



SATURDAY LUNCH BUFFET MENU

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Adult: S\$98 | Child: S\$49

 @riserestaurantsg #risesg  @rise.mbs

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

SEAFOOD ON ICE

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

DIPS & CONDIMENTS

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

COLD DISHES

Pecan, Bacon, Pumpkin, Sautéed Kale

Carrots, Rocket, Celery, Purple Onions, Baked French Baguette Cubes, Olive Oil, White Vinegar

Butternut Squash, Sausage, Red Onion Rings, Baby Rocket, Honey Mustard Dressing

Brussels Sprouts, Pancetta, Leek, Olive Oil, Red Wine Vinegar

Lebanese Fattoush Salad, Khubz, Mixed Greens, Tomatoes, Olive Oil

Caesar Salad in Parmesan Wheel

Caprese with Heirloom Tomatoes and Fresh Mozzarella, Balsamic and Fresh Basil

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

CHEESES & BREADS

Saint-Maure, Bresse Bleu, Munster, Brillat-Savarin, Saint-Nectaire, Stilton

Australian Fresh Honeycomb, Walnuts, Raisins, Cranberries, Kiwi, Guava

Fig Jam, Strawberry Jam, Breadsticks, Crackers

Sourdough Baguette, Pretzel, Champagne Bread, Garlic & 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, Corned Beef

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

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INTERACTIVE STATION

Grilled Fremantle Octopus
Mafaldine, Ravioli, Gnocchi Tossed in a Parmesan Wheel

CARVERY

Barbecue Black Pork Ribs or Pork Belly
Whole Baked Snapper
Hickory-Smoked Grain-Fed Short Ribs
Roaring Forties Lamb Racks

HOT SIDES

Cauliflower Gratin
Roasted Baby Potatoes
Eggplant Parmigiana
Broccolini with Échiré Butter
Roasted Root Vegetables

SOUPS

Mushroom Soup, 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
Roubyan Harra (Tiger Prawns with Spiced Tomato 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 Norway Redfish, Garlic Flakes, Chilli Flakes

Gong Bao Chicken

Braised Black Pork Knuckle (Hong Shao)

Wok-Fried Vegetables

Grain-Fed Beef Slices with Celery

LIVE NOODLES STATION

Laksa

Chinese Hand-Pulled Noodles

CHICKEN RICE STATION

Pineapple-Fed Chicken

Fragrant Rice

Traditional Condiments

SINGAPORE

INDIAN

Vegetable Biryani

Butter Chicken

Kerala Fish Curry

Lamb Masala

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