



# FRIDAY & SATURDAY DINNER BUFFET MENU

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Adult: S\$128 | Child: S\$64

 @riserestaurantsg #risesg  @rise.mbs

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

# SEAFOOD ON ICE

Boston Lobster, Crayfish, Alaskan King Crab, Atlantic Snow Crab, Tiger Prawns,  
Greenland Shrimps, Atlantic Blue Mussels, Venus Clams,  
Chilean Half-Shell Scallops, Abalone

## DIPS & CONDIMENTS

Homemade Thai Green Chilli Sauce, Honey Mustard, Vietnamese Ginger Fish Sauce,  
Cocktail Sauce, Lemon Wedges

## COLD DISHES

Korean Strawberry Wedges, Spinach Leaves, Feta Cheese, Pecans, Balsamic Glaze  
Beetroot, Orange Segments, Rocket, Pistachios, Citrus Vinaigrette  
Green Beans, Snow Peas, Sliced Radish, Mint Pesto, Crushed Almonds  
Quinoa, Pomegranate, Diced Cucumber, Mint, Lemon Honey Dressing  
Grilled Peppers, Grilled Artichokes, Thinly Sliced Red Onions  
Caprese with Heirloom Tomatoes and Fresh Mozzarella, Balsamic and Fresh Basil  
Bocconcini with Pesto and Wakame Rock Salt

## CALIFORNIAN SALAD BAR

Mesclun, Coral Lettuce, Sweet Peppers, Tomatoes, Japanese Cucumber, Corn Kernels, Quinoa, Wild  
Rice, Asparagus Spears, Quail Eggs, Smoked Chicken, Tuna in Oil  
Kalamata Olives, Marinated Peppers, Sun-Dried Tomatoes, Grilled Artichokes

## DRESSINGS

Caesar, Thousand Island, Citrus Vinaigrette, Goma Dressing, Olive Oil, Balsamic Vinegar

\*Sustainable

The menu is on a rotating basis and is subject to change.

## **SASHIMI & SUSHI**

Atlantic Salmon (Sustainably Sourced), Octopus, Yellowfin Tuna

Aburi Sushi, Temaki, Gunkan, Maki Rolls

Shoyu, Wasabi, Pickled Ginger

## **JAPANESE GRILLED**

Chicken Yakitori, Tamago Aburi

## **JAPANESE COLD**

Soba Noodles, Spring Onions, Wasabi, Nori

Salmon Poke, Avocado, Daikon, Cucumber, Pickles

## **CHEESES & BREADS**

Morbier, Gubbeen, Munster, Brillat-Savarin, Banon, Stilton

Walnuts, Raisins, Cranberries, Kiwi, Guava, Fig Jam, Strawberry Jam, Breadsticks,  
Crackers, Australian Fresh Honeycomb

Sourdough Baguette, Pretzel, Champagne Bread, Garlic and Emmental Bread,  
Multiseed Loaf, Mustard Bread, Mediterranean Focaccia, Cereal Sourdough,  
Rye Sourdough, Walnut Cranberry Red Wine Bread

## **SMOKED FISH & CHARCUTERIE**

Smoked Salmon (Sustainably Sourced), Hot-Smoked Salmon with Crème Fraîche and Horseradish

Truffle Salami, Pastrami, Rosette, Black Forest Ham, Saint Daniella Salami,  
Pâté en Croûte or Foie Gras Terrine

Capers, Sweet Shallots, Pickled Onions, Cornichons, Onion Marmalade

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## **INTERACTIVE STATION**

Mayura Ribeye (Chocolate- and Grain-Fed)  
Mafaldine Tossed in a Parmesan Wheel

## **CARVERY**

Barbecue Black Pork Ribs or Black Pork Belly  
Sustainable Norwegian Salmon Wellington  
Prime Rib of Australian Grain-Fed Beef  
Tajima Beef Short Ribs  
Whole Baby Australian Lamb

## **HOT SIDES**

Baby Carrots, Honey Glaze  
Roast New Potatoes with Fresh Rosemary  
Eggplant Parmigiana  
Broccolini with Échiré Butter  
Korumbha Baked Vegetables

## **SOUPS**

Lobster Bisque, Chinese Herbal Soup, Indian Fragrant Soup

## **LEVANTINE & MIDDLE EASTERN**

Hummus, Baba Ghanoush, Tarator, Harissa, Raheb Salad, Carrot Salad, Levantine Pickles, Fattoush  
Cheese Fatayer, Pita Bread, Chicken Shawarma, Moussaka, Falafel, Chicken with Halloumi  
Kharouf (Lamb with Couscous)  
Batata Harra (Potatoes with Harissa Sauce)

## **SWEETS**

Baklava  
Layers of Phyllo Pastry Stuffed with Nuts and Glazed with Sugar Syrup

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# MAINLAND CHINA LIVE STATION

## Kong Bak Bao

Braised Pork Belly in Chinese Steamed Buns

## Beijing Duck

Chinese Crêpes, Cucumber, Leek, Duck Sauce

## Shanghainese Fried Buns

With Pork Filling

## Hangzhou Mini Dumplings

Dried Seaweed, Sakura Shrimp

## Northern Chinese Fried Dumplings

With Aged Vinegar, Chilli

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# SINGAPORE

## MALAY

Beef Rendang

Nasi Lemak

Pandan Rice, Fenugreek, Blue Pea Flower, Ikan Bilis, Cucumber, Peanuts, Sambal

Sayur Lodeh (Vegetables in Coconut Milk)

## MALAY LIVE STATION

Satay

With Peanut Gravy, Condiments

## PERANAKAN & EURASIAN

Babi Pongteh

Ayam Buah Keluak

Chicken Debal

## CHINESE

Chilli Crab

Deep-Fried Mala Fish Supreme Cut

Laziji (Sakura Chicken with Sichuan Peppercorns and Dried Chilli)

Braised Black Pork Knuckle (Hong Shao)

Wok-Fried Vegetables

Grain-Fed Beef Slices with Black Pepper Sauce and Sweet Peppers

## LIVE NOODLES STATION

Laksa

Chinese Hand-Pulled Noodles

## CHICKEN RICE STATION

Pineapple-Fed Chicken

Fragrant Rice

Traditional Condiments

# SINGAPORE

## INDIAN

Vegetable Biryani

Malai Chicken

Malabar Fish Curry

Dhal

Onion Bhaji

Naan Bread

## INDIAN LIVE STATION

Chicken Tikka Masala

Chicken and Lamb Chop Tandoori

## FRUITS

Watermelon, Rock Melon, Hami Melon, Dragon Fruit, Guava, Pineapple, Longan,  
Plums, Grapes, Mini Apples

## DESSERTS

Assortment of Pastries, Ice Cream, Gelato, Warm Desserts, Kueh