



the line

Buffet Dinner
Monday – Wednesday
Saturday & Sunday

SGD98++ per adult

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

Seafood Ice Bar (S)

Snow Crab
Sea Prawn
Black Mussel
White Clam
Gong Gong

Sashimi Selection (S)

Tuna
Salmon
Tako
Ama Ebi

Sushi Selection

Assorted Maki

Signature Salmon Aburi Maki (S, Soya, G, E)
Ebi Fry Maki (S)
Softshell Crab Maki (S, Sesame)
California Maki Roll (S)

Assorted Sushi

Signature Salmon Sushi Aburi (S, Soya, G, E)
Tamago Sushi (E)
Inari Sushi (S)
Wakame Gunkan Seaweed Sushi

Chirashi Donburi with
Sea Urchin Soya Sauce(S,E,Soya,G)
(Salmon, Tuna, Tako, Ikura, Shiso Leaf,
Sea Urchin Soya Sauce)

Wellness Salad Bar (V)

Mixed Lettuce, Romaine
(Red Carol, Red Chicory, Racket,
Yellow Frisée, Green Coral)
Cucumber, Tomato, Kalamata Olives, Carrots,
Edamame, Sweet Corn, Red Onion, Beetroot,
Tuna(S), Hummus (Sesame)

Dressing

Thousand Island Dressing (G,D,E, Mustard, Soya),
Goma Dressing (E, Soya, Sesame, Mustard),
French Dressing (Mustard),
Caesar Dressing (E, S, G, Mustard),
Extra Virgin Olive Oil, Balsamic Vinegar

Signature Dishes

Vietnamese Spring Roll with
Smoked Salmon and Avocado (Live Station) (S)

Cold Selection

Smoked Eel with Cabbage Slaw, Ikura (S,E,G)

Szechuan Style Marinated Jelly Fish with
Cucumber And Scallion (S,N,Gf)

Poached Chicken Salad with Aged Shao Xing
Wine, Wolfberries (Gf, A)

Smoked Duck Salad with Sweet Potato, Hoisin
Hot Bean Sauce (N,G, Soya)

Charcuterie

Mortadella (P)

Pork Salami (P)

Beef Bresaola

European Cheese Station (D)

Gorgonzola, Red Cheddar, Brie, Emmental

Condiments: Nuts, Dried Fruits, Raisin,
Fresh Grapes

Artisanal Bread (N, G, Egg, Sesame)

Hard Roll, Soft Roll, Multigrain Roll

Carving Station

Slow Oven Roasted Lamb Leg
with Mint Jelly (Mustard)

Roasted Australian 100days Grain-fed Angus
Prime Rib with Red Wine Jus (A, Mustard)

Yorkshire Pudding(E,D) , Corn on Cob (D)

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

Nachos Station

Nachos (G), Jalapeno, Tomato Salsa, Sour
Cream(D), Guacamole, Lettuce, Kidney Bean,
Onion and Tomato, Sweet Corn,
Red Cheddar Cheese(D)

Western Mains

Soup of the Day

Mexican Pork Posole with
Jalapeno and Chorizo (P)

Herb Marinated Barramundi on a
Beurre Blanc Sauce (S,D)

Roasted Potato with Garlic
Butter and Fresh Thyme (D)

Parmigiana Baked Eggplants (D)

Seafood Pasta with
Cherry Tomato Cream Sauce (S,D)

A Alcohol | G Gluten | D Dairy | E Egg | N Nuts | P Pork | S Soya
T Tree Nuts | SE Seafood | SF Shellfish | V Vegetarian

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

Frito Misto station

Crispy Calamari (S,G)
Pollock Fish(S,G)
Breaded Oyster (S,G)
Prawn Twister (S,G)

Szechuan Mayo (Sesame,Soya,G,E),
Wasabi Mayo(E), Tobiko Mayo (S,E),
Spicy Tomato Sauce

Arabic Selection

Chicken Shawarma (D,E)
Falafel
Pita Bread (G)
Feta Zaatar (D)

Mediterranean Dips: Baba Ghanouj (N,Sesame,V),
Hummus Beiruiti (N,Sesame,V), Tarator

Asian Delights

Sichuan Spicy Fried Chicken Cube (G,E,N)

Steamed Seabass Fish with
Superior Soya Sauce (S, A, Soya, Sesame)

Braised Pork Knuckle (P, A, Soya, Sesame)

Steamed Prawn with Angelica and Wolfberries
(S, A, Soya, Sesame)

Claypot Bean Curd with Seafood and Vegetable
“Xing Guang Tofu” (E, A, Soya, Sesame)

Tom Yam Seafood Fried Rice (S, E, Soya)

Wok-Fried Ee-Fu Noodle with Seafood
(E, S, Soya, Sesame)

Double Boiled Soup Station

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

Satay Selection (N)

Chicken Satay
Beef Satay

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

Noodle Station

Fish Ball Noodle (P,S)
Singapore Laksa (E,D,S,N)
Vegetable Noodle Soup

Roast Station

Roasted “Dang Gui” Duck (A)
Roasted Pork Belly (P)
Barbeque Honey Char Siew (P)

Indian Section

Dal Makhani (D,V)

Badami Chicken Korma (D,N)

Goan Fish Curry (S,D)

Lamb Handi (D)

Paneer Butter Masala (V,D,N)

Basmati Rice with Raisins and Cashew Nuts (D, N)

Live Station

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

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

Condiments: Papadum, Chutney, Raita(D)

Sweet Treats Selection

- Uji Matcha Tiramisu (D)
- Yuzu Pana Cotta (D)
- Milk Chocolate and Passionfruit (D)
- Speculoos Cheesecake (D,E,N)
- Chocolate Truffle Cake (D,E,G)
- Key Lime Tart (D,E,G,N)
- Durian Cake (V)
- Goma Yuzu Roulade (D,E)
- Crème Brulee (D,E)
- Cocoa Brownie (D,E,N)
- Assorted Mochi (V)
- Berry Opera (D,E)
- Mini Fruit Tartlet (D,E)
- Choux Craquelin (D,E,N)
- Pandan Chiffon (E,G)
- Mango Pomelo Konnyaku (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

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, Whole Fruit