RISE

VALENTINE'S DAY AT RISE

14 FEBRUARY 2026

Image is for illustration purposes only.

HIGHLIGHTS

Pan-Seared, Sliced Mayura Beef Fillet,
with Baby Spinach, Foie Gras & Jus

Salmon Trout with Chives Beurre Blanc & Salmon Roe

Chicken Tikka with Pickles & Mint Chutney

SEAFOOD ON ICE

Boston Lobster, Crayfish, Alaskan King Crab, Atlantic Snow Crab, Tiger Prawns, New Zealand Blue Mussels, Venus Clams, Chilean Half-Shell Scallops, Abalone

DIPS & CONDIMENTS

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

COLD DISHES

Korean Strawberry Wedges, Spinach Leaves, Feta, Pecans, Balsamic Glaze

Beetroot, Orange Segments, Rocket, Pistachios, Citrus Vinaigrette

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

Quinoa, Pomegranate, Cucumber, Mint, Lemon Honey Dressing

Grilled Peppers, Grilled Artichokes, Red Onion

Caprese with Heirloom Tomatoes, Fresh Mozzarella, Basil & Balsamic

SASHIMI & SUSHI

Atlantic Salmon (Sustainable), Octopus, Yellowfin Tuna

Homemade Aburi, Temaki, Gunkan & Maki Rolls

Shoyu | Wasabi | Pickled Ginger

CHEESES & BREADS

Morbier, Gubbeen, Munster, Brillat-Savarin, Banon, Langres

Walnuts, Raisins, Cranberries, Dried Figs, Kiwi, Guava, Crostini, Breadsticks & Crackers

Australian Fresh Honeycomb

Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental Bread, Multiseed Bread, Mustard Bread, Mediterranean Focaccia, Grissini, Lavash, Cereal Sourdough, Rye Sourdough, Walnut Cranberry Red Wine Bread, Stollen

SMOKED FISH & CHARCUTERIE

Smoked Salmon (Sustainable), Hot-Smoked Salmon with Crème Fraîche & Horseradish, Corned Beef, Truffle Salami, Pastrami, Rosette, Black Forest Ham, San Daniele Ham, Pâté Maison

Capers

Sweet Shallots

Pickled Onions

Cornichons

Onion Marmalade

ROMANTIC CORNER – LIVE STATION

Manchurian Caviar with Blinis, Hard-Boiled Egg, Onion & Crème Fraîche

Baked Scallops with Mornay Sauce (Served in Shell)

Tandoor-Roasted Sakura Chicken with Mint Chutney

Pan-Seared, Sliced Mayura Beef Fillet, with Baby Spinach, Foie Gras & Jus

Mafaldine Pasta Finished in a Parmesan Wheel

CARVERY

BBQ Black Pork Ribs
With Mediterranean Pilaf Rice

Sustainable Salmon Wellington
With Risotto with Egg & Spinach

Prime Rib of Beef
With Corn Cakes

HOT SIDES

Baby Carrots with Honey Glaze

Roasted New Potatoes with Fresh Rosemary

Eggplant Parmigiana

Broccolini with Échiré Butter

LEVANTINE & MIDDLE EASTERN

Hummus, Baba Ghanouj, Tarator, Harissa, Batenjein Salad, Carrot Salad, Levantine Pickles, Fattoush, Falafel, Cheese Fatayer, Pita Bread, Laffa Bread, Chicken Shawarma, Moussaka

SWEETS

Baklava

Layers of Phyllo Pastry with Nuts & Sugar Syrup

MAINLAND CHINA – LIVE STATION

Kong Bak Bao
Braised Pork Belly in Chinese Steamed Bun

BBQ Pork Belly
Fragrant Rice with Garlic & Sesame Sauce

Peking Duck
Chinese Crepes, Leek, Cucumber & Duck Sauce

Shanghainese Fried Buns
With Pork Filling

Hangzhou Dumplings
Dried Seaweed & Sakura Shrimps

SINGAPORE & REGIONAL

MALAY

Beef Rendang

Nasi Lemak

Pandan Rice, Fenugreek, Blue Pea Flower, Ikan Bilis,
Cucumber, Peanuts & Sambal

LIVE STATION

Satay with Peanut Gravy & Condiments

PERANAKAN & EURASIAN

Curry Debal

Vegetables in Coconut Milk

Chuan Chuan Seabass

CHINESE

Chilli Crab

Dry Bak Kut Teh

Wok-Fried Vegetables

LIVE NOODLES STATION

Laksa

Chinese Hand-Pulled Noodles

INDIAN

Vegetable Biryani

Malai Chicken

Malabar Fish Curry

Dhal

Onion Bhaji

Naan Bread

LIVE STATION

Chicken Tikka Masala

Chicken & Lamb Chop Tandoori

THAI – LIVE & HEATING LAMP

Thai-Style Oyster Omelette

DESSERTS

"Mon Amour" Dark Chocolate & Raspberry Entremet

"Sweet Heart" Raspberry & Lychee Tartlets

"Forever" Passion Fruit & Strawberry Pavlova

Rose Madeleines

"Blissful Love" Berry Choux with Champagne Jelly

"Forever After" Lime Cheesecake

"Sinful Love" Hazelnut Saint-Honoré

"Bouchées d'Amour" Assorted Pralines

Assorted Cartoon Macarons (Rose, Lips & Heart)

LIVE STATION

Gingerbread House & Gingerbread Cookies
Roasted Chestnuts Station

ASIAN SWEETS

Assorted Kueh
Chinese Pastries
Pandan Chiffon
Red Bean Soup