



the line

**Buffet Menu Lunch
Monday – Saturday**

SGD68++ 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

Japanese Delights

Sashimi Selection (S)
Tuna, Salmon & Tako

Sushi Selection

Assorted Maki

Ebi Fry Maki (S)
Softshell Crab Maki (S, Sesame)
California Maki Roll (S)

Assorted Sushi

Tamago Sushi (E)
Inari Sushi (S)
Wakame Gunkan Sushi

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

Tempura Station

Prawns (S, G), Fish (S, G)
Selection of Mushroom (G)
Lotus Roots, Pumpkin, Lady Fingers, Eggplant (G)

Tempura Dipping Sauce:
Tempura Sauce (G), Daikon, Ginger

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

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

Citrus Quinoa Salad With French Peas and Courgettes, Feta Crumble (V,D,E,Gf)

Cajun Marinated Chicken Salad, Pickled Daikon and Fresh Herbs (D,E,N,G)

Braised Baby Octopus Salad with Chili Lime (S,N,G)

Charcuterie

Mushroom Lyoner
Mortadella (P)
Beef Bresaola

European Cheese Station (D)

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

American Style Slow Cooked BBQ Beef Brisket (A), Yorkshire Pudding (D, E), Corn on Cob (D)

Condiments: Dijon Mustard (Mustard), Horseradish, BBQ Sauce, Beef Jus

Western Mains

Irish Lamb Stewed with Root Vegetable (A)

Pan-Seared Sea Bass with Garlic Confit,
Red Pepper Sauce (S)

Sauteed Zucchini and Yellow Squash with
Pesto Sauce and Parmesan Cheese (D, N)

Roasted Potatoes with Butter
and Fresh Thyme (D)

Tomato Penne Pasta - Tomato Sauce,
Seafood, Basil leaf (S)

Chicken Haloumi (D)

Pita Bread (G)

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

Thai Station

Seafood Tom Yum Soup (S,D)
Phat Kaphrao (Minced Pork Basil) (P,S)
Fried Egg (Live Station) (E)
Thai Style Pandan Chicken
Thailand Fragrant Rice

Asian Delights

Sesame Oil Chicken (S, A, Sesame)

Braised Bean Curd Knots with Seasonal Vegetables
and Mushrooms (Soya, Sesame, A)

Chinese Style Braised Pork Trotter (P, A, Sesame)

Butter Prawn with Golden Cereal (D,E,S,G)

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

Yang Zhou Fried Rice
(Sesame, Soya, E)

Wok-Fried Ee-Fu Noodles
with Mushroom (E, Soya, S, Sesame)

Double Boiled Soup Station

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

Satay Selection

Chicken Satay (N)

Condiments: Peanut Sauce, 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)

Indian Section

Dal Makhani (D,V)

Badami Chicken Korma (D,N)

Goan Fish Curry (S,D)

Gobi Matter Adraki (V,D,N)

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)
- 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