

Press Release



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Journey through Southeast Asia at Marina Bay Sands' RISE restaurant

An all-new buffet concept steeped in the rich cultural heritage of the region's ingredients

Singapore (27 January 2022) – Marina Bay Sands' signature restaurant RISE has unveiled an all-new buffet concept celebrating Southeast Asia's most treasured delicacies. Nestled at the lobby of Hotel Tower 1, RISE invites diners to feast their way through the jewels of the region beginning with Thailand, Vietnam, Malaysia and Singapore.



*Celebrate Southeast Asia's heritage delicacies at the heart of the iconic Marina Bay Sands hotel lobby (pictured on the left): **Peranakan Tok Panjang** from the Singapore station*

Led by Executive Chef Colin Thumboo who brings more than 40 years of culinary experience around the region, RISE is a culmination of expertise collective of its 52-chef brigade, giving rise to a glorious line-up that celebrates the region's most authentic flavours. In addition to lunch and dinner¹, guests can enjoy comforting breakfast dishes like *Vietnamese pho* and *Singapore style laksa*, as well as *nasi lemak* and *lontong*, among other pan-Asian and Western favourites like premium cold cuts and cheese platters.

Christine Kaelbel-Sheares, Vice President of Food & Beverage, Marina Bay Sands, said, "RISE has always been loved by our diners for providing a home away from home for families and friends to commune over comforting, familiar dishes. Our all-new buffet concept offers a fresh focus and expanded repertoire that showcases the pinnacle of Southeast Asian cuisine. We have also introduced native Thai and Vietnamese chefs as part of our multi-cultural team

¹ An afternoon à la carte menu is also available from 2.30pm to 5.30pm daily.

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to dedicate their heritage recipes, as well as a 'Chef's Corner' where guests can witness up close our culinary team's finesse and showmanship in the live carvings."

Diners are whisked away to distinct parts of the region as they are greeted by buffet ambassadors dressed in colourful ethnic costumes by the staff-served stations. Traverse the vibrant streets of Thailand and experience the unique charm of Vietnam's floating markets, or satiate cravings for spice in Malaysia before tucking into familiar wok-fried signatures and Peranakan dishes in Singapore.

Culinary stars galore amidst live Chef's Corner



(pictured in the centre): *Thai green curry with chicken*

Hailing from the Land of Smiles, Sous Chef Aumpha Jarutus from Bangkok, Thailand, shares legendary recipes from his family and culinarians he has met through the years before moving to Singapore in 2011. As a child, he used to pound mint leaves, shrimps and spices in a wooden mortar for hours – essential ingredients that are soul to his signature *green papaya salad* and *green curry with chicken*. Chef Jarutus also enjoyed visiting markets and conversing with hawkers, one of whom taught him how to make authentic *Thai style boat noodles*. Diners are in for a treat of secret pork bone broth simmered for hours, boiled with pickled bean curds and a *mélange* of spices.

Head to Vietnam next, as Chef de Partie Hoang Hong Khua shares his family's traditional *Vietnamese pho* featuring slices of Australian grass-fed beef tenderloin, served with sprigs of Thai basil leaves and beansprouts. Enjoy the bowl of goodness with *Vietnamese rice paper rolls* with prawns, slow braised pork belly and lotus sprouts salad, or with responsibly sourced *grilled threadfin fillet*, a superior protein marinated in quintessential Vietnamese spices like lemongrass and blue ginger.

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Australian beef cheek rendang from the Malaysia station

Embrace a melting pot of flavours from Malaysia, as the team presents a medley of rempah (spice paste) and coconut milk dishes. The star of the show is the *Australian beef cheek rendang*, layered by Minangkabau herbs and spices which contribute to its extravagantly complex flavour. Pair it with the beautiful blue butterfly pea *nasi lemak*, or choose from a variety of complementary sides like crispy ikan bilis, peanuts, sambal goreng tahu tempeh, rolled egg omelette and fried chicken wings. The station also houses a variety of curries made using Indian handi pots, such as *lamb vindaloo*, *chicken tikka masala*, *butter chicken*, as well as a whole grilled *seabass tikka*.

Finally, come home to Singapore and indulge in the city-state's iconic local delights, from succulent *chilli crabs* and *har cheong gai* (fried prawn paste chicken) made using a whole spring chicken, to Singaporean chef Stella Tan's grandmother's recipe of *Chinese rojak* at the live station. Here, Chef Thumboo presents the unique Peranakan *Tok Panjang*, a traditional, extravagant feast starring his family's recipes of *ayam buah keluak* (chicken in spicy tamarind gravy and native keluak nuts) and *bakwan kepeting* (pork & crab meatball soup), complete with *babi pongtay* (Nyonya-style braised pork), *ikan gulai* (fish curry), *Nyonya chap chye* (braised mixed vegetables), *kerabu bok nee* (cold black fungus salad) and *nasi kerabu* (blue pea glutinous rice).

Diners can also opt for Singaporeans' favourite poached *chicken rice* starred by the GG™ French poulet (Anxin Chicken), the first in Asia to receive the Certified Humane® certification. Raised and handled in a local boutique farm, the chicks are bred in spacious pens, are free from antibiotics and hormone stimulants, and are fed a vegetarian diet throughout their lives.

Lastly, RISE presents the Chef's Corner, which offers the best of seasonal produce through rotational live carvings. Look forward to indulging in prized cuts of the New Zealand Saltmarsh lamb in the *lamb leg stuffed with whole black garlic & fresh rosemary*, the family-owned *Australian Stanbroke beef ribeye*, *200 days grain-fed Australian Tomahawk*, and baked *barramundi* with herb crust, sourced from a local farm just 16 kilometres away from Marina Bay Sands.

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Southeast Asian mixology inspired by RISE's herb garden



Handcrafted cocktail inspired by our herb garden (for illustration purpose)

Complete the ultimate gastronomic journey at RISE with refreshing Asian-inspired thirst-quenchers which thoughtfully incorporate edible plants from RISE's herb garden. Led by Head Bartender Jacko Ng, RISE's all-new beverage line-up features an array of handcrafted cocktails and mocktails, as well as classic beers from the region and locally crafted beers.

Cocktails lovers will delight in tipples (S\$20++ per glass) such as the *Miss Joaquim*, a Tanglin Orchid gin-based cocktail shaken with laksa leaves, flower blossom, aperol and fresh lemon juice, and the refreshing *Siam Margarita*, starred by a Cointreau infused kaffir-chilli and lemongrass concoction steeped for days, before being shaken with Patrón Reposado and fresh lime juice. The team has also specially imported bottles like Thailand's national spirit Mekhong Rum, which is shaken with sour plum peach liqueur in the *Mekong Mojito*, and topped with Peychaud's bitters, Vietnamese perilla leaves and fresh lime juice.

Guests can also enjoy creative mocktails (S\$12++ per glass), from *Memories of Saigon*, featuring a house-made avocado concoction with Vietnamese coffee and milo, to *Penang Jem*, a unique blend of sugarcane juice, lemon juice, egg white, nutmeg and longan. Selected sodas at the soda bar are also included as part of the buffet, such as *Singapore Lady*, a rose and lychee syrup-based drink with fresh lemon juice, and the *Spicy Mango*², inspired by Thai mango salad.

These drinks are perfect for lounging at RISE, where guests are surrounded by *Rising Forest* – giant indoor trees housed in stoneware ceramic vases by renowned sculptor Zheng Chongbin – and furniture crafted in natural materials. The soothing tones of emerald blue, jade green, light ash timber and a touch of elegance with bronze create a lush dining sanctuary that allows guests to feel right at home at RISE, as they relax in plush booth seats partitioned by undulating timber screens.

² Guests can opt for low sugar or no sugar options for the *Spicy Mango* mocktail.

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Bountiful Lunar New Year and Valentine's Day specials at RISE (31 January – 15 February)



(clockwise from top left): **smoked salmon yu sheng; braised pork knuckle with fermented red glutinous rice; wok fried prawns with Sichuan xiang la sauce; steamed cod fillet**

Available only for a limited time until 15 February, a sumptuous spread of Lunar New Year dishes awaits hearty reunions at RISE³. Indulge in traditional family delicacies like the Cantonese style *braised pork knuckle with fermented red glutinous rice and lotus*, and modern classics like *steamed cod with preserved olive garlic sauce* and *wok fried prawns with Sichuan xiang la sauce*. Toss to good fortune and happiness with a myriad of yu sheng platters, from responsibly sourced *smoked salmon yu sheng* (S\$88++; good for four persons) and *abalone yu sheng* (S\$98++; good for four persons), to *Boston lobster yu sheng* (S\$88++ for 500g of lobster; serves two persons, or S\$108++ for a kilogram of lobster; serves four persons).

From 12 to 14 February, RISE will charm lovers with its limited-time Valentine's Day specials. Indulge in the exclusive *truffle-crust baked, golden baby spring chicken*, accompanied by confit fennel bulbs, fennel fern and bacon mashed potatoes. Sweeten the deal with the heart-shaped *raspberry champagne cake*.

Members of Marina Bay Sands' loyalty programme – [Sands Rewards LifeStyle](#) (SRL) – can enjoy a 20 per cent discount and receive up to 10 per cent earnings. For reservations, visit marinabaysands.com/restaurants/rise or call 6688 5525.

³ For the full pricing list during the Lunar New Year period, please visit marinabaysands.com/content/dam/revamp/restaurants/restaurant-details/rise/Offers/RISE-CNY-2022-Price-List.pdf.

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Prices⁴ stated are after Sands Rewards discount

Opening Hours	Member Price ⁵		Non-Member Price
Breakfast (Daily) 6.30am to 10.30am	Adult	S\$45++	
	Child	S\$22++	
Weekday Lunch (Monday to Friday) 12pm to 2.30pm	Adult	S\$62++	S\$77.50++
	Child	S\$30++	S\$37.50++
Saturday Lunch 12pm to 2.30pm	Adult	S\$66++	S\$77.65++
	Child	S\$32++	S\$37.65++
Weekday Dinner (Monday to Thursday) 6pm to 10.30pm	Adult	S\$84++	S\$105++
	Child	S\$38++	S\$47.50++
Weekend Dinner (Friday & Saturday) 6pm to 10.30pm	Adult	S\$98++	S\$115.30++
	Child	S\$45++	S\$52.95++
Sunday Dinner 6pm to 10.30pm	Adult	S\$90++	S\$105++
	Child	S\$41++	S\$47.50++
Sunday Brunch 12pm to 3pm	Adult	S\$152++ (with free flow alcohol)	S\$178++ (with free flow alcohol)
		S\$102++ (without free flow alcohol)	S\$120++ (without free flow alcohol)
	Child	S\$41++	S\$48++

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with over 2,200 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs nearly 10,000 Team Members across the property. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com

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For High-resolution Images

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⁴ Prices have been updated as of 19 July 2022.

⁵ Members of Sands Rewards LifeStyle, Marina Bay Sands' loyalty programme, can enjoy a 20 per cent discount on weekdays and 15 per cent discount on weekends, alongside 10 per cent earnings. Discounted prices are not applicable on eve of and Public Holidays, special menu days, weddings and events. For more information, visit marinabaysands.com/sands-rewards-lifestyle.html.