B R E A K F A S T
6am—12pm

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

Healthy Greek Yoghurt Parfait $14
Purple Corn–Quinoa Cereal, Granola Incan Golden Berries,
Dried White Mulberries & Chia Seeds

Homemade Raisin & Buckwheat Pancakes $18
Caramelised Banana, Clotted Cream,
Macadamia Nuts & Maple Syrup

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

Avocado on Rye Toast $15
Cherry Tomatoes, Lemon, Chives & Arugula
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 $22
Idli, Vada Sambar, Tomato Chutney & Upma

(V) Vegetarian
Prices are subject to 10% service charge and prevailing goods and services tax.
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
Tossed with Zucchini, Tomatoes, Cucumber, Parsley, Chives, Spinach, Feta Cheese & Lemon Vinaigrette $22

Mixed Green Salad
Mesclun Mixed Greens, Cherry Tomatoes, Cucumber, Red Onion & Croutons $18
Choice of Dressing: Thousand Island, Caesar, Sesame

Chicken & Vegetable Gyoza
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

(V) Vegetarian

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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

(V) Vegetarian

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**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

*(V) Vegetarian

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