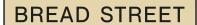
# WHERE YOUR FEAST

### AN EPICUREAN JOURNEY AT RISE MENU HIGHLIGHTS

#### 27 MAY, 12PM - 3PM

\$118\*\* (Adult) | \$59\*\* (Child)



**KITCHEN & BAR** 

Beef Wellington, Truffle Mashed Potato, Honey Roasted Carrots, and Pecan Pie.



French Charcuterie including Pâté Grand-Mère, Jambon Persillé, L'Oreiller de la Belle Aurore, Pot au Feu, and Jambon Blanc and terrines made in-house by Chefs Jonathan Kinsella and Vincent Yong.

Mafaldine pasta cooked in 18-month aged parmesan wheel, and a gelato cart with 6 varieties of sweet treats made in-house.

#### Sicilian Pistachio Gelato

Sourced from Bronte, a town clinging to the slopes of Mount Etna in Sicily, Italy

#### Nutella Ferrero Gelato

A tribute to the Italian brand and its amazing product loved by the world.

#### Stracciatella Gelato

Milk-based gelato with irregular chocolate shavings, with origins dating back to 1961 in Bergamo, Italy.

#### Orange Sorbet

Made with sweet Tarocco Oranges from Sicily, a well-loved fruit in Italy.

#### Strawberry Sorbet

May is the month of strawberries in Italy, where the fruit is the sweetest and juiciest.

#### Amalfi Lemon Sorbet

From Sorrento Hills in Italy, Amalfi lemons are sweeter, larger, and more aromatic than other varieties.



## WHERE YOUR FEAST



Hot and Sour Shanghainese Soup Dumpling with Scallop & Prawn

Giant Garoupa with Chopped Chilli, Dried Scallop & Black Bean

Coconut, Water Chestnut, Glutinous Rice Roll, Crushed Nuts



Wagyu Beef Cheek Rendang
Slow-roasted Whole Salt Marsh Lamb
Seafood Thai Green Curry
Roasted Duck in Massaman Curry
Chilli Sri Lankan Crabs

#### **BEVERAGE OPTIONS:**

| Free-flow Piper-Heidsieck Champagne, wines, beer, juices, soft drinks  | \$188++ |
|--|---------|
| Free-flow Billecart Salmon Champagne, wines, beer, juices, soft drinks | \$228++ |
| Free-flow Krug Champagne, wines, beer, juices, soft drinks             | \$599++ |

