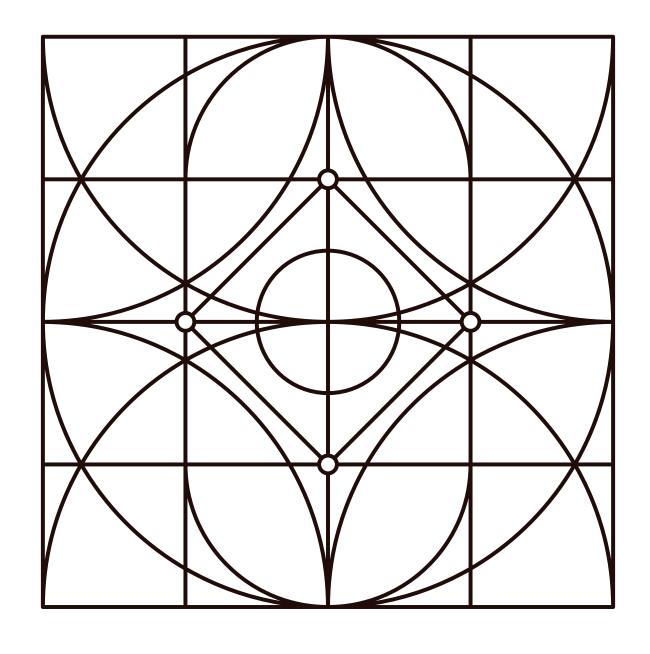


FOOD MENU



BREAKFAST

6am-12pm

Bircher Muesli (V)

Granny Smith Apple, Hazelnuts, Banana, Mixed Fresh Berries & Coco Nibs \$15

Healthy Greek Yoghurt Parfait (V)

Purple Corn-Quinoa Cereal, Granola Incan Golden Berries, Dried White Mulberries & Chia Seeds \$14

Homemade Raisin & Buckwheat Pancakes (V)

Caramelised Banana, Clotted Cream, Macadamia Nuts & Maple Syrup **\$18**

Classic Eggs Benedict \$24

Poached Eggs, Parma Ham, Mesclun, English Muffin & Hollandaise \$24

Avocado on Rye Toast (V)

Cherry Tomatoes, Lemon, Chives & Arugula \$15
Add Smoked Salmon \$5

Big Breakfast

2 Eggs Any Style, Hash Browns, Chicken Sausage, Bacon & Baked Tomato \$28

Asian Delights

Choice of Fish Ball Noodle Soup or Congee, Mushroom Chicken Siew Mai & Lobster Dumpling \$22

Indian Vegetarian (V)

Idli, Vada Sambar, Tomato Chutney & Upma \$22

ALL-DAY DINING

12pm-11pm

RISE House Salad

Shredded Cabbage, Apples, Celery, Dried Blue Berries, Walnuts, Crispy Corn Tortilla & Chicken Tenders served with Grain Mustard Dressing \$26

Organic Quinoa Salad (V)

Tossed with Zucchini, Tomatoes, Cucumber, Parsley, Chives, Spinach, Feta Cheese & Lemon Vinaigrette \$22

Mixed Green Salad (V)

Mesclun Mixed Greens, Cherry Tomatoes, Cucumber, Red Onion & Croutons \$18

Choice of Dressing: Thousand Island, Caesar, Sesame

Chicken & Vegetable Gyoza \$15

Pan-Fried Dumplings, Shredded Ginger & Black Vinegar **\$15**

Soup of the Day \$16

Spaghetti with Meatballs

Meatballs, Tomato Sauce, Served with Garlic Bread Roll \$26

Tagliatelle

Organic Beef & Wild Mushroom Ragout with Grated Parmesan \$34

RISE Club Sandwich

Grilled Chicken, Avocado, Melted Cheddar, Crispy Bacon, Lettuce & Fried Egg on Toasted Brioche, Served with Thick-Cut Fries **\$25**

Panini (V)

Toasted Ciabatta with Roma Tomatoes, Grilled Portobello, Melted Mozzarella & House-Made Basil Pesto Dressing \$24

Maine Lobster Laksa

Thick Rice Vermicelli, Boiled Quail Egg, Bean Sprout, Sliced Fish Cake, Half Maine Lobster, Served with House-Made Laksa Broth \$48

Chef Man Chung's Nasi Lemak

Steamed Fragrant Pandan Coconut Rice,
Otak Mousse Stuffed in Indian Mackerel, Served with
House-Made Sambal Sauce \$24

Hainanese Chicken Rice

Slow-Poached Boneless Cordyceps-Fed Chicken Breast or Drum Stick with Lemongrass-Infused Fragrant Rice, Served with Chicken Broth, Chilli, Ginger & Soya Sauce \$28

Kuhlbarra Barramundi

Pan-Roasted Barramundi with Wilted Spinach, Carrots & Tomatoes, Potato Galette Served with Warm Smoked Anchovy-Caper Dressing **\$34**

Pasture-Fed Beef Ribeye (300 grams)

Char-Grilled Ribeye served with Thick-Cut Fries & Béarnaise Sauce \$58

SNACKS

12pm-6am

Fresh Seasonal Oysters

Freshly Shucked Oysters Served with Ponzu & Lemon Half-Dozen \$30 / One Dozen \$60

Soft-Shell Crab Man Tou

Pickled Cabbage & Chilli Crab Dipping Sauce \$18

Crispy Mid-Joint Chicken Wings

Tossed with House-Made Thai Hot Sauce & Holy Basil **\$15**

Japanese Yakitori

Glazed Chicken Thigh, Pickled Radish & Chives \$16

Chicken & Vegetable Gyoza

Pan-Fried Dumplings, Shredded Ginger & Black Vinegar \$15

Truffle Fries (V)

Thick-Cut Fries, Parmigiano-Reggiano, Served with Truffle Aioli \$12

Char Kway Teow

Wok-Fried Flat Rice & Yellow Noodles with Sweet Sauce, Prawns, Fish Cake & Chinese Chicken Sausage \$24

Singapore-Style Hokkien Mee

Braised Rice Vermicelli & Yellow Noodles, Prawns, Squid & Pork Belly \$25

Beer-Battered Cod Fish & Chips

Steak-Cut Fries, Coleslaw & Tartar Sauce \$26

USDA Prime Beef Burger

Char-Grilled Beef Patty, Swiss Cheese, Streaky Bacon, Dill Pickles & Steak-Cut Fries \$26