



FRIDAY & SATURDAY DINNER BUFFET MENU

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

 @riserestaurantsg #risesg  @rise.mbs

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

SEAFOOD ON ICE

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

DIPS & CONDIMENTS

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

COLD DISHES

Korean Strawberry Wedges, Spinach Leaves, Feta Cheese, Pecans, Balsamic Glaze
Beetroot, Orange Segments, Rocket, Pistachios, Citrus Vinaigrette
Green Beans, Snow Peas, Sliced Radish, Mint Pesto, Crushed Almonds
Quinoa, Pomegranate, Diced Cucumber, Mint, Lemon Honey Dressing
Grilled Peppers, Grilled Artichokes, Thinly Sliced Red Onions
Caprese with Heirloom Tomatoes and Fresh Mozzarella, Balsamic and Fresh Basil
Bocconcini with Pesto and Wakame Rock Salt

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
Salmon Poke, Avocado, Daikon, Cucumber, Pickles

CHEESES & BREADS

Morbier, Gubbeen, Munster, Brillat-Savarin, Banon, Stilton
Walnuts, Raisins, Cranberries, Kiwi, Guava, Fig Jam, Strawberry Jam, Breadsticks,
Crackers, Australian Fresh Honeycomb
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 (Sustainably Sourced), 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
Capers, Sweet Shallots, Pickled Onions, Cornichons, Onion Marmalade

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INTERACTIVE STATION

Mayura Ribeye (Chocolate- and Grain-Fed)
Mafaldine Tossed in a Parmesan Wheel

CARVERY

Barbecue Black Pork Ribs or Black Pork Belly
Sustainable Norwegian Salmon Wellington
Prime Rib of Australian Grain-Fed Beef
Tajima Beef Short Ribs
Whole Baby Australian Lamb

HOT SIDES

Baby Carrots, Honey Glaze
Roast New Potatoes with Fresh Rosemary
Eggplant Parmigiana
Broccolini with Échiré Butter
Korumbha Baked Vegetables

SOUPS

Lobster Bisque, 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
Kharouf (Lamb with Couscous)
Batata Harra (Potatoes with Harissa 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

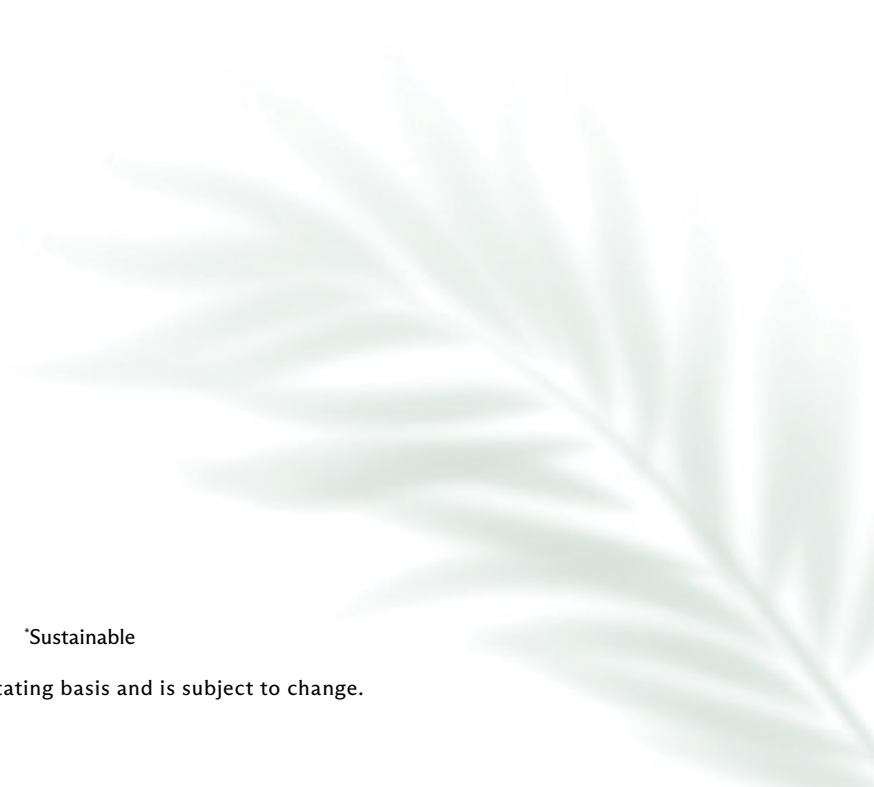
Dried Seaweed, Sakura Shrimp

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 Mala Fish Supreme Cut

Laziji (Sakura Chicken with Sichuan Peppercorns and Dried Chilli)

Braised Black Pork Knuckle (Hong Shao)

Wok-Fried Vegetables

Grain-Fed Beef Slices with Black Pepper Sauce and Sweet Peppers

LIVE NOODLES STATION

Laksa

Chinese Hand-Pulled Noodles

CHICKEN RICE STATION

Pineapple-Fed Chicken

Fragrant Rice

Traditional Condiments

SINGAPORE

INDIAN

Vegetable Biryani

Malai Chicken

Malabar Fish Curry

Dhal

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