



SUNDAY BRUNCH BUFFET MENU

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Adult: S\$128 | Child: S\$64

 @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

Broccolini and Cos Lettuce Salad, Pancetta, Sourdough and Almond Crunch

Pomegranate, Spinach, Pears, Pecans, Feta, Honey Mustard

Roasted Beetroot, Goat Cheese, Pistachios

Green Bean, Dried Fig and Feta Salad, Vinaigrette

Caesar Salad in Parmesan Wheel

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

Bocconcini with Pesto and Wakame Rock Salt

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

Honey Mustard, Citrus Vinaigrette, Japanese Soy Dressing, Ranch 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
Salmon Poke, Avocado, Daikon, Cucumber, Pickles

CHEESES & BREADS

Scamorza, Taleggio, Munster, Brillat-Savarin, Banon, Stilton
Walnuts, Raisins, Cranberries, Kiwi, Guava, Fig Jam, Strawberry Jam, Breadsticks,
Crackers, Australian Fresh Honeycomb
Sourdough Baguette, Pretzel, Champagne Bread, Garlic and 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, Saint Daniella Salami,
Pâté en Croûte or Tuna Tataki
Capers, Sweet Shallots, Pickled Onions, Cornichons, Onion Marmalade

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INTERACTIVE STATION

Mayura Ribeye (Chocolate- and Grain-Fed)
Mafaldine Tossed in a Parmesan Wheel

CARVERY

Roulade of Black Pork with Crispy Skin
Whole Baked Sustainable Salmon
Australian Grain-Fed Beef Ribeye
Roaring Forties Lamb Racks

HOT SIDES

Australian Asparagus
Potato Gratin
Eggplant Parmigiana
Broccolini with Échiré Butter
Baked Root Vegetables

SOUPS

Lobster Bisque, 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
Sayadiye (Supreme of Fish Baked with Lemon and Herbs)

SWEETS

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

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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

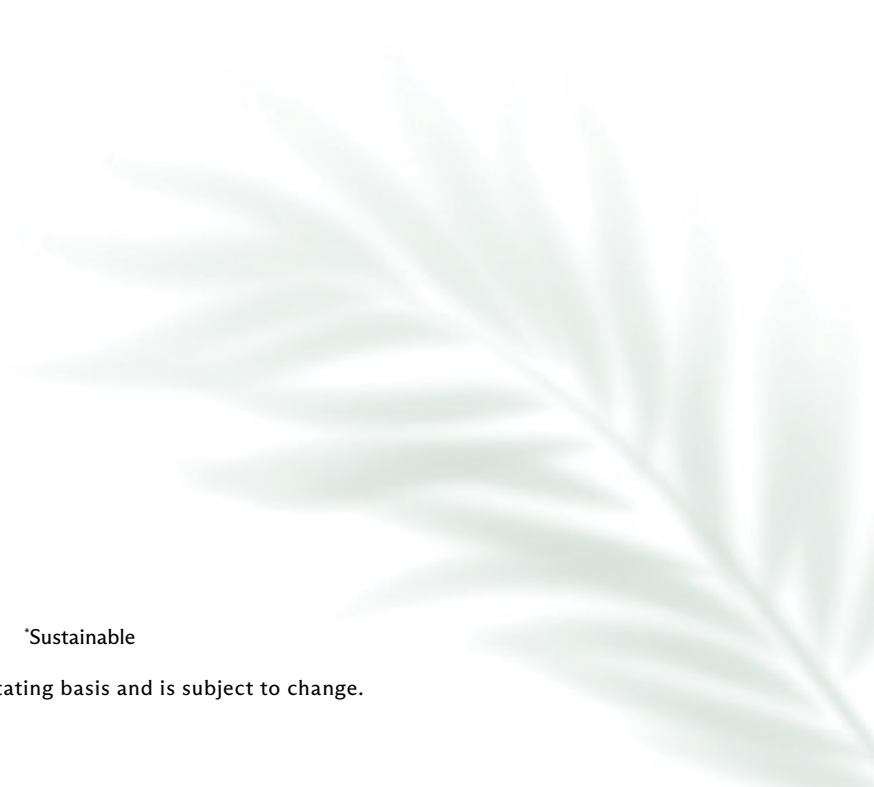
Dried Seaweed, Sakura Shrimp

Northern Chinese Fried Dumplings

With Aged Vinegar, Chilli

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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

Chuan Chuan Fish

CHINESE

Chilli Crab

Deep-Fried Garoupa, Dried Chilli, Coriander

Gong Bao Chicken

Braised Black Pork Knuckle (Hong Shao)

Wok-Fried Vegetables

Grain-Fed Beef Slices with Black Pepper Sauce and Sweet Peppers

LIVE NOODLES STATION

Laksa

Chinese Hand-Pulled Noodles

CHICKEN RICE STATION

Pineapple-Fed Chicken

Fragrant Rice

Traditional Condiments

SINGAPORE

INDIAN

Vegetable Biryani

Butter Chicken

Fish Molee

Dhal

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