



SAMPLE WEEKEND LUNCH BUFFET MENU

JOURNEY THROUGH
SOUTHEAST ASIA WITH US

SATURDAY

Adult: S\$92 | Child: S\$46

SUNDAY

Adult: S\$102 | Child: S\$51

 @riserestaurantsg #risesg  @rise.mbs

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

SEAFOOD ON ICE

Boston Lobster, Rock Lobster, Atlantic Snow Crab, Norwegian Greenland Shrimps,
Tiger Prawns, Australian Blue Mussels, Venus Clams, Half-Shelled Scallops, Irish Sea Whelks

DIPS

Home-Made Thai Green Chilli Sauce, Chimichurri, Nước Mắm Gừng, Cocktail Sauce, Lemon Wedge

SASHIMI & SUSHI

Atlantic Salmon*, Octopus, Yellowfin Tuna

Soft-Shell Crab Sushi, Grilled Eel Nigiri, Gunkan Seaweed, Crab Salad Gunkan,

California Roll, Vegetarian Maki, Aburi Salmon

Shoyu, Wasabi, Pickled Ginger, Brown & Green Soba with Japanese Pickles, Nori,

Furikake, Mushrooms, Seaweed, Nameko Mushrooms

*Sustainable

Menu is on rotation basis and subject to change.

SALAD GREENS, COMPOUND/WELLNESS SALAD & MEZZE

Mesclun, Butter Lettuce, Coral Sweet Peppers, Purple Onions, Fennel, Tomatoes,
Japanese Cucumber, Quinoa, Wild Rice, Kidney Beans, Green Beans, Asparagus Spears,
Corn Kernels

Caesar, Citrus Vinaigrette, Red Wine Vinaigrette, Japanese Sesame Dressing,
Thousand Island Dressing

COMPOUND SALADS

Purple Cauliflower Salad, Lemon Mustard Tahini

Beetroot & Halloumi Salad, Rocket, Cracked Hazelnuts, Caramelised Onion Dressing
Shaved Fennel, Croutons, Walnuts, Parmesan

MEZZE

Hummus, Baba Ghanoush, Tahini, Spicy Carrot, Mediterranean Eggplant Salad,
Red Pepper Hummus, Pita

CHEESES & BREADS

Banon, Langres, Scamorza

Chabichou, Valençay, Neuchâtel, Morbier, Gubbeen, Münster, Brillat-Savarin
Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental Bread, Multiseed Bread,
Mustard Bread, Mediterranean Focaccia, Grissini

SMOKED FISH & CHARCUTERIE

Smoked Salmon*

Hot Smoked Salmon* with Crème Fraîche Dill, Horseradish Cream

Black Forest Ham, Bresaola, Prosciutto

SOUP

Lobster Bisque

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CARVINGS/LIVE COOKING

Australian Wagyu Prime Ribs

Za'atar Baked Whole Salmon*, Hollandaise Sauce with Tarragon

Salt Marsh Whole Baby Lamb, Tandoori Marinade, Mint Chutney

Jus, Béarnaise, Herb Butter, Maldon Salt,

Old-Fashioned Dijon Mustard

Fresh Pasta Carbonara Tossed in Parmesan Wheel

HOT WESTERN

Cod Fillet, Tomatoes, Olives, Fresh Basil

Australian Smoked Roast Beef Short Ribs

Duck Confit

Risotto

Sautéed Broccolini with Almond Flakes & Échiré Butter

Sautéed Potatoes, Grilled Vegetables

Parmigiana

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SINGAPORE

NYONYA

Ayam Buah Keluak

Nyonya Chap Chye

CHINESE

Sri Lankan Crab with Homemade Chilli Sauce

Stir-Fried XO Prawns

Shanghai Style Pork Knuckle

Braised Seafood Longevity Noodles

Braised Duck

CHICKEN RICE

Anxin Chicken with Fragrant Rice & Condiments

INDIAN

Lamb Kebab

Butter Chicken

Lamb Biryani

MALAY

Wagyu Beef Rendang

Assam Pedas Seabass

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THAILAND

COLD

Green Papaya Salad

Young Mango Salad with Prawn Meat

HOT

Yellow Chicken Curry with Baby Eggplant

Massaman Wagyu Beef Curry

Baby Corn, Broccoli, Mushrooms with Scallops

Minced Black Pork with Thai Sweet Basil & Chilli

Seabass Fillet Topped with Lime Broth

Hot & Sour Prawn Soup

Grilled Pork Neck with Sweet Tamarind Sauce

VIETNAM

HOT

Deep-Fried Oyster Mushrooms

Grilled Seabass Fillet Marinated with Turmeric, Dill Leaves, Blue Ginger,

Lemongrass, Chilli with Pineapple & Fish Sauce Dipping

Pork Belly with Coconut Water & Boiled Egg

COLD

Vietnamese Fresh Rice Paper Rolls with Prawns

SWEET ENDINGS

WHOLE CAKE

Ondeh Ondeh Cake
Kaffa Chocolate Cake
Strawberry Shortcake
New York Cheesecake

MINIATURES & SHOOTER GLASSES

Chempedak Cheese Tart
Salted Chocolate Macadamia Tart
Coconut Mango Mousse
Raspberry Panna Cotta
Pulut Hitam Mousse Cake

LOCAL DELIGHTS

Kueh Talam
Sago Lapis

WARM DESSERT

Peach Gum Longan Soup

LIVE STATION

Peanut Mochi
Ice Chendol

ICE CREAMS & SORBETS

Rum & Raisin Ice Cream
Chocolate Ice Cream
Coconut Lime Sorbet
Mango Passion Fruit Sorbet