



the line

**Seafood Extravaganza
Thursday Dinner**

SGD118++ per adult

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

Seafood Ice Bar (S)

Boston Lobster
Sea Prawn
Flower Crab
Snow Crab
Half Shell Scallop
Gong Gong

Sashimi Selection (S)

Tuna
Salmon
Tako
Ama Ebi
Hokkaido Scallop

Sushi Selection

Signature Salmon Aburi Maki (S,E,Soya,G)
Ebi Fry Maki (S)
Softshell Crab Maki (S, Sesame)
California Maki Roll (S)
Signature Salmon Sushi Aburi (S,E,Soya,G)
Tamago Sushi (E)
Inari Sushi (S)
Wakame Gunkan Seaweed Sushi

Donburi Station

Chirashi Donburi with Sea Urchin Soya Sauce
(S,E,Soya,G)

Wellness Salad Bar (V)

Mixed Lettuce, Romaine, Cucumber, Tomato,
Kalamata Olives, Carrots, Edamame, Sweet Corn,
Red Onion, Beetroot, Tuna(S), Hummus (Sesame)

Dressings: 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

Live Station

Vietnamese Spring Roll with
Smoked Salmon and Avocado (S)

Cold Selection

Marinated Glass Noodles Salad with Spicy Vinegar
and Baby Shrimp (S,N,G)

Braised Baby Octopus Salad with
Cucumber and Sesame (S,G)

Szechuan Style Marinated Jellyfish with
Cucumber and Scallion (S,N,Gf)

Smoked Salmon Salad with
Nyonya Achar and Chilli (S,N,G)

Charcuterie

Pork Salami (P)

Beef Bresaola

Mortadella (P)

Condiments: Cornichons, Cocktail Onion,
Marinated Olive, Caramelised Onion

European Cheese Station (D)

Gorgonzola, Red Cheddar, Manchego, Brie

Condiments: Nuts, Dried Fruits,
Raisin, Fresh Grapes

Artisanal Bread (N, G, Egg, Sesame)

Hard Roll, Soft Roll, Multigrain Roll

Carving Station

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)

Pasta Station (S,G,E)

Chilli Crab Pasta in Parmesan Cheese Wheel

Western Mains

Lobster Bisque (S,D)

Norwegian Whole Salmon Fish with
Dill and Lemon Cream (D,S)

Spanish Seafood Paella (S)

Cioppino Seafood Stew (S)

Cheesy Au Gratin Potato (D)

Smoked Duck Breast with
Mango Tamarind Chutney and Mango Salsa

Fish Charcoal Slider (D,G,E)

Seafood Pizza (D,G,E)

Crazy About Oyster

Baked Oyster Mornay (S,D,G)

Baked Oyster with X.O sauce (S,Sesame)

Half Shell Oyster with
Glass Noodles and Garlic Sauce (S,Soya,G)

Oyster Mee Sua with Condiments (S,G)

Deep-Fried Oyster (S,E,G)

Condiments: Wasabi Mayo (E),
Szechuan spicy sauce (Sesame,N,E)

Arabic Station (outdoor)

Chicken Shawarma (E,D)

Zaatar Fries

Outdoor Seafood BBQ Station

Slipper Lobster (S,D)

Turmeric Squid Tube (S,D)

Tandoori Prawn (S,D)

Garlic Butter Grilled Fresh Water Prawns (S,D)

Grilled Stingray with Sambal Onion (S,D)

Grilled Otah-Otah (S,D,E)

Condiments: Thai Chili Sauce (S), Sambal Sauce (S),
Cincalok (S) , BBQ Sauce, Kichap Manis (Soya,G),
Tabasco, Calamansi, Red Onion

Asian Delights

Braised Pork Trotters in Aged Vinegar
and Old Ginger (P, Soya, Sesame)

Singapore Style
Black Pepper Mud Crab (S, D, Soya)

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

Deep-Fried Giant Seabass with Thai Chili Sauce (S)

Wok-Fried Vegetable with Fish Maw
(S, A, Soya, Sesame)

X.O Sauce Crab Meat Fried Rice (S, E, Soya)

Singapore Hokkien Prawn Noodles
with Pork Belly (S, P, E)

Double Boiled Soup Station

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

Satay Selection

Chicken and Beef Satay

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

Noodle Station

Fishball Noodles (P,S)
Singapore Laksa (E,D,S,N)

Roast Station

Roasted "Dang Gui" Duck (A)
Roasted Pork Belly (P)
BBQ Honey Char Siew (P)

Indian Selection

Chana Masala (D,V)

Chicken 65

Bengali Fish Curry (S, Mustard)

Keema Matar

Palak Paneer (V,D)

Saffron Rice (D)

Calamari Tawa Masala (S,D)

Live Station

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

Indi-Burger (G,D,E)

Condiments: Papadum, Chutney, Raita(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.

Pastries Selection

Uji Matcha Tiramisu (D)
Yuzu Pana Cotta (D)
Milk Chocolate and Passionfruit (D)
Raspberry Coconut Mousse (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)

Cold Dessert

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