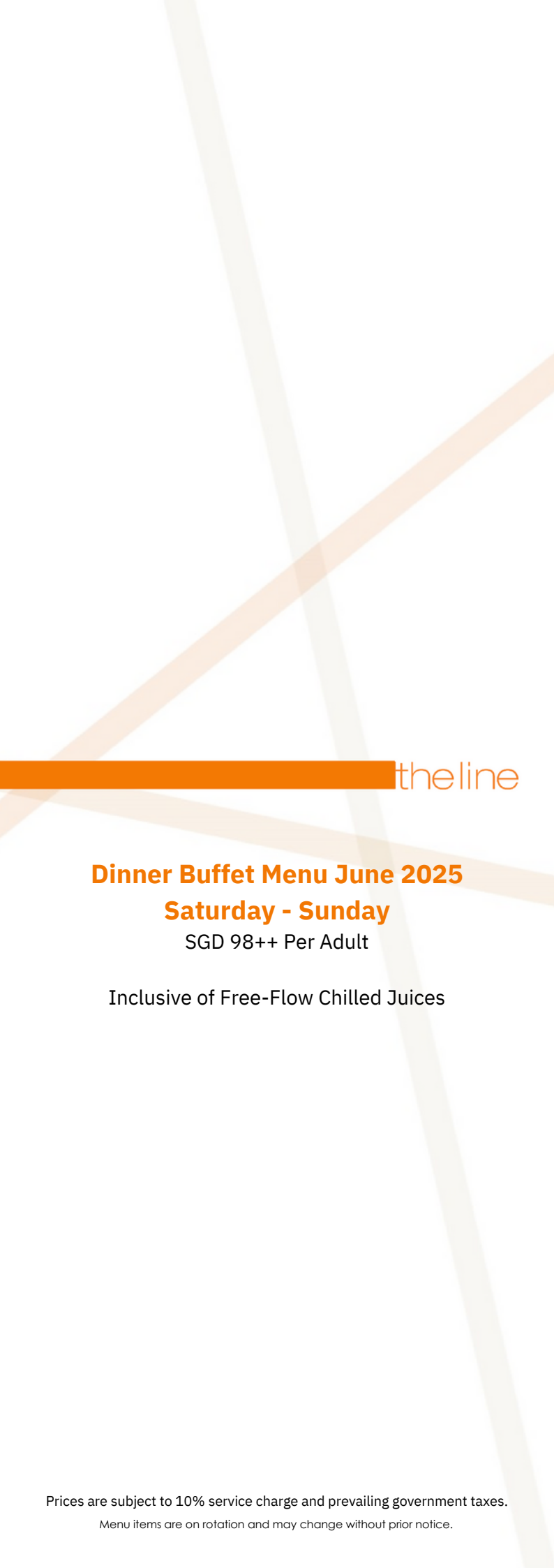




theline

Dinner Buffet Menu June 2025

Saturday - Sunday

SGD 98++ 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

Scallop

Crawfish

Sashimi Selection (SE, SH)

Tuna, Salmon, Tako, Ama Ebi

Sushi Selection

Assorted Maki

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

Cheese Ebi Fry Maki (D, E, G, SH)

California Maki Roll (E, SH)

Assorted Sushi

Signature Salmon Sushi Aburi (E, G, S, SE)

Tamago Sushi (E)

Tuna Mayo Inari Sushi (G, S, SE)

Spicy Salmon Sushi (SE)

Live Station

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

Condiments: Wakame, Spring Onion, Soft Beancurd

DIY Wellness Salad Bar (V)

Red Coral, Red Chicory, Arugula,
Kale, Green Coral

Condiments: Cucumber, Cherry Tomato,
Edamame, Sweet Corn, Tuna (SE)

Antipasti: Marinated Eggplant,
Marinated Feta Cheese(D), Semi Dried Tomato,
Kalamata Olives, Char Grilled Capsicum

Caesar Salad Station

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

Salad Dressing

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

Sesame Dressing (E, S, G)

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

Live Station

Breaded Prawn Buritto Wrapped (D, E, G, SH)
Quinoa Salad, Guacamole, Mayonnaise,
Deep Fried Prawn, Tomato, Cucumber, Lettuce

Cold Station

Szechuan Style Marinated Jelly Fish with
Cucumber and Scallion (G, N, SE)

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

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

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

Charcuterie

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

European Cheese Corner (D)

Gorgonzola, Brie, Edam, Manchego, Emmental
Selection of Assorted Nuts, Dried Fruits, Cracker (G),
Raisin, Fresh Grapes

Artisanal Bread (E, G, N)

Soft Roll, Hard Roll, Multigrain Roll

Carving Station

Roasted Australian Black Angus Prime Rib
with Garlic and Thyme Jus (A)

German Pork Knuckle with Sauerkraut (P)

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

Western Station

Creamy Tomato Bisque (D)

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

Oven Roasted Lamb with Brown Sauce and Mint Jelly

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)

Corn on Cob (D)

Sauteed Baby Carrot (D)

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

Baked Cheesy Oyster Szechuan Mala Bechamel (D, SH)

Deep Fried Breaded Oyster (E, G, SH)

Kids' Corner

Chicken Nugget (G)

French Fries

Deep Fried Pollock Fish Fillet (G, SE)

Beef Sliders (D, E, G)

Margherita Pizza (D, E, G)

Hawaiian Pizza (D, E, G)

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

Live Pasta Station

Pasta Pomodoro (G, V)

Cheese Macaroni (D, G, V)

Mushroom Ravioli (D, G, V)

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

Asian Station

Singapore Chilli Crab, Fried Mantou (E, G, SH)

Steamed Chicken with Cordyceps Flower and
Black Fungus (A)

Claypot Tofu with Vegetable
and Pork Belly (A, G, P, S, SH)

Peranakan Satay Babi (P, SH)

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

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

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

Assorted Cracker

Double Boiled Soup

Double Boiled Pork Rib with
Chinese Yam Soup (P)

Satay Station (N)

Chicken and Beef Satay, with Peanut Sauce (N),
Cucumber, Red Onion, Lontong Rice

Noodle Station

Crispy Wonton Noodle with
Prawn Wonton in Lobster Broth (G, SH)

Singapore Laksa (D, E, N, SH)

Vegetable Noodle Soup (G, V)

Chinese Barbeque Station

Roasted "Dang Gui" Duck (G, S)

Roasted Pork Belly (P)

Braised Soya Chicken (A, G, S)

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)

Goan Fish Curry (SE, D)

Butter Paneer (N, D, 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

Tandoori Live Station

Tandoori Chicken Thigh (D)

Tandoori Vegetable (D)

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)

Assorted Mochi (V)

Berry Opera (D, E)

Mini Fruit Tartlet (D, E)

Choux Craquelin (D, E, N)

Local Selection

Pandan Chiffon (E, G)

Mango Pomelo Konnyaku (V)

Coconut Jello Gula Melaka Sago (V)

Local Kueh

Rainbow Lapis (V)

Ondeh Ondeh (V)

Ubi Bingka (V)

Kueh Salat (V)

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