RISE

ODE TO JAPAN

DINNER MENU

15 – 19, 22 – 25 NOV (SUN – THU)

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

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

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

DIPS & CONDIMENTS

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

COLD DISHES

Asparagus, Prosciutto, Egg, Cantaloupe, lemon Dijon Vinaigrette

Cranberry, Almond, Spinach, Blue Cheese, Olive Oil

Pomegranate, Mandarin, Avocado, Feta

Quinoa, Roasted Squash, Pecans

Cobb Salad with Avocado, Bacon, Boiled Egg and Stilton

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

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

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

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

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 Salmon* with Bearnaise

Australian Grain-Fed Beef Ribeye

Salt Marsh Lamb Leg with Garlic & Italian Parsley

HOT SIDES

Australian Asparagus

Potato Gratin

Eggplant Parmigiana

Broccolini with Échiré Butter

Baked Root Vegetables

SOUPS

Mushroom Soup, 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

Chicken Halloumi

Kharouf
Whole lamb with couscous

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

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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

Roast Duck Red Curry

Deep-Fried Fish in Sweet & Sour Sauce

Braised Black Pork Knuckle

Broccoli with Prawns

Thai-Style Roasted 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

Kerala Fish Curry

Lamb Rogan Josh

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

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