cabbage

Assorted Chinese Cracker

## Satay Section

Chicken Satay, Beef Satay with Condiment  
Golden Coin Bak Kwa





## **Noodle Section Hawker Speciality**

British Hainan Beef Noodles  
Singapore Laksa

## **Roast Section**

Roasted Suckling Pig  
Braised Soy Chicken Rice  
Crispy Pipa Duck  
Roasted Pork Belly

## **Indian Section**

Spicy Lamb Tikka Kebab  
Seafood Curry (Prawn, Fish & Squid)  
Chicken Korma Curry  
Dhal Bukhara  
Paneer Matar Makhani  
Chicken Biryani  
Butter Methi Naan Garlic Kulcha  
Dessert: Daily Chef Special  
Papad Raita Chutney (condiment)

## **The Line Pâtisserie**

Chinese New Year Goodies  
Assorted Local Delights  
Kueh Lapis  
Golden Pineapple Tart  
Mango Pudding, Pomelo Salsa  
Pandan Coconut Gula Melaka Delight  
Matcha Yuzu Opera  
Good Fortune Cheesecake  
Black Sesame Yuzu Swiss Roll  
Maple Pecan Nut Tart  
Tiramisu  
Durian Cake  
Assorted Mini Fruit Tartlet  
Alphonso Mango Cream Cake  
Strawberry Vanilla Shortcake  
Moist Chocolate Brownie

## **Hot Dessert**

Bubur Cha Cha  
Caramel Apple Crumble Pie with Vanilla Sauce  
Crepe Suzette with Caramelized Sugar and Butter,  
Orange, Vanilla Ice Cream  
Assorted Ice Cream and Sorbet

## **Sauces & Condiments**

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

