



SUNDAY – THURSDAY DINNER BUFFET MENU

SUNDAY – THURSDAY
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

Asparagus, Prosciutto, Egg, Cantaloupe, Lemon Dijon Vinaigrette

Cranberries, Almonds, Spinach, Blue Cheese, Olive Oil

Pomegranate, Mandarin, Avocado, Feta

Quinoa, Roasted Squash, Pecans

Cobb Salad, Avocado, Bacon, Boiled Egg, Stilton

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 Oils

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

Morbier, Bresse Bleu, Munster, Brillat-Savarin, Banon, Stilton
Walnuts, Raisins, Cranberries, Kiwi, Guava, Fig Jam,
Strawberry Jam, Breadsticks, Crackers
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, 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

Roaring Forties Australian Lamb Chops or Stanbroke Wagyu Ribeye or T-Bone Steak
Mafaldine, Ravioli or Gnocchi Tossed in a Parmesan Wheel

CARVERY

Barbecue Black Pork Ribs or Pork Belly
Whole Baked Sustainable Salmon
Australian Grain-Fed Prime Rib of Beef
Lumina New Zealand Lamb Leg

HOT SIDES

Australian Asparagus
Potato Gratin
Eggplant Parmigiana
Broccolini with Échiré Butter
Baked 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
Kharouf (Lamb with Couscous)

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

Shanghainese Fried Buns

With Pork Filling

Hangzhou Mini Dumplings

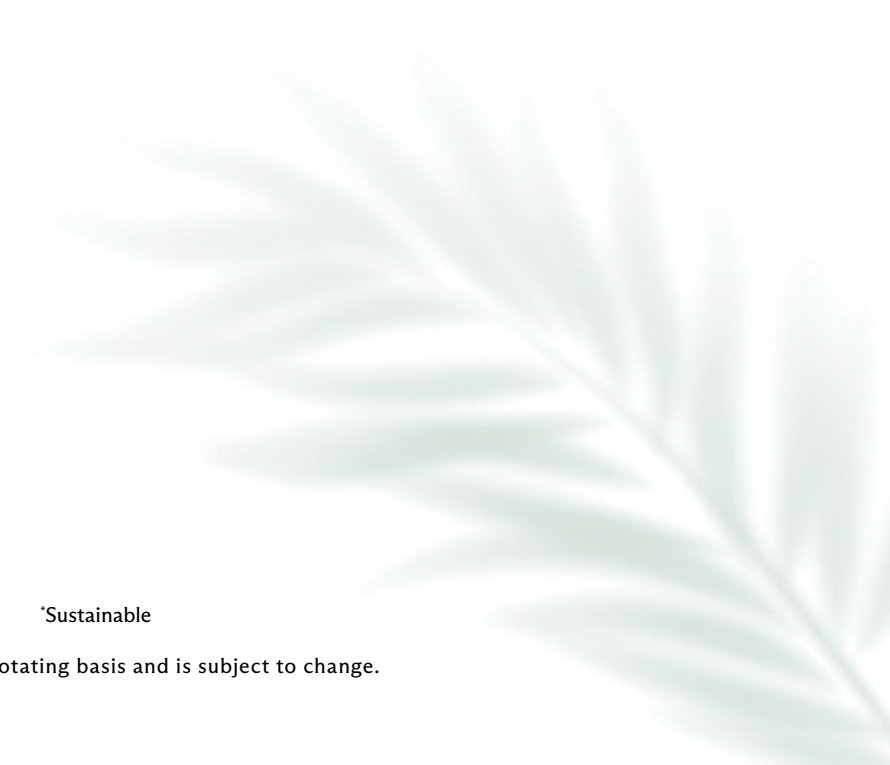
Dried Seaweed, Sakura Shrimp

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 Crustaceans

Steamed Fish, Hong Kong-Style

Gong Bao Chicken

Sweet and Sour Black Pork Ribs

Wok-Fried Vegetables

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

LIVE NOODLES STATION

Laksa

Chinese Hand-Pulled Noodles

SINGAPORE

INDIAN

Vegetable Biryani

Butter Chicken

Kerala Fish Curry

Lamb Rogan Josh

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