



# SATURDAY LUNCH BUFFET MENU

## SATURDAY LUNCH

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

 @riserestaurantsg #risesg  @rise.mbs

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

# SEAFOOD ON ICE

Boston Lobster, Crayfish, Atlantic Snow Crab, Tiger Prawns, Greenland Shrimps,  
Atlantic Blue Mussels, Venus Clams, Chilean Half-Shell Scallops

## DIPS & CONDIMENTS

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

## COLD DISHES

Pecan, Bacon, Pumpkin, Sautéed Kale

Carrots, Rocket, Celery, Purple Onions, Baked French Baguette Cubes, Olive Oil, White Vinegar

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

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

Lebanese Fattoush Salad, Khubz, Mixed Greens, Tomatoes, Olive Oil

Caesar Salad in Parmesan Wheel

Caprese with Heirloom Tomatoes and Fresh Mozzarella, Balsamic and Fresh Basil

## CALIFORNIAN SALAD BAR

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

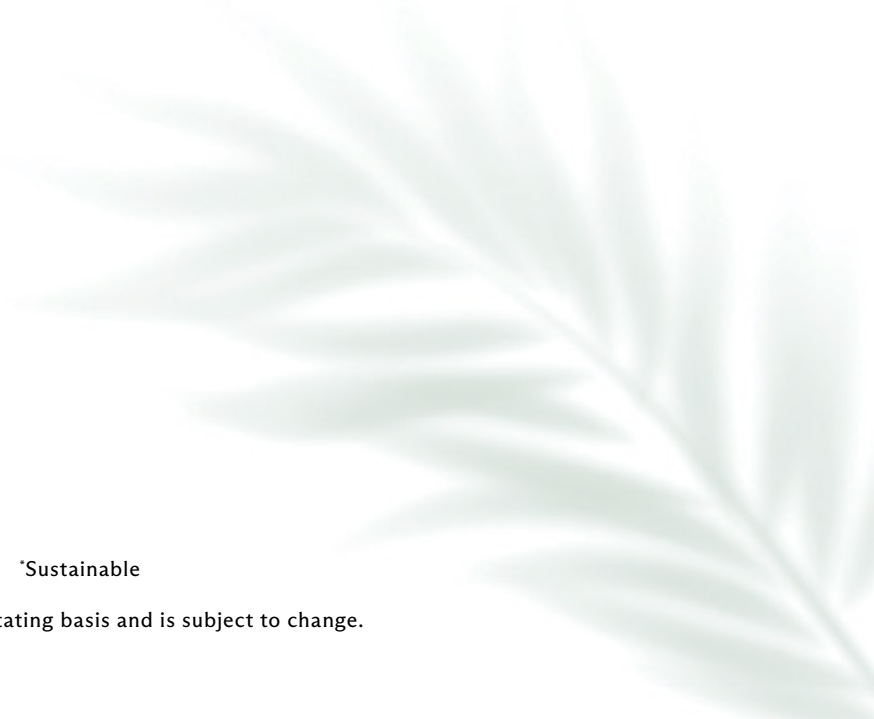
Kalamata Olives, Marinated Peppers, Sun-Dried Tomatoes, Grilled Artichokes

## DRESSINGS

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

\*Sustainable

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



## **SASHIMI & SUSHI**

Atlantic Salmon (Sustainably Sourced), Octopus, Yellowfin Tuna  
Aburi Sushi, Temaki, Gunkan, Maki Rolls  
Shoyu, Wasabi, Pickled Ginger

## **JAPANESE GRILLED**

Chicken Yakitori, Tamago Aburi

## **JAPANESE COLD**

Soba Noodles, Spring Onions, Wasabi, Nori

## **CHEESES & BREADS**

Saint-Maure, Bresse Bleu, Munster, Brillat-Savarin, Saint-Nectaire, Stilton  
Australian Fresh Honeycomb, Walnuts, Raisins, Cranberries, Kiwi, Guava  
Fig Jam, Strawberry Jam, Breadsticks, Crackers  
Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental Bread, Multiseed Loaf,  
Mustard Bread, Mediterranean Focaccia, Cereal Sourdough, Rye Sourdough,  
Walnut Cranberry Red Wine Bread

## **SMOKED FISH & CHARCUTERIE**

Smoked Salmon (Sustainably Sourced), 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

\*Sustainable

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

## **INTERACTIVE STATION**

Grilled Fremantle Octopus  
Mafaldine, Ravioli, Gnocchi Tossed in a Parmesan Wheel

## **CARVERY**

Barbecue Black Pork Ribs or Pork Belly  
Whole Baked Snapper  
Hickory-Smoked Grain-Fed Short Ribs  
Roaring Forties Lamb Racks

## **HOT SIDES**

Cauliflower Gratin  
Roasted Baby Potatoes  
Eggplant Parmigiana  
Broccolini with Échiré Butter  
Roasted Root Vegetables

## **SOUPS**

Mushroom Soup, Chinese Herbal Soup, Indian Fragrant Soup

## **LEVANTINE & MIDDLE EASTERN**

Hummus, Baba Ghanoush, Tarator, Harissa, Raheb Salad, Carrot Salad  
Levantine Pickles, Fattoush  
Cheese Fatayer, Pita Bread, Chicken Shawarma, Moussaka, Falafel  
Chicken with Halloumi  
Roubyan Harra (Tiger Prawns with Spiced Tomato Sauce)

## **SWEETS**

Baklava  
Layers of Phyllo Pastry Stuffed with Nuts and Glazed with Sugar Syrup

\*Sustainable

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

# MAINLAND CHINA LIVE STATION

## **Kong Bak Bao**

Braised Pork Belly in Chinese Steamed Buns

## **Beijing Duck**

Chinese Crêpes, Cucumber, Leek, Duck Sauce

## **Shanghainese Fried Buns**

With Pork Filling

## **Hangzhou Mini Dumplings**

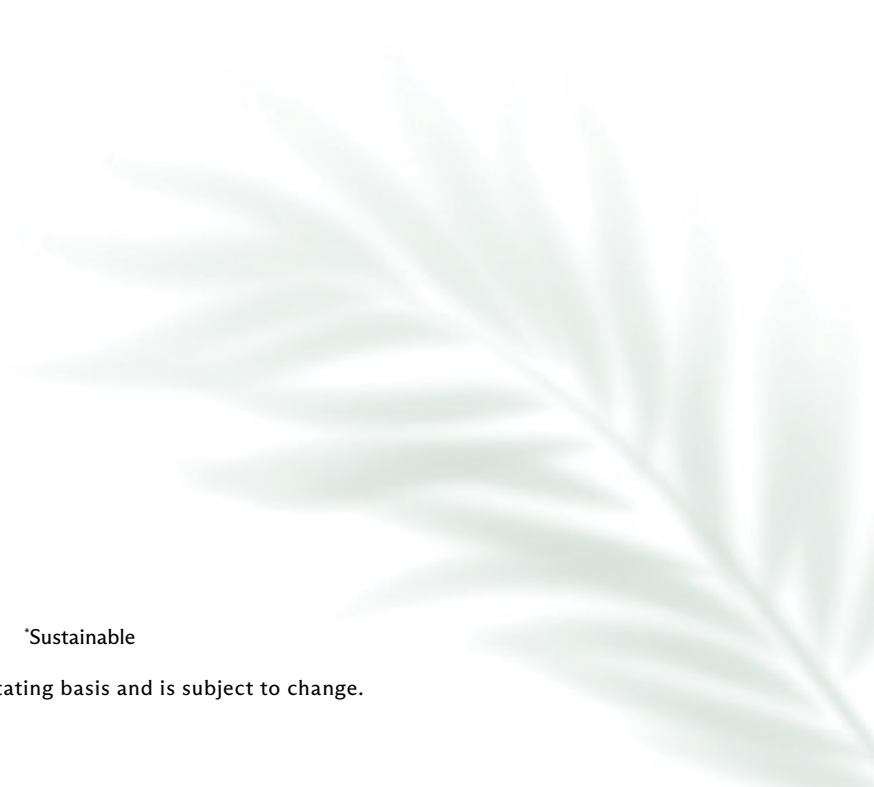
Dried Seaweed, Sakura Shrimp

## **Northern Chinese Fried Dumplings**

With Aged Vinegar, Chilli

\*Sustainable

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



# SINGAPORE

## MALAY

Beef Rendang

Nasi Lemak

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

Sayur Lodeh (Vegetables in Coconut Milk)

## MALAY LIVE STATION

Satay

With Peanut Gravy, Condiments

## PERANAKAN & EURASIAN

Babi Pongteh

Ayam Buah Keluak

Chicken Debal

## CHINESE

Chilli Crab

Deep-Fried Norway Redfish, Garlic Flakes, Chilli Flakes

Gong Bao Chicken

Braised Black Pork Knuckle (Hong Shao)

Wok-Fried Vegetables

Grain-Fed Beef Slices with Celery

## LIVE NOODLES STATION

Laksa

Chinese Hand-Pulled Noodles

## CHICKEN RICE STATION

Pineapple-Fed Chicken

Fragrant Rice

Traditional Condiments

# SINGAPORE

## INDIAN

Vegetable Biryani

Butter Chicken

Kerala Fish Curry

Lamb Masala

Onion Bhaji

Naan Bread

## INDIAN LIVE STATION

Chicken Tikka Masala

Chicken and Lamb Chop Tandoori

## FRUITS

Watermelon, Rock Melon, Hami Melon, Dragon Fruit, Guava,  
Pineapple, Longan, Plums, Grapes, Mini Apples

## DESSERTS

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