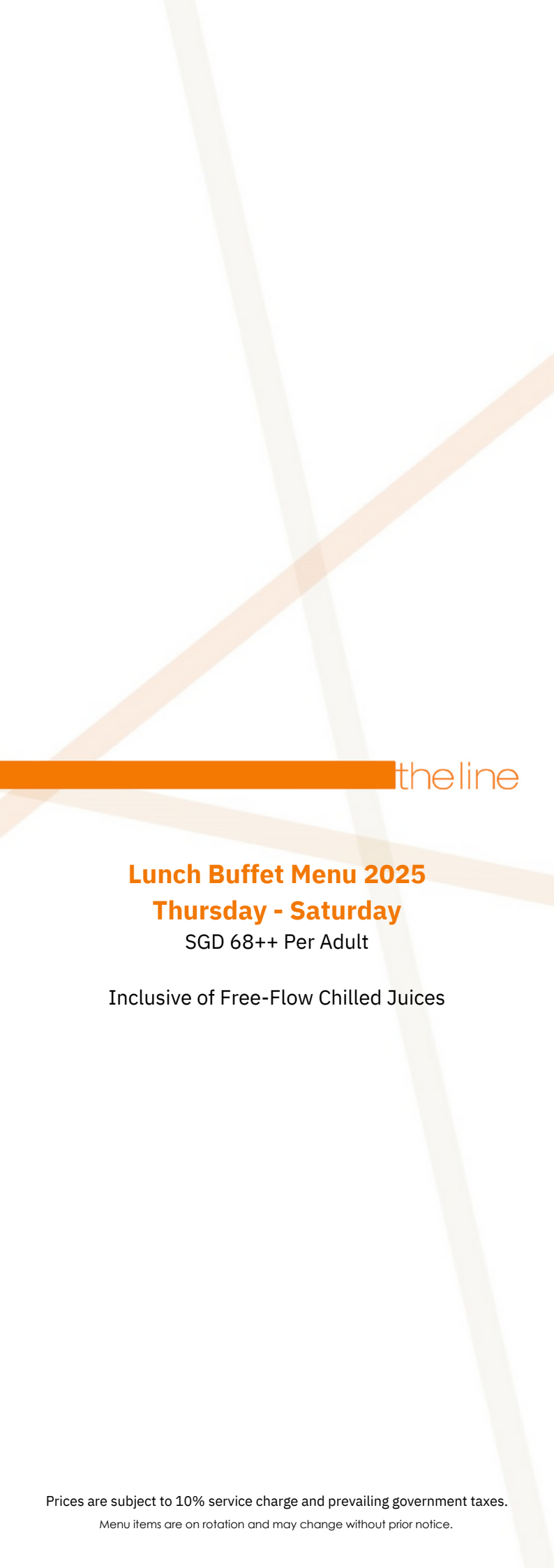




theline

Lunch Buffet Menu 2025

Thursday - Saturday

SGD 68++ Per Adult

Inclusive of Free-Flow Chilled Juices

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

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

Seafood On Ice Bar (SH)

Snow Crab

Sea Prawn

Blue Mussel

White Clam

Sea Conch

Japanese Delights

Sashimi Selection (SE)

Tuna, Salmon, and Tako

Sushi Selection

Assorted Maki

Aburi Unagi Maki (E, G, S, SE)

Cheese Ebi Fry Maki (D, E, SH)

California Maki Roll (E, SH)

Assorted Sushi

Tamago Sushi (E)

Tuna Mayo Inari Sushi (E, S, SE)

Spicy Salmon Sushi (SE)

Live Station

Japanese Cold Soba with Onsen Tamago (E, G, S, SE)

Condiments: Wakame, Spring Onion, Soft Beancurd

Japanese Hot Station

Japanese Chicken Katsu Curry Don with
Scrambled Egg (E, G)

Crunchy Deep Fried Futomaki (E, G, SH)

Breaded Ebi Fried (E, G, SH)

Potato Croquette (D, E, G)

Tempura Dipping Sauce: Tempura Sauce (G, S),
Daikon, Ginger, Tobiko Mayo(E)

DIY Wellness Salad Bar (V)

Mixed Lettuce
(Red Coral, Red Chicory, Arugula,
Yellow Frisée, Green Coral)

Cucumber, Cherry Tomato, Kalamata Olives,
Edamame, Sweet Corn, Marinated Eggplant,
Marinated Feta Cheese (D), Tuna (SE),
Semi Dried Tomato

Caesar Salad Station

Caesar Salad in Parmesan Cheese Wheel (E, D, G, P, SE)
Romaine Lettuce, Caesar Dressing,
Crispy Bacon, Parmesan Cheese, Crouton, Anchovy

Dressing

Thousand Island Dressing (D, E, G, S)

Sesame Dressing (E, S, G)

French Dressing, Extra Virgin Olive Oil,
Garlic Olive Oil, Thyme Olive Oil, Rosemary Olive Oil,
Balsamic Vinegar, Sherry Vinegar, Raspberry Vinegar

Live Station

Chicken Popcorn Burrito Wrapped (D, E, G)
(Quinoa Salad, Guacamole, Mayonnaise,
Chicken Popcorn, Tomato, Cucumber, Lettuce)

Cold Station

Cajun Marinated Chicken Salad, Tomato,
French Pea and Onion Relish (D, E, G, N)

Citrus Baby Octopus Salad, Celeriac Potato
Mousseline, Crispy Lavosh (G, SH, T)

Maple Glazed Pumpkin Salad with Roasted
Courgette and Confit Garlic (T, V)

Charcuterie

Rosette Salami (P), Mortadella (P), Corned Beef

European Cheese Station (D)

Gorgonzola, Brie, Edam, Emmental

Selection of Assorted Nuts (N, T), Dried Fruits,
Cracker (G), Raisin, Fresh Grapes

Artisanal Bread (E, G, N)

Hard Roll, Soft Roll, Multigrain Roll

Carving Station

Roasted Australian Wagyu Beef Bolar
Blade MB9+ with Traditional Gravy (A)

Rosemary Soft Roll (D, G)

Condiments: Mustard Royale Cognac,
Mustard Moutarde De Meaux,
Mustard Green Peppercorn, Honey Mustard,
Pommery Mustard, Sea Salt, Black Pepper

Western Mains

Creamy Tomato Bisque (D)

Pan-Seared Mushroom Stuffed
Chicken Roulade with Tomato Bell Pepper Sauce (T)

German Pork Knuckle with Sauerkraut (P)

Miso Glazed Barramundi with Creamed Leek (D, SE)

Tiger Prawn with Chorizo
and Cherry Tomato (A, G, P, SH)

Roasted Potatoes with Butter and Fresh Herb (D)

Parsley Butter Glazed Baby Carrot (D, V)

Maple Roasted Pumpkin with Feta,
Cranberry and Almond Flake (D, T)

Kids' Corner

Chicken Nugget (G)

French Fries

Deep Fried Pollock Fish Fillet (G, SE)

Beef Sliders (E, D, G)

Condiments: Tomato Ketchup, Tartare Sauce (E),
Lemon Wedges

Live Pasta Station

Pasta Pomodoro (G, V)

Cheese Macaroni (D, G, V)

Condiments: Parmesan Cheese (D), Parsley, Chilli Flake

Asian Delights

Double Boiled Pork Rib with Chinese Yam Soup (P)

Steamed Chicken with Cordyceps
Flower and Black Fungus (A)

Claypot Tofu with Vegetable, Prawn,
and Squid (A, S, SH)

Peranakan Satay Babi (P, SH)

Steamed Red Snapper with
Kailan, Black Bean Sauce (G, S, SE)

Xin Zhou Style Fried Vermicelli (E, G, P, S, SH)

Petai Fried Rice with Anchovy (E, G, S, SE, SH)

Assorted Cracker

Steam Station

Spinach Prawn Dumpling (E, G, SH)

Seafood Cabbage Roll (E, G, SH)

Chili Crab Bun (E, G, SH)

Bunny Lotus Paste Bun (G)

Satay Station

Chicken Satay

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

Noodle Station

Singapore Laksa (D, E, N, SH)

Fish Ball Noodle Soup (G, SE)

Vegetable Noodle Soup (G, V)

Chinese BBQ Station

Roasted "Dang Gui" Duck (G, S)

Roasted Pork Belly (P)

Indian Station

Cholar Dal Coconut (D, V)

Badami Chicken Korma (D, N)

Aloo Matter (D, N, V)

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

Goan Fish Curry (SE, D)

Butter Paneer (D, N, V)

Live Station

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

Hara Bhara Kabab (G, V)
Spinach and Green Vegetable Patties

Onion Pakora (G, V)
Onion, Coriander leave, Cumin Seed,
Besan Rice Flour, Garam Masala

Condiments: Mint Yogurt (D), Raita (D),
Mango Chutney, Mixed Vegetables Pickles,
Assorted Papadum Cracker

Tandoori Live Station

Tandoori Chicken Thigh (D), Tandoori Vegetable (D)

Sweets Treats Selection

Pastry Station

Shooter Glass (D)

Uji Matcha Tiramisu, Yuzu Panna Cotta,
Milk Chocolate and Passionfruit

Whole Cake and Tarts

Speculoos Cheesecake (D, E, N)

Chocolate Truffle Cake (D, E, G)

Key Lime Tart (D, E, G, N)

Durian Mousse Cake (D, E, V)

Pastries

Goma Yuzu Roulade (D, E)

Crème Brûlée (D, E)

Cocoa Brownies (D, E, N)

Berry Opera (D, E)

Mini Fruit Tartlet (D, E)

Choux Craquelin (D, E, N)

Local Dessert

Pandan Chiffon (E, G)

Mango Pomelo Konnyaku (V)

Coconut Jello Gula Melaka Sago (V)

Local Kueh (V)

Rainbow Lapis

Ondeh-Ondeh

Ubi Bingka

Kueh Salat

Ice Cream, Gelato and Sorbet with Condiments

Churros and Churros Ball with Condiments (D, E, G)

Popcorn Treats

Tropical Fruits

Watermelon, Sun Melon,
Pineapple, Dragon Fruit, Whole Fruit