



A TASTE OF SHANGHAI

SATURDAY LUNCH BUFFET MENU

24 OCTOBER

Adult: S\$110 | Child: S\$55

31 OCTOBER

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

 @riserestaurantsg #risesg

 @rise.mbs



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

FEATURED SPECIALS

COLD APPETISERS

Five-Spice Braised Beef
Marinated Bamboo Shoot Tip
Osmanthus Lotus Root and Black Rice Lotus Root
Shanghainese Smoked Fish (Pomfret)
Assorted Wine-Marinated Delicacies
Chilled Egg Tofu

SOUPS

Shanghainese Five Treasures Thick Soup

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

Sweet and Sour Yellow Croaker with Pine Nut

Fresh Squid with Garlic and Chilli

Eel with Sizzling Oil

Shanghai Drunken Chicken Roll

Stone-Pot Braised Tofu

Shanghai Braised Pork Belly with Abalone

Braised Lion's Head Meatball

Chinese Cabbage with Dried Shrimp

Braised Bamboo Shoot Tip

NOODLES

Shanghainese Hand-Pulled Noodles with Crab Roe

SWEETS

Sesame Glutinous Rice Ball in Sweet Soup

Red Date Bun

Eight Treasure Rice

SEAFOOD ON ICE

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

DIPS AND CONDIMENTS

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

COLD APPETISERS

WESTERN

Pecan, Bacon, Pumpkin, Sautéed Kale

Carrots, Arugula, Celery, Purple Onion, Baked French Baguette Cube, Olive Oil, White Vinegar

Butternut Squash, Sausage, Red Onion Ring, Baby Arugula, Honey Mustard Dressing

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

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

Caesar Salad in Parmesan Wheel

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

SHANGHAINESE

Five-Spice Braised Beef

Marinated Bamboo Shoot Tip

Osmanthus Lotus Root and Black Rice Lotus Root

Shanghainese Smoked Fish (Pomfret)

Assorted Wine-Marinaded Delicacies

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

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

CONDIMENTS

Walnut, Raisin, Cranberry, Kiwi, Guava, Fig Jam, Strawberry Jam, Bread Stick, Cracker

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, Corned Beef
Caper, Sweet Shallot, Pickled Onion, Cornichon, Onion Marmalade
Pâté Maison with Onion Marmalade

*Sustainable

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SOUPS

Mushroom Soup, Indian Fragrant Soup
Shanghainese Five Treasures Thick Soup 🌸

JAPANESE

SASHIMI & SUSHI

Atlantic Salmon*, Octopus, Yellowfin Tuna
Homemade Aburi, Temaki, Gunkan, Maki Roll
Shoyu, Wasabi, Pickled Ginger

GRILLED

Chicken Yakitori, Tamago Aburi

SPECIALTIES

Soba, Spring Onion, Wasabi, Nori
Prawn Tempura

🌸 Featured Special *Sustainable

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CARVERY

Stuffed Crispy Skin Iberico Pork Belly with Dried Apricot
Baked Norwegian Salmon Fillet* with Hollandaise
Oven-Prepared Ribs, Slow Roast, Pink Peppercorn, Mustard
Slow-Braised Veal Steamship, Root Vegetables
Roaring Forties Stuffed Lamb Leg, Garlic Confit, Italian Parsley

HOT SIDES

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

INTERACTIVE STATION

Beef Rossini
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

Sweet and Sour Yellow Croaker with Pine Nut
Fresh Squid with Garlic and Chilli
Eel with Sizzling Oil
Shanghainese Drunken Chicken Roll
Stone-Pot Braised Tofu
Shanghainese Braised Pork Belly with Abalone
Braised Lion's Head Meatball
Chinese Cabbage with Dried Shrimp
Braised Bamboo Shoot Tip

NOODLES

Shanghainese Hand-Pulled Noodles with Crab Roe

 Featured Special

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LOCAL FAVOURITES

LIVE STATION

Satay

With Peanut Gravy, Condiments

Singaporean-Style Laksa Noodles

Tandoori Chicken and Lamb Chops

MALAY

Nasi Lemak

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

Ayam Penyet with Homemade Chilli

Beef Rendang

INDIAN

Biryani

Dhal

Lamb Shank Masala

Naan

Cheese Naan, Garlic and Coriander 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, Halva, Malabi

DESSERTS AND FRUITS

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

SHANGHAINESE SWEETS

Sesame Glutinous Rice Ball in Sweet Soup

Red Date Bun

Eight Treasure Rice

FRUITS

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

 Featured Special

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