RISE

ODE TO JAPAN

LUNCH MENU

14 & 21 NOV (SAT)

ADULT: $108 | CHILD*: $54

*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

Pecans, Bacon, Pumpkin, Sauteed Kale

Carrots, Arugula, Celery, Red Onion, Toasted French Baguette Cubes,
Olive Oil, White Vinegar

Butternut Squash, Sausage, Red Onion Rings, Baby Arugula,
Honey Mustard Dressing

Brussel Sprouts, Pancetta, Leek, Olive Oil, Red Wine Vinegar

Lebanese Fattoush Salad with Khubz, Mixed Greens, Tomatoes & Olive oil

Caesar Salad in Parmesan Wheel

Heirloom Tomatoes, Fresh Mozzarella, Balsamic, Basil

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

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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

Saint Maure, Bresse Blue, Muenster, Brillat-Savarin, Saint Nectaire, 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, Corned Beef 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

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

CARVERY

Stuffed Iberico Pork Rack

Whole Baked Snapper with Tomato & Capers Antiboise

Stanbroke Ribeye

Roaring Forties Lamb Leg

HOT SIDES

Gratinated Cauliflower

Roast Baby Potatoes, Fresh Rosemary

Eggplant Parmigiana

Broccolini with Échiré Butter

Roasted Root Vegetables

SOUPS

Mushroom Soup, Herbal Soup, Thai Soup

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MEDITERRENEAN

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

Cheese Fatayer

Pita

Chicken Shawarma

Moussaka

Falafel

Chicken Halloumi

Roubyen Harra
Tiger Prawns, Spiced Tomato 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 Hujan Panas

Beef Rendang

MALAY LIVE STATION

Satay and Ayam Penyet

Peanut Gravy, Penyet Sauce

CHINESE & THAI

Thai Green Chicken Curry

Steamed Fish with Soy Sauce and Leeks

Sweet & Sour Pork

Broccoli with Prawns

Deep-Fried Pork Neck

Stir-Fried Vegetables

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

Butter Chicken

Kerrala Fish Curry

Lamb Masala

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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