



# DINNER BUFFET

THE WORLD AT YOUR TABLE

**SUNDAY TO THURSDAY**

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

**FRIDAY & SATURDAY**

Adult: S\$118 | Child: S\$59

 @riserestaurantsg #risesg  @rise.mbs

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

# THAILAND

## HOT

Massaman Chicken Curry

Fish Cake with Sweet Chilli Sauce

Stir-Fried Minced Pork with Sweet Basil

Marinated Chicken Wrapped in Pandan Leaves

Hot & Sour Prawn Soup

## NOODLE STATION

Boat Noodles, Thai Style with Pickled Bean Curd, Spices & Soy

## SALADS & DIPS

Green Papaya Salad, Mango Salad

Deep-Fried Rice, Crispy Oyster Mushrooms, Coral Lettuce,

Carrots, Green Beans, Deep-Fried Prawn Crackers

# VIETNAM

## HOT

Slow-Baked Lemongrass Spring Chicken with Vietnamese Spices  
Grilled Seabass Fillet Marinated with Turmeric, Dill Leaves, Blue Ginger,  
Lemongrass, Chilli with Pineapple & Fish Sauce Dipping  
Sugarcane Prawns  
Sautéed Sweet Potato Leaves with Garlic & Chilli

## NOODLE STATION

Vietnamese Pho with Slices of Grass-Fed Beef Tenderloin  
Pork Chop, Rice Noodles Served with Pickled Vegetables

## SALADS & DIPS

Vietnamese Rice Paper Rolls with Prawns, Lotus Sprouts Salad with Slow-Braised Pork Belly  
Deep-Fried Marinated Sliced Fish, Cucumber, Rice Noodles, Green Beans, Carrot, Prawn Crackers

# SINGAPORE

## PERANAKAN TOK PANJANG

Bakwan Kepiting

Ayam Buah Keluak

Babi Pongteh

Nyonya Chap Chye

## CHINESE WOK

Singapore Chilli Crab (Sri Lankan Crabs)

Braised Vegetables with Oyster Sauce

Crab Meat Fried Rice

Cereal Tiger Prawns

## CHICKEN RICE & BBQ PLATTER

Poached Anxin Corn-Fed Chicken

Char Siew Pork Belly

Fragrant Rice, Chilli Calamansi Sauce, Old Ginger Dip

## NOODLES

Singapore Laksa with Prawns

\*Sustainable

Menu is on rotation basis and subject to change.

# MALAYSIA

## MALAY TINGKAT

Australian Beef Cheek Rendang

Sambal Goreng Tahu Tempeh

Nasi Lemak

## INDIAN HANDI POT

Butter Chicken

Lamb Vindaloo

Paneer Bhurji

Seabass Tikka

Kachumber, Mint Sauce, Raita, Naan

\*Sustainable

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# SEAFOOD ON ICE

Fresh King Prawns, Pacific Clams, Boston Bay Blue Mussels, Australian Yabbies, Scallops

## DIPS

Home-Made Thai Green Chilli Sauce, Cocktail Sauce,  
Sichuan Spicy Pepper Dressing, Tabasco, Lemon

## CHEF'S CORNER

SASHIMI, SUSHI & MISO SOUP

Norwegian Fresh Salmon ASC, Octopus, Yellowfin Tuna  
Soft-Shell Crab Aburi Maki, Hokuou Salmon Roll,  
RISE Chicken Floss Avocado Roll, Unagi Tobiko  
Shoyu, Wasabi, Pickled Ginger  
Miso Soup, Tofu, Nameko Mushrooms, Spring Onions

## CARVINGS

2 Carvings for Dinner: 1 Meat & 1 Fish | 1 Carving for Lunch

Slow-Cooked BBQ Baby Back Pork Ribs  
Baked Barramundi GAP Certified with Herb Crust  
Australian Stanbroke Beef Ribeye  
Lamb Leg Stuffed with Whole Black Garlic  
& Fresh Rosemary

Roast Australian MSC Sword Fish Fillet  
Salt-Baked Chicken, Fennel Confit  
Kagoshima Pork Rack  
Salt-Baked Norwegian Salmon ASC  
Grain-Fed, 200 Days, Tomahawk/Prime Rib

## LIVE ENTRÉE COOKING STATION

Spaghetti Carbonara Tossed in Parmesan Wheel

# CHEF'S CORNER

## HOT

Osso Buco Flavoured with Orange Zest & Vegetable Confetti

Sautéed Broccolini with Almond Flakes & Échiré Butter

Sautéed Idaho Potatoes & Sweet Potato Mash, Grilled Vine Tomatoes,  
Baby Carrots, Asparagus

## COMPOUND SALADS & GREENS

Cobb Salad with Vine Tomatoes, Grilled Chicken Breast, Hard-Boiled Egg,  
Avocado, Blue Cheese & Red Wine Vinaigrette

Caesar Salad with Fresh Parmigiano, Croutons, Bacon Bits

Potato Salad with Mayonnaise, American Mustard, Scallions

Kale Salad with Roasted Sweet Potatoes & Tahini Vinaigrette

Mesclun, Frisée, Baby Spinach, Sweet Peppers, Heirloom Tomatoes,  
Japanese Cucumber, Corn Kernels

## CHEESE & BREADS

Stilton, Morbier, Gubbeen, Münster, Brillat-Savarin

Dried Fruits, Fresh Grapes, Walnuts, Crackers, Fig Jam, Quince Jelly

## ARTISANAL/LOCAL BREADS

Chicken Floss Bun, Multigrain, Laugen Roll, Onion Bun, Sourdough

## SMOKED FISH/CURED MEAT & SOUPS

Norwegian Smoked Salmon (ASC Certified), Norwegian Gravlax (ASC Certified)

Beef Pastrami, Black Forest Ham, Spanish Air-Dried Salami

## SOUP OF THE DAY

Cream of Forest Mushroom with Truffle Oil

Lobster Bisque with Whisky Foam

Chicken & Corn Thick Soup



# SWEET ENDINGS

## SLICED CAKES

Foi Thong Golden Pandan Cake  
Vietnamese Coffee Cake, Cà Phê Sữa Đá  
Strawberry Shortcake, Cameron Highlands Strawberries, Hokkaido Cream  
Criollo Java Chocolate Ganache, Pawnee Pecan

## PIE OF THE DAY

Blueberry Tart  
Lemon Meringue Tart  
Pumpkin Pie

## LOCAL DELIGHTS

Ang Ku Kueh  
Ondeh Ondeh  
Kueh Salat

## LIVE STATION

Vietnamese Banana Soup, Chè Chuối

## ICE CREAMS & SORBETS

Chocolate Sorbet  
Pulut Hitam Ice Cream  
Coconut Lime Sorbet