



R I S E

NEW YEAR'S EVE
BUFFET MENU

31 DEC 2022



❖ SEAFOOD ON ICE ❖

Alaskan King Crab*, Rock Lobster, Boston Lobster*, Tiger Prawns,
New Zealand Blue Mussels, Venus Clams, Half Shell Scallops

DIPS

Homemade Thai Green Chilli Sauce, Cocktail Sauce, Shaoxing Wine & Black Vinegar



❖ CHEF'S CORNER ❖

SASHIMI & SUSHI

Served with Shoyu, Wasabi, Pickled Ginger & Pickled Cucumber

Norwegian Salmon*, Octopus, Yellowfin Tuna, Sweet Shrimp

Soft Shell Crab Aburi Maki, Hokuou Salmon Roll, Rainbow Roll, Unagi Tobiko, Saba

Cold Soba

SALAD GREENS

Mesclun, Baby Spinach, Marinated Artichokes, Kalamata Olives, Sundried Tomatoes,
Buffalo Mozzarella, Stuffed Sweet Peppers

COMPOUND SALADS

Grilled Baby Octopus & Potato Salad

Greek Salad with Feta Cheese, Olive Oil & Marinated Olives

Green Bean, Fig & Grilled Halloumi Cheese

Quinoa Salad with Roasted Squash, Dried Cranberries & Pecans

Wild Rice Salad with Edamame, Mushroom & Miso Sesame Dressing



❖ CHEF'S CORNER ❖

MEZZE

Hummus, Falafel, Baba Ghanouj, Tahini, Tzatziki, Tabbouleh, Laffa, Pita

CHEESES

Brie, Stilton, Manchego, Morbier, Gubbeen, Munster, Brillat-Savarin, Langres

Walnuts, Raisins, Cranberries, Lavosh, Crackers, Quince Jam

ARTISANAL BREADS

Breadsticks, Lavosh, Laugen Roll, Multigrain, Mini Baguette, Onion Bun, Sourdough

SMOKED FISH

Smoked Salmon*, Gravlaks

CHARCUTERIE

Mortadella, Truffle Salami, Pastrami, Honey Baked Ham, Cold Salmon Chaud Froid

Marinated Artichokes, Stuffed Peppers, Kalamata Olives, Sundried Tomatoes

SOUPS

Lobster Bisque with Brandy

*Aquaculture Stewardship Council (ASC)-certified

Menu is on rotation basis and subject to change. Terms and Conditions apply.



❖ CHEF'S CORNER ❖

CARVINGS & LIVE ENTRÉE COOKING STATION

Lamb Leg with Garlic & Rosemary

Baked Swordfish

Wagyu Beef Leg

Raclette

Flambé Spaghetti Marinara Tossed in Parmesan Wheel

BBQ Baby Back Iberico Pork Ribs

SAUCES & CONDIMENTS

Jus, Béarnaise, Herb Butter, Maldon Salt, Old Fashioned Steak Sauce, Dijon Mustard

HOT

Mushroom Risotto

Lobster Thermidor Vol au Vents

Beef Rossini with Foie Gras

Grilled Broccolini

Baby Carrots

Baked Cauliflower



❖ SINGAPORE ❖

PERANAKAN TOK PANJANG

Ayam Buah Keluak

Nyonya Chap Chye

Bakwan Kepiting

Babi Pongteh



CHINESE WOK

Salted Egg Yolk Prawn

Braised Mixed Vegetables

Yunnan-style Fried Rice with Minced Pork & Preserved Vegetables

Chilli Crab with Deep-fried Mantou

Chicken Satay

Black Chicken Soup with Goji Berries



CHINESE BBQ

Roast Duck with Plum Sauce



NOODLE

Singapore Laksa



❖ MALAYSIA ❖

MALAY TINGKAT

Wagyu Beef Rendang

Baby Squid with Sambal Balado



INDIAN HANDI POT

Palak Paneer

Chicken Tikka Masala

Lamb Rogan Josh

Prawn Tikka

Chicken Biryani

Shish Kebab

Naan, Raita, Chutneys, Pickles



❖ THAILAND ❖

HOT

Thai Pandan Leaf Chicken

Thai Pork & Seafood Skewers with Dip

Green Chicken Curry

Massaman Beef Curry

Kra Pao with Egg

Pad Thai with King Prawns

Hot & Sour Prawn Soup with Noodles



SALADS

Green Papaya Salad

Green Mango Salad with Prawn

Thai Glass Noodle Salad



❖ VIETNAM ❖

HOT

Slow-baked Lemongrass Spring Chicken with Vietnamese Spices & Broth

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

Braised Pork Belly with Coconut Water and Boiled Egg



NOODLE STATION

Vietnamese Pho



SALADS & DIPS

Vietnamese Rice Paper Rolls with Prawns,
Lotus Sprout & Slow Braised Pork Belly

Pork Galantine



❖ SWEET ENDINGS ❖

SLICED CAKES

Raspberry Cheesecake

Chocolate Peanut Butter Cake

Brown Sugar Banana Cake

Matcha Azuki cake

Lemon Custard Cake



TARTS OF THE DAY

Cherry Almond Tart

Strawberry Chocolate Tart

Apple Crumble Tart



SHOOTER GLASS

Baileys Chocolate

Piña Colada Pana Cotta



LOCAL DELIGHTS

Sago Lapis

Kueh Talam



❖ SWEET ENDINGS ❖

LIVE STATION

Churros

Chendol



WARM DESSERT

Peach Gum Longan Soup



ICE CREAM & SORBET

Truffle Ice Cream

Chocolate Ice Cream

Champagne Sorbet

Passion Mango Sorbet