RISE

ODE TO JAPAN

DINNER MENU

13, 14, 20 & 21 NOV (FRI & SAT)

ADULT: $138 | CHILD*: $69

*Children between 6 and 12 years of age.
Prices are subject to 10% service charge and goods and services tax.



Takuya Yamashita
Executive Chef
Whitegrass
One Michelin Star

Shuhei Nitta
International
Chef-Restaurateur

FEATURED SPECIALS

Teppan-Grilled A4 Ōmi Beef Ribeye with
Truffle-infused Sweet Soy Reduction & Velvet Potato Purée

Charcoal-Seared Seasonal Japanese Fish Skewers

Fresh Japanese Persimmon & Yuba Tofu Dip
with Fine Cured Ham & Roasted Cashews

Vegetable-Ribbon Sushi with Premium Japanese Fish,
Seasonal Fruit and Citrus Vinaigrette

Crispy Japanese Omelet Cutlet with Soy Reduction & Truffle Oil

Wagyu Mazesoba

Matcha & Kinako Warabi Mochi Tiramisu

This menu is on a rotating basis and subject to change.

SEAFOOD ON ICE

Boston Lobster, Crayfish, Alaskan King Crab, Atlantic Snow Crab,
Tiger Prawn, Greenland Shrimp, Atlantic Blue Mussel, Venus Clam,
Chilean Half-Shelled Scallop, Abalone

DIPS & CONDIMENTS

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

COLD DISHES

Korean Strawberry, Spinach, Feta, Pecans, Balsamic Glaze

Beetroot, Orange, Arugula, Pistachios, Citrus Vinaigrette

Green Beans, Snow Peas, Radish, Mint Pesto, Crushed Almonds

Quinoa, Pomegranate, Cucumber, Mint, Lemon Honey Dressing

Heirloom Tomatoes, Fresh Mozzarella, Balsamic, Basil

Bocconcini, Pesto Dressing, Wakame Salt

Fresh Japanese Persimmon & Silken Yuba Dip
with Fine Cured Ham & Roasted Cashews

Sweet seasonal persimmon and delicate yuba skin tossed in a rich white sesame dip,
topped with cured ham, roasted cashews and fresh greens

Featured Special

This menu is on a rotating basis and subject to change.

CALIFORNIAN SALAD BAR

Mesclun, Coral, Sweet Peppers, Tomato, Japanese Cucumber, Corn Kernels, Quinoa, Wild Rice, Asparagus Spears, Quail Egg, Smoked Chicken, Tuna in Oil

DRESSINGS AND SIDES

Caesar, Thousand Island, Citrus Vinaigrette, Goma, Olive Oil, Balsamic Vinegar

Kalamata Olives, Marinated Peppers, Sun-Dried Tomato, Grilled Artichoke

SASHIMI & SUSHI

Vegetable-Ribbon Sushi with Premium Japanese Fish,
Seasonal Fruit & Citrus Vinaigrette

Fresh Japanese fish (sea bream, yellowtail, amberjack) and seasonal fruit wrapped in crisp cucumber and zucchini ribbons, served with a choice of three dressing oils and citrus vinaigrette

CHEESES & BREADS

CHEESE

Morbier, Gubbeen, Muenster, Brillat-Savarin, Banon, Stilton

SIDES

Walnuts, Raisins, Cranberrys, Kiwi, Guava, Fig Jam, Strawberry Jam, Bread Sticks, Crackers, Australian Fresh Honeycomb

BREAD

Sourdough Baguette, Pretzel, Champagne, Garlic and Emmental, Multi-seed Loaf, Mustard, Mediterranean Focaccia, Cereal Sourdough, Rye Sourdough, Walnut Cranberry Red Wine

Featured Special

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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
Capers, Sweet Shallots, Pickled Onions, Cornichons, Onion Marmalade

LIVE FEATURED JAPANESE SPECIALS

Charcoal-Seared Seasonal Japanese Fish Skewers

Skewered seasonal Japanese fish (mackerel, Spanish mackerel, cod, Greenland halibut) seared over charcoal, paired with specialty emulsions: Yuzu Kosho White Miso, Chunky Ginger Sour Cream and Tangy Spicy Miso

Crispy Japanese Omelet Cutlet with Soy Reduction & Truffle Oil

Deep-fried dashi-infused Japanese rolled omelet with a crispy golden crust, drizzled with a savory-sweet soy reduction, rich truffle oil and sea salt

Teppan-Grilled A4 Ōmi Beef Ribeye with Truffle-infused Sweet Soy Reduction & Velvet Potato Purée

Succulent A4 Ōmi Wagyu ribeye, perfectly seared on the teppan, served over velvety potato purée and finished with a truffle-infused sweet soy reduction

Wagyu Mazesoba

Featured Special *Sustainable

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CARVERY

BBQ Black Pork Ribs and Belly

Norwegian Salmon Wellington*

Prime Rib of Australian Grain-Fed Beef

Tajima Beef Short Ribs

Roaring Forties Lamb Leg

HOT SIDES

Baby Carrot, Honey Glaze

Roast Baby Potatoes, Fresh Rosemary

Eggplant Parmigiana

Broccolini with Échiré Butter

Korumba Baked Vegetables

SOUPS

Lobster Bisque, Chinese Herbal Soup, Thai Soup

*Sustainable

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MEDITERRENEAN

Hummus, Baba Ghanoush, Tarator, Harissa, Raheb Salad,
Carrot Salad, Pickles, Fattoush

Cheese Fatayer

Pita

Chicken Shawarma

Moussaka

Falafel

Kharouf
Lamb with couscous

Batata Harra
Potato with harissa sauce

SWEETS

Baklava, Malabi, Halva

CHINESE LIVE STATION

Kong Bak Bao
Braised pork belly in steamed bun

Beijing Duck
Chinese crepes, Cucumber, Leek, Duck Sauce

Shanghainese Fried Buns
With pork filling

Hangzhou Mini Dumplings
Dried Seaweed, Sakura Shrimp

Northern Chinese Fried Dumplings
Aged Vinegar, Chilli

This menu is on a rotating basis and subject to change.

LOCAL FAVOURITES

MALAY

Nasi Lemak

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

MALAY LIVE STATION

Satay and Ayam Penyet

Peanut Gravy, Penyet Sauce

CHINESE & THAI

Chilli Crab

Massaman Beef Curry

Fried Sakura Chicken with Sichuan Peppercorns and Dried Chilli

Braised Black Pork Knuckle

Wok-Fried Vegetables

Spicy Thai-Style Seafood

Kai Lan with Roast Pork

LIVE NOODLES STATION

Laksa

Chinese Noodles

With assorted sauces and condiments

This menu is on a rotating basis and subject to change.

INDIAN

Vegetable Biryani

Malai Chicken

Malabar Fish Curry

Dhal

Onion Bhaji

Naan

INDIAN LIVE STATION

Chicken & Lamb Tandoori

FRUITS

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

DESSERTS

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

Matcha & Kinako Warabi Mochi Tiramisu ✻

An exclusive creation by Chef Aso: rich mascarpone matcha cream layered with
chewy kinako-dusted warabi mochi and matcha-infused biscuit, dusted with fine green tea powder

✻ Featured Special

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