



# SAMPLE WEEKEND LUNCH BUFFET MENU

JOURNEY THROUGH  
SOUTHEAST ASIA WITH US

**SATURDAY**

Adult: S\$92 | Child: S\$46

**SUNDAY**

Adult: S\$102 | Child: S\$51

 @riserestaurantsg #risesg  @rise.mbs

Prices are subject to 10% service charge and prevailing goods and services tax.

# SEAFOOD ON ICE

Boston Lobster, Rock Lobster, Atlantic Snow Crab, Norwegian Greenland Shrimps,  
Tiger Prawns, Australian Blue Mussels, Venus Clams, Half-Shelled Scallops, Irish Sea Whelks

## DIPS

Home-Made Thai Green Chilli Sauce, Chimichurri, Nước Mắm Gừng, Cocktail Sauce, Lemon Wedge

## SASHIMI & SUSHI

Atlantic Salmon\*, Octopus, Yellowfin Tuna

Soft-Shell Crab Sushi, Grilled Eel Nigiri, Gunkan Seaweed, Crab Salad Gunkan,

California Roll, Vegetarian Maki, Aburi Salmon

Shoyu, Wasabi, Pickled Ginger, Brown & Green Soba with Japanese Pickles, Nori,

Furikake, Mushrooms, Seaweed, Nameko Mushrooms

\*Sustainable

Menu is on rotation basis and subject to change.

## **SALAD GREENS, COMPOUND/WELLNESS SALAD & MEZZE**

Mesclun, Butter Lettuce, Coral Sweet Peppers, Purple Onions, Fennel, Tomatoes,  
Japanese Cucumber, Quinoa, Wild Rice, Kidney Beans, Green Beans, Asparagus Spears,  
Corn Kernels

Caesar, Citrus Vinaigrette, Red Wine Vinaigrette, Japanese Sesame Dressing,  
Thousand Island Dressing

## **COMPOUND SALADS**

Purple Cauliflower Salad, Lemon Mustard Tahini

Beetroot & Halloumi Salad, Rocket, Cracked Hazelnuts, Caramelised Onion Dressing  
Shaved Fennel, Croutons, Walnuts, Parmesan

## **MEZZE**

Hummus, Baba Ghanoush, Tahini, Spicy Carrot, Mediterranean Eggplant Salad,  
Red Pepper Hummus, Pita

## **CHEESES & BREADS**

Banon, Langres, Scamorza

Chabichou, Valençay, Neuchâtel, Morbier, Gubbeen, Münster, Brillat-Savarin  
Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental Bread, Multiseed Bread,  
Mustard Bread, Mediterranean Focaccia, Grissini

## **SMOKED FISH & CHARCUTERIE**

Smoked Salmon\*

Hot Smoked Salmon\* with Crème Fraîche Dill, Horseradish Cream

Black Forest Ham, Bresaola, Prosciutto

## **SOUP**

Lobster Bisque

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## **CARVINGS/LIVE COOKING**

Australian Wagyu Prime Ribs

Za'atar Baked Whole Salmon\*, Hollandaise Sauce with Tarragon

Salt Marsh Whole Baby Lamb, Tandoori Marinade, Mint Chutney

Jus, Béarnaise, Herb Butter, Maldon Salt,

Old-Fashioned Dijon Mustard

Fresh Pasta Carbonara Tossed in Parmesan Wheel

## **HOT WESTERN**

Cod Fillet, Tomatoes, Olives, Fresh Basil

Australian Smoked Roast Beef Short Ribs

Duck Confit

Risotto

Sautéed Broccolini with Almond Flakes & Échiré Butter

Sautéed Potatoes, Grilled Vegetables

Parmigiana

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# SINGAPORE

## NYONYA

Ayam Buah Keluak

Nyonya Chap Chye

## CHINESE

Sri Lankan Crab with Homemade Chilli Sauce

Stir-Fried XO Prawns

Shanghai Style Pork Knuckle

Braised Seafood Longevity Noodles

Braised Duck

## CHICKEN RICE

Anxin Chicken with Fragrant Rice & Condiments

## INDIAN

Lamb Kebab

Butter Chicken

Lamb Biryani

## MALAY

Wagyu Beef Rendang

Assam Pedas Seabass

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# THAILAND

## COLD

Green Papaya Salad

Young Mango Salad with Prawn Meat

## HOT

Yellow Chicken Curry with Baby Eggplant

Massaman Wagyu Beef Curry

Baby Corn, Broccoli, Mushrooms with Scallops

Minced Black Pork with Thai Sweet Basil & Chilli

Seabass Fillet Topped with Lime Broth

Hot & Sour Prawn Soup

Grilled Pork Neck with Sweet Tamarind Sauce

# VIETNAM

## HOT

Deep-Fried Oyster Mushrooms

Grilled Seabass Fillet Marinated with Turmeric, Dill Leaves, Blue Ginger,  
Lemongrass, Chilli with Pineapple & Fish Sauce Dipping

Pork Belly with Coconut Water & Boiled Egg

## COLD

Vietnamese Fresh Rice Paper Rolls with Prawns

# KIDS' STATION

Only Available for Sunday Lunch

Macaroni & Cheese

Miso-Marinated Baked Salmon with Asparagus

Chicken Chipolata on Mashed Potato

Pizza Margarita

Buttered Corn Kernels

Cupcakes

Macaroons

Chocolate & Candies

Menu is on rotation basis and subject to change.





# SWEET ENDINGS

## WHOLE CAKE

Ondeh Ondeh Cake  
Kaffa Chocolate Cake  
Strawberry Shortcake  
New York Cheesecake

## MINIATURES & SHOOTER GLASSES

Chempedak Cheese Tart  
Salted Chocolate Macadamia Tart  
Coconut Mango Mousse  
Raspberry Panna Cotta  
Pulut Hitam Mousse Cake

## LOCAL DELIGHTS

Kueh Talam  
Sago Lapis

## WARM DESSERT

Peach Gum Longan Soup

## LIVE STATION

Peanut Mochi  
Ice Chendol

## ICE CREAMS & SORBETS

Rum & Raisin Ice Cream  
Chocolate Ice Cream  
Coconut Lime Sorbet  
Mango Passion Fruit Sorbet