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SAMPLE MENU  
LUNCH

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# ORDERING TIPS



## #1 RELAX & ENJOY

Start by ordering appetisers, salads or our signature Seafood Platter.

Take your time to review the menu and place another order when you're ready.

You don't have to place your entire order at once.



## #2 SHARING IS CARING

If you'd like a dish to be shared among more people, just let us know and we'll prepare a sharing portion.




## #3 UNLIMITED SERVINGS

Love a dish? Remember, you can always order another serving. Help us minimise food waste by ordering what you can finish.

## HAPPY FEASTING!

### STARTERS

#### SOUPS

Miso Soup with Clams 

Tomato Soup 

#### SALADS

##### RISE Signature Salad

Multicoloured Quinoa with Fresh Tomato, Scallion, Pine Nuts, Spinach, Jicama, Manchego Cheese, Cilantro, Roasted Corn, Basil & Lemon Vinaigrette

##### Mixed Green Salad

Cherry Tomatoes, Cucumber, Red Onion, Croutons & Wafu Shoyu Dressing

#### CURED MEATS & FISH

Served with Capers, Cornichons & Diced Red Onion

##### Cured Meat Platter

Prosciutto 

Salami 

##### Selection of Smoked Fish

Smoked Salmon 

Cured Snowfish

#### ARTISANAL CHEESE BOARD

A Tasting Platter of Our Daily Offering

Served with Dried Apricots, Dried Cranberries, Walnuts & Crackers

#### CHEF'S SELECTION OF MEZZE

Selection includes Assorted Olives, Baba Ganoush, Pita Bread, Hummus, Artichokes & Stuffed Pimientos

#### DIM SUM

Pork Siew Mai 

Har Gow (Prawn Dumplings)

### FRESH SEAFOOD

#### Seafood Platter

Platter includes Canadian Snow Crab, Tiger Prawns, Venus Clams & Mussels

#### Sashimi Bento

Served with Wasabi, Pickled Ginger & Soy Sauce

Salmon 


Tako

Tuna

#### Sushi Bento

Served with Wasabi, Pickled Ginger & Soy Sauce

California Maki

Vegetarian Maki 

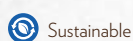
Ebi Nigiri

Unagi Nigiri

Salmon Nigiri 



Vegetarian



Sustainable



Contains Pork

Menu items are on rotation and subject to change.


## MAIN COURSE


### WESTERN

Barramundi, Sautéed Mushrooms, Roasted Kabocha with Nori, Saffron Sauce 

Chicken Katsu, Shredded Cabbage, Japanese Curry

Garlic Confit Pork Belly, Sautéed Mushrooms in Garlic, Roast Potatoes, Mushroom Sauce 

Miso Salmon, Roasted Kabocha with Nori, Grilled Asparagus, Sun-dried Tomato, Saffron Sauce 

Spaghetti, Spring Pea, Asparagus, Zucchini & Tomato Served with Garlic Toast 

### INDIAN & MALAY

#### **Dal Tadka, Aloo Shimla Mirch with Papadum & Jeera Pulao**

*Yellow Lentil, Potato Capsicum Curry, Basmati Rice, Cumin & Clarified Butter*

*Served with Indian Pickles, Cucumber Raita, Plain Naan Bread*

#### **Ayam Goreng Berempah, Sayur Campur Goreng & Basmati Rice**

*Deep-fried Local Spiced Chicken, Stir-fried Vegetables with Oyster Sauce & Steamed Fragrant Basmati Rice*

*Served with Sambal Belachan & Nyonya Achar*

### ASIAN

#### **Roasted Delight**

Char Siew Pork , Roasted Duck

Singapore Prawn Laksa with Fish Cake & Quail Eggs 

Tonkatsu Ramen with Nori, Tamago & Chashu 

Steamed Halibut with Chilli Fermented Soy Bean Paste 

Wok-fried Seafood Udon Noodles

Cereal Prawn with Curry Leaves 

Wok-fried Kailan with Silverfish

Chicken Karaage with Yuzu Aioli

## DESSERTS

### CAKES

Strawberry Shortcake  
Chocolate Calamansi Cake 

Baked Banana Tart


### MINIATURES

Matcha Mousse  
Yuzu Banana Cake  
Matcha Azuki Panna Cotta

### MINIATURE LOCAL DELIGHTS

Ondeh-Ondeh  
Kueh Kosui  
Chilled Yuzu Sea Coconut Soup

### ICE CREAM & SORBET BY THE SCOOP

Dark Chocolate Ice Cream   
Mango Sorbet  
Black Sesame Ice Cream

### WARM DESSERT

Apricot & Earl Grey Bread & Butter Pudding  
Matcha Churros

### CHEF'S SELECTION OF SEASONAL FRUIT

*Daily Assortment*

## MOCKTAIL MENU

\$8 each



### MARY CITRONIKA

*House Infused Rosemary & Lemon Syrup, Fresh Lime & Orange Juice, Soda*

### KAMPUNG SUMMER 65

*Fresh Mango & Pineapple Juice, Coconut Milk, Lemongrass & Nata de Coco*

### SINFUL BERRY & EVE

*Strawberry Purée, Fresh Apple Juice, Soda & Mint*



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