



A TASTE OF SHANGHAI

SUNDAY BRUNCH BUFFET MENU

25 OCTOBER

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

1 NOVEMBER

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

Old Shanghai Alley-Style Drunken Chicken Roll

Shanghainese Pork Aspic

Shanghainese Smoked Egg

Chilled Squid in Chilli Oil

Shanghainese Kao Fu

Chilled Egg Tofu

SOUPS

Old Duck Soup with Dried Bamboo Shoot

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

Yellow Croaker with Pickled Vegetables and Tomato

Braised Sea Cucumber with Shrimp Roe

Stir-Fried River Shrimp with Ham and Bamboo Shoot

Camphor Tea Smoked Duck

Wok-Fried Cauliflower with Hand-Sliced Cured Pork

Shanghainese Salted Chicken

Crab Roe Tofu

Baby Cabbage in Rich Broth with Egg Dumpling

Braised Bamboo Shoot Tip

NOODLES

Shanghainese Hand-Pulled Noodles with Crab Roe and Hairy Crab

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 and Crayfish

DIPS AND CONDIMENTS

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

COLD APPETISERS

WESTERN

Broccolini and Cos Lettuce Salad, Pancetta, Sourdough and Almond Crunch
Pomegranate, Spinach, Pear, Pecan, Feta, Honey Mustard
Roasted Beetroot, Goat Cheese, Pistachio
Green Bean, Dried Fig and Feta Salad, Vinaigrette
Caesar Salad in Parmesan Wheel
Caprese with Heirloom Tomato and Fresh Mozzarella, Balsamic, Fresh Basil
Bocconcini with Pesto and Wakame Rock Salt

SHANGHAINESE

Old Shanghai Alley-Style Drunken Chicken Roll
Shanghainese Pork Aspic
Shanghainese Smoked Egg
Chilled Squid in Chilli Oil
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

Honey Mustard, Citrus Vinaigrette, Japanese Soy Dressing,
Ranch Dressing, Olive Oil, Balsamic Vinegar

Kalamata Olive, Marinated Pepper, Sun-Dried Tomato, Grilled Artichoke

CHEESES & BREADS

CHEESE

Scamorza, Taleggio, Muenster, Brillat-Savarin, Banon, Stilton

CONDIMENTS

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

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

*Sustainable

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SOUPS

Lobster Bisque, Indian Fragrant Soup
Old Duck Soup with Dried Bamboo Shoot 🌸

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* with Hollandaise
Tomahawk Wagyu Australian Black Beef
Slow-Braised Thor's Hammer, Root Vegetables
Roaring Forties Stuffed Lamb Leg

HOT SIDES

Baby Carrot, Honey Glaze
Roast New Potato, Fresh Rosemary
Eggplant Parmigiana
Broccolini with Échiré Butter
Baked Kurumba

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

Yellow Croaker with Pickled Vegetables and Tomato
Braised Sea Cucumber with Shrimp Roe
Stir-Fried River Shrimp with Ham and Bamboo Shoot
Camphor Tea Smoked Duck
Wok-Fried Cauliflower with Hand-Sliced Cured Pork
Shanghainese Salted Chicken
Crab Roe Tofu
Baby Cabbage in Rich Broth with Egg Dumpling
Braised Bamboo Shoot Tip

NOODLES

Shanghainese Hand-Pulled Noodles with Crab Roe and Hairy Crab

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LOCAL FAVOURITES

LIVE STATION

Satay

With Peanut Gravy, Condiments

Singaporean-Style Laksa Noodles

Tandoori King Prawn, 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

Ayam Penyet with Homemade Chilli

Beef Rendang

INDIAN

Biryani

Dhal

Lamb Shank Masala

Naan

Plain, Cheese, Garlic, Coriander

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

Fermented Rice Dumpling

Fried Sesame Ball

Eight-Treasure Rice

FRUITS

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

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