



# CHEERS TO THE KING

24 - 26 APR

As part of our seasonal showcase of global cuisines, RISE celebrates the Netherlands' beloved King's Day with a three-day special of authentic Dutch cuisine and wines.

Joining us in laying the festive feast is Amsterdam-native and culinary veteran, Chef Edgar Buhrs.



## MENU HIGHLIGHTS

### SEAFOOD

Dutch Mussels, Dutch Clams, Dutch Smoked Clams,  
Dutch Prawn Cocktail, Dutch Flat Oysters

### DUTCH SALADS

Heirloom Tomatoes with Garlic Confit and Sherry Vinaigrette

Marinated Herring with Dutch Bread, Roasted Beetroot and Carrot

Fresh Dutch Razor Clams with Mixed Greens, Radish and Potato Persillade

Curly Kale with Buckwheat, Fresh Herbs, Dutch Mussels and Mustard Dressing

Dutch Potato Salad with Peas, Carrot and Apple

Vitello Tonnato

White Chicory with Dutch Elstar Apples and Sour Cream

### DUTCH APPETISERS

Veal Tartare with Shallots, Parsley, Egg Yolk and Mustard

Veal Carpaccio with Salted Capers, Dried Black Olives and Dutch Gouda

## CHEESES

**Herb Gouda, Beer Cheese, Goat's Milk Gouda, Delft Blue**

**Maasdam, Beemster, Leiden**

**Amsterdam Pickled Gherkins, Dill Chips, Silver Onions, Cornichons**

## DUTCH SOUPS

**Erwtensoep (Dutch Pea Soup)**

*Hearty pea soup with smoked sausage, bacon and vegetables*

**Tomatensoep**

*Classic tomato soup with a hint of basil, served with crispy croutons*

**Groentesoep**

*Classic veal consommé with vegetables, fresh herbs and veal meatballs*

**Aspergesoep**

*Cream of Dutch white asparagus soup with poached quail eggs*

# SMOKED FISH & CHARCUTERIE

Traditional Amsterdam Pickles, Kesbeke Condiments, Dill Chips, Silver Onions

**Smoked Mackerel with Poached Potato and Dill Salad**

**Pickled Herring**

**Duck Liver Parfait, Pamplona, Mortadella, Wild Venison Saison**

**Toastje Halfom**

*Thinly sliced salted beef*

**Geconfijte Kalfslever**

*Veal liver confit with tartlet of Dutch Jonagold apples*

# CARVERY & LIVE STATIONS

**Kibbeling**

*Battered and deep-fried fish bites with garlic sauce and lemon wedges*

**Wilma Bone-In Knuckle**

**Wagyu Prime Rib**

**Roast Black Pork Belly Roulade**

**French Rack of Veal**

*Served with Veal Jus and Dutch Liquorice Foam*

# DUTCH CLASSICS

## **Kip Saté**

*Marinated chicken skewers with spicy peanut sauce*

## **Hutspot**

*Mashed potatoes, carrots and onions with choice of beef stew or sausage*

## **Veal Schnitzel**

*Breaded veal cutlets served with lemon wedges and gravy*

## **Veal Stew**

*Slow-cooked veal in a rich sauce with vegetables*

## **Bitterballen**

## **Meat Croquette**

## **Vegetarische Kroketten**

*Vegetarian croquettes filled with creamy vegetables and herbs*

## **Gevulde Paprika**

*Stuffed capsicum with rice, vegetables and cheese*

## **Patat**

*Dutch-style fries served with mayonnaise, ketchup and curry sauce*

## **Dutch White Asparagus with Livar Ham, Baby Potatoes, Chopped Egg and Hollandaise**

## **"Hot Lightning"**

*Mashed potatoes and apples with meatballs*

# DESSERTS

## **Stroopwafel**

*Dutch caramel syrup waffles*

## **Poffertjes**

*Mini pancakes served with butter and icing sugar*

## **Appeltaart**

*Traditional Dutch apple pie with whipped cream and vanilla ice cream*

## **Hangop**

*Traditional Dutch mousse of yoghurt and cream with fresh strawberries*

## **Wentelteefje**

*French toast with cinnamon and icing sugar*

## **Arretjescake**

*Traditional no-bake Dutch chocolate biscuit cake*

## FULL MENU

### COLD DISHES

#### Seafood

*Boston Lobster, Crayfish, Atlantic Snow Crab, Half-Shell Scallops*

#### Condiments

*Homemade Thai Green Chilli Sauce (Nam Jim),  
Honey Mustard, Nuoc Man Gung, Cocktail Sauce, Lemon Wedges*

#### Californian Salad Bar

*Mesclun, Coral Lettuce, Capsicum, Purple Onions, Fennel,  
Tomatoes, Japanese Cucumber, Corn Kernels, Quinoa,  
Wild Rice, Asparagus Spears, Quail Eggs, Smoked Chicken, Tuna*

*Honey Mustard, Citrus Vinaigrette, Japanese Soy, Olive Oil*

*Balsamic Dressing, Kalamata Olives, Stuffed Capsicum*

*Sun-Dried Tomatoes, Grilled Artichokes*

### CHEESES & BREADS

*Walnuts, Raisins, Cranberries, Fig Jam, Kiwi, Guava, Crackers,  
Breadsticks, Honeycomb, Macadamia, Hazelnuts*

*Sourdough Baguette, Pretzel, Champagne Bread, Garlic and Emmental Bread*

*Multiseed, Mustard Bread, Mediterranean Focaccia, Cereal Sourdough,  
Rye Sourdough, Walnut and Cranberry Red Wine Bread*

## SOUPS

**Mushroom Soup**

**Chinese Herbal Soup**

**Indian Fragrant Soup**

## SMOKED FISH & CHARCUTERIE

*Sustainable Smoked Salmon, Hot-Smoked Salmon with Crème Fraîche,  
Horseradish, Capers, Sweet Shallots, Pickled Onions,  
Cornichons, Onion Marmalade*

## LIVE STATION

*Mafaldine, Ravioli or Gnocchi*

## JAPANESE

### **Sashimi & Sushi**

*Sustainable Atlantic Salmon, Octopus, Yellowfin Tuna,  
Temaki, Gunkan, Maki Rolls*

*Shoyu, Wasabi, Pickled Ginger*

*Soba with Spring Onions, Nori and Furikake*

### **Grill**

*Chicken Yakitori, Tamago Aburi*

## WEST ASIAN

### **Pita**

**Chicken Shawarma**

**Moussaka**

**Chicken Halloumi**

## CHINESE LIVE STATION

### **Kong Bak Bao**

*Braised pork belly in Chinese steamed buns*

### **Shanghai Fried Buns**

*With pork filling*

### **Hangzhou Mini Dumplings**

*With dried seaweed and Sakura shrimp*

### **Northern China Fried Dumplings**

*With aged vinegar and chilli*

## MALAY

**Beef Rendang**

**Nasi Lemak**

*With pandan, fenugreek, blue pea flower, ikan bilis, cucumber, peanuts and sambal*

**Sayur Lodeh**

*Vegetables in coconut milk*

### LIVE STATION

**Satay**

*Served with peanut sauce and traditional condiments*

## CHINESE LIVE STATION

**Chilli Crustaceans**

**Steamed Fish**

**Gong Bao Chicken**

**Sweet and Sour Black Pork Ribs**

**Wok-Fried Vegetables**

### LIVE NOODLES STATION

**Laksa**

**Chinese Hand-Pulled Noodles**

## INDIAN

**Vegetable Biryani**

**Butter Chicken**

**Kerala Fish Curry**

**Lamb Rogan Josh**

**Naan**

## FRESH FRUIT

*Watermelon, Rockmelon, Hami Melon, Dragon Fruit, Guava,  
Pineapple, Longan, Plums, Grapes, Apples*