



A TASTE OF SHANGHAI

FRIDAY & SATURDAY DINNER BUFFET MENU

23 & 24 OCTOBER

Adult: S\$138 | Child: S\$69

30 & 31 OCTOBER

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

 @riserestaurantsg #risesg

 @rise.mbs



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

FEATURED SPECIALS

COLD APPETISERS

Drunken Abalone in Shaoxing Wine

Marinated Jellyfish

Shanghainese Pressed Pork Terrine

Camphor Tea Smoked Duck

Shanghainese Kao Fu

Chilled Egg Tofu

FRESHLY STEAMED

Hairy Crab with Aged Vinegar, Chilli

Shanghainese Fried Bun with Pork Filling

Shanghainese Siew Mai with Glutinous Rice

Shanghainese Pork Wonton with Dried Seaweed, Sakura Shrimp

Shanghainese Fried Dumpling with Aged Vinegar, Chilli

Xiao Long Bao with Aged Vinegar, Chilli

SOUPS

Old Shanghai "Yan Du Xian"

SIGNATURE SAVOURIES

Steamed Yellow Croaker in 20-Year Aged Huadiao Wine

Braised Sea Cucumber with Shrimp Roe

Shanghainese Braised Pork Belly with Abalone

Shanghainese Soy Braised Duck

Wok-Fried Cauliflower with Hand-Sliced Cured Pork

Shanghainese Salted Chicken

Crab Roe Tofu

Baby Cabbage in Rich Broth with Egg Dumpling

Fish Fragrant Eggplant

LIVE NOODLE STATION

Shanghainese Hand-Pulled Noodles with Crab Roe

SWEETS

Fermented Rice Dumpling

Fried Sesame Ball

Eight-Treasure Rice

SEAFOOD ON ICE

Boston Lobster, Crayfish, Alaskan King Crab, Atlantic Snow Crab, Tiger Prawn,
Greenland Shrimp, Atlantic Blue Mussel, Venus Clam, Chilean Half-Shell Scallop, Abalone,
Marinated Mussel, Clam, Prawn, Crayfish

DIPS AND CONDIMENTS

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

CALIFORNIAN SALAD BAR

WESTERN

Korean Strawberry Wedge, Spinach, Feta Cheese, Pecan, Balsamic Glaze
Beetroot, Orange Segment, Arugula, Pistachio, Citrus Vinaigrette
Green Bean, Snow Pea, Sliced Radish, Mint Pesto, Crushed Almond
Quinoa, Pomegranate, Diced Cucumber, Mint, Lemon Honey Dressing
Grilled Pepper, Grilled Artichoke, Thinly Sliced Red Onion
Caprese with Heirloom Tomato, Fresh Mozzarella, Balsamic, Fresh Basil
Bocconcini with Pesto & Wakame Rock Salt

SHANGHAINESE

Drunken Abalone in Shaoxing Wine
Marinated Jellyfish
Shanghainese Pressed Pork Terrine
Camphor Tea Smoked Duck
Shanghainese Kao Fu
Chilled Egg Tofu

 Featured Special

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

CALIFORNIAN SALAD BAR

Mesclun, Coral, Sweet Pepper, Tomato, Japanese Cucumber, Corn Kernel, Quinoa, Wild Rice,
Asparagus Spear, Quail Egg, Smoked Chicken, Tuna in Oil
Caesar, Thousand Island, Citrus Vinaigrette, Goma Dressing, Olive Oil, Balsamic Vinegar
Kalamata Olive, Marinated Pepper, Sun-Dried Tomato, Grilled Artichoke

CHEESES & BREADS

CHEESE

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

CONDIMENTS

Walnut, Raisin, Cranberry, Kiwi, Guava, Fig Jam, Strawberry Jam, Bread Stick,
Crackers, Australian Fresh Honeycomb

BREADS

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*, 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
Caper, Sweet Shallot, Pickled Onion, Cornichon, Onion Marmalade

*Sustainable

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SOUPS

Lobster Bisque, Indian Fragrant Soup

Old Shanghai "Yan Du Xian" 🌿

JAPANESE

SASHIMI & SUSHI

Atlantic Salmon*, Octopus, Yellowfin Tuna

Homemade Aburi, Temaki, Gunkan, Maki Roll

Shoyu, Wasabi, Pickled Ginger

GRILLED

Teriyaki Eel

SPECIALTIES

Soba, Spring Onion, Wasabi, Nori

Octopus Tempura

🌿 Featured Special *Sustainable

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CARVERY

Stuffed Iberico Pork Belly with Dried Apricot, Mushroom, Feta
Norwegian Salmon Coulibiac*, Hollandaise
Prime Rib of Australian Wagyu Grade 6 Marbling Beef
Slow-Braised Tomahawk Shank, Root Vegetables
Roaring Forties Stuffed Lamb Leg

HOT SIDES

Baby Carrot, Honey Glaze
Potatoes Au Gratin
Eggplant Parmigiana
Broccolini with Échiré Butter
Korumba Baked Vegetables
Sautéed Abalone, Chanterelles with Garlic Compote

INTERACTIVE STATION

Madura Ribeye (Chocolate- and Grain-Fed)
Fresh Homemade Durum Wheat Pasta in Parmesan Wheel

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A TASTE OF SHANGHAI SAVOURIES

FRESHLY STEAMED

Hairy Crab with Aged Vinegar, Chilli
Shanghainese Fried Bun with Pork Filling
Shanghainese Siew Mai with Glutinous Rice
Shanghainese Pork Wonton with Dried Seaweed, Sakura Shrimp
Shanghainese Fried Dumpling with Aged Vinegar, Chilli
Xiao Long Bao with Aged Vinegar, Chilli

SIGNATURE SAVOURIES

Steamed Yellow Croaker in 20-Year Aged Huadiao Wine
Braised Sea Cucumber with Shrimp Roe
Shanghainese Braised Pork Belly with Abalone
Shanghainese Soy Braised Duck
Wok-Fried Cauliflower with Hand-Sliced Cured Pork
Shanghainese Salted Chicken
Crab Roe Tofu
Baby Cabbage in Rich Broth with Egg Dumpling
Fish Fragrant Eggplant

NOODLES

Shanghainese Hand-Pulled Noodles with Crab Roe

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LOCAL FAVOURITES

LIVE STATION

Satay

With Peanut Gravy, Condiments

Singaporean-Style Laksa Noodles

Tandoori Chicken & Lamb Chops

PEKING DUCK STATION

Chinese Oven-Roasted Duck

Chinese Crepe

MALAY

Nasi Lemak

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

Beef Rendang

Ayam Penyet with Homemade Chilli

INDIAN

Vegetable Biryani

Malai Chicken

Chicken 65

Naan

LEVANTINE

Hummus, Baba Ghanoush, Tarator, Harissa, Raheb Salad,
Carrot Salad, Levantine Pickles, Fattoush

Cheese Fatayer

Chicken Shawarma

Moussaka

Falafel

Kharouf (Lamb with Couscous)

Batata Harra (Potato with Harissa Sauce)

SWEETS

Baklava, Malabi, Halva

DESSERTS AND FRUITS

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

SHANGHAINESE SWEETS

Fermented Rice Dumpling

Fried Sesame Ball

Eight-Treasure Rice

FRUITS

Watermelon, Rock Melon, Hami Melon, Dragon Fruit, Guava,
Pineapple, Longan, Plum, Grape, Mini Apple

 Featured Special

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