



the line

**Surf and Turf
Friday 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
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

Tangy Sweet Chili Crab and River Prawn Salad with Pomelo (S,N,G)

Charred Tuna Loin with Asparagus and Parmesan (S,N,D)

Hoisin Chilli Smoked Duck Salad with Wood Ear Fungus and Sesame (N,Sesame)

Black Pepper Beef Salad with Carrot and Potatoes (B,N,E,G)

Charcuterie

Spanish Ibérico Whole Leg Ham (P)

Pork Salami (P)

Beef Bresaola

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

Frito Misto station

Crispy Calamari (S,G)

Pollock Fish (S,G)

Breaded Oyster (S,G)

Prawn Twister (S,G)

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

Pasta Station (S, E, G)

Chili Crab Pasta in Parmesan Cheese Wheel

Western Mains

Spring Salmon Chowder (S,D)

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

American Style Slow-Cooked
BBQ Beef Brisket (A)

French Classic Duck Confit

Spanish Garlic Sea Prawn (S)

Cheesy Au Gratin Potato (D)

Lobster Bun (S,E,G)

Pepperoni Pizza (P,E,G)

Arabic Station

Chicken Shawarma (E,D)

Zaatar Fries

Pita Bread (G)

Condiments: Baba Ghanouj(N,Sesame,V), Hummus
Beiruiti(N,Sesame,V), Laban Khyar (D)

Outdoor Surf and Turf BBQ Station

Grilled Mini Striploin Steak

Grilled Beef Short Ribs

Grilled Lamb Loin

Tandoori Chicken Thigh (D)

Korean Gochujang Pork Rack

Grilled Half Shell Scallop (S,D)

Grilled Jumbo Fresh River
Prawn with Garlic Herb Butter(S,D)

Grilled Stingray (S)

Grilled Otah-Otah (S,D,E)

Condiments: Rosemary Sauce, Thai Chili Sauce(S) ,
Sambal Sauce (S) , Cincalok(S), BBQ Sauce, Tomato
Ketchup, Kicap Manis(S,D,E) , Tabasco, Calamansi,
Red Onion

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.

Asian Delights

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

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

Flower Crab with Thai Style Curry (S,E,D)

Butter Prawn with Golden Cereal (E,S G)

Nyonya Assam Fish (D,S)

Fried Rice Black Truffle and
Mushroom (E,Soya, Sesame)

Wok Fried Udon Noodles with Black Pepper Beef
Strips (E,Soya,D)

Double-Boiled Soup Station

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

Satay Selection (N)

Chicken And Beef Satay

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

Noodle Station

Fishball Noodle (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 (E,G,D)
Bengali Fish Curry (S, Mustard)
Keema Matar
Palak Paneer (V,D)
Saffron Rice (D)
Tandoori Prawn (S,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)

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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