



R I S E

FOOD MENU

美食菜单

5-COURSE SET MENU 1 5道式套餐1

Singaporean | Family Style
\$35 per person | For min. 2 persons
每人\$35 | 至少2人

Bak Kut Teh 肉骨茶 🍲
Premium Pork Ribs, Chinese Herbs & Spices
with a Clear Garlic & Pepper Broth, Yew Char Koay

Ngoh Hiang 鲜虾猪肉五香 🍲🌱🌱
Minced Pork & Prawn in Crispy Bean Curd Skin

Hainanese Chicken Rice 海南鸡饭
Poached Sakura Chicken with Fragrant Rice,
Chicken Broth

Stir-fried Vegetables 蘑菇炒芥兰
Hong Kong Kai Lan, Mushrooms, Oyster Sauce

Sago Gula Melaka 椰糖西米露
Chilled Sago with Palm Sugar & Coconut Milk

5-COURSE SET MENU 2 5道式套餐2

Singaporean | Family Style
\$35 per person | For min. 2 persons
每人\$35 | 至少2人

Wanton Soup 鲜虾云吞汤
Prawn Dumplings, Choy Sum, Clear Fish Broth

Otah-Otah 乌达 🌱🌱
Grilled Fish Cake with Spices

Claypot Chicken Rice 砂煲鸡饭 🌱
Marinated Chicken Thigh, Chinese Sausage,
Mushrooms, Salted Fish & Fragrant Rice

Wok-fried Fine Green Beans 香蒜炒四季豆
With Garlic

Ice Cendol 煎蕊冰
Pandan Cendol, Sago, Brown Sugar Syrup,
Red Bean Paste, Coconut Soup, Shaved Ice

6-COURSE SET MENU 1 6道式套餐1

Singaporean | Family Style
\$48 per person | For min. 5 persons
每人\$48 | 至少5人

Soto Ayam 马来鸡汤
Spiced Chicken Soup, Shredded Chicken, Rice Cake,
Potatoes, Fried Shallots

Chinese Rojak 罗惹 🌱
Fresh Cucumbers, Sweet Turnips, Water Spinach,
Rose Apples, Pineapples, Crispy Fried Tofu, Rojak Sauce

Satay 沙爹
Skewers of Marinated Chicken, Mutton & Beef,
Traditional Condiments, Spicy Peanut Sauce

Otah-Otah 乌达 🌱🌱
Grilled Fish Cake with Spices

Lamb Shank Nasi Biryani 羊膝黄姜饭 🌱
Vegetable & Dhal Curry, Indian Pickles, Papadams,
Cucumber Raita, Naan Bread

Bubur Pulut Hitam 黑糯米
Warm Black Glutinous Rice, Coconut Milk

6-COURSE SET MENU 2 6道式中餐套餐2

Chinese | Family Style
\$48 per person | For min. 5 persons
每人\$48 | 至少5人

Double-boiled Black Silky Chicken 干贝炖黑鸡汤
With Dried Scallop, Chinese Yam, Hairy Figs

Wok-fried Prawns 蜜汁炒虾
With Honey Soya Sauce

Braised Marble Goby 焖笋壳鱼 🍲
With Roasted Pork, Bean Curd Stick, Chu Hou Bean Sauce

Braised Bailing Mushrooms 自制豆腐焖白灵菇
With Home-made Bean Curd

Seafood Fried Rice 海鲜炒饭 🍲🌱
Crab Meat, Prawns, Squid, Char Siew Pork, Egg,
Fragrant Rice

Chilled Almond Bean Curd 龙眼杏仁豆腐 (冷)
With Longans & Fruit Cocktail

7-COURSE SET MENU 1 7道式套餐1

Singaporean | Family Style
\$78 per person | For min. 6 persons
每人\$78 | 至少6人

Kueh Pie Tee 蟹肉小金杯

Jumbo Lump Crab Meat, Eggs, Peanuts, Sweet Turnip & Chilli in a Crispy Shell

Har Cheong Gai 虾酱鸡 ☆

Deep-fried Spring Chicken Marinated in Shrimp Paste

Carrot Cake 萝卜糕 ☺

Rice Flour & Radish Cake with Eggs, Fresh Prawns, Preserved Turnips, Garlic, Chilli & Sweet Dark Sauce

Red Grouper Fish Head Curry 咖喱红斑鱼头

Cooked with Traditional Spices, Eggplant, Lady's Fingers, Bean Curd Puffs, Onions, Tomatoes & Coconut Milk

Claypot Braised Vegetables 砂锅豆腐焖蔬菜

Wok-fried Bean Curd with Mushrooms, Kai Lan, Bell Peppers, Carrots, Young Corn, Cauliflower, Honey Peas, Bamboo Shoots, Vegetarian Oyster Sauce

Crab Meat Fried Rice 蟹肉炒饭 ☺

Wok-fried Rice with Jumbo Lump Crab Meat, Char Siew Pork, Fresh Prawns, Eggs, Chinese Sausage

Bubur Cha Cha 摩摩喳喳 ☆

Sweet Potatoes, Yam, Sago, Coconut Milk

7-COURSE SET MENU 2 7道式中餐套餐2

Chinese | Family Style
\$78 per person | For min. 6 persons
每人\$78 | 至少6人

Braised Fish Maw & Crab Meat Soup 蟹肉花胶羹

Fish Maw, Crab Meat, Chicken Stock

Wok-fried Pork Ribs 香橙排骨

With Sweet Citrus Soy Sauce

Steamed Soon Hock (Marble Goby) 清蒸笋壳鱼

Steamed Freshwater Marble Goby with Superior Light Soya Sauce

Imperial Cordyceps Flowers Herbal Chicken 虫草花炖药材鸡

Double-boiled Herbal Chicken with Cordyceps Flowers

Braised 10-head Abalone 红烧十头鲍

Braised Abalone in Oyster Sauce with Shiitake Mushrooms & Broccoli

Braised Bee Hoon with Grouper, Bitter Melon & Black Bean Sauce 石斑鱼片米粉

Rice Vermicelli Noodles Braised in Black Bean Sauce with Bitter Melon & Sliced Snakehead Fish


Chilled Mango Sago 杨枝甘露 (冷)

Mango Soup with Fresh Mango Chunks, Sago Pearls & Pomelo

 Sustainable 可持续食品  Contains Pork 含猪肉  Signature Dish 招牌菜肴

All prices are subject to 10% service charge and prevailing goods and services tax. 所有价格需附加10%服务费及现行消费税。

STARTERS 前菜

- Chinese Rojak 罗惹**  \$12
Fresh Cucumbers, Sweet Turnips, Water Spinach, Rose Apples, Pineapples, Crispy Fried Tofu, Rojak Sauce
- Satay 沙爹** \$18
Skewers of Marinated Chicken & Beef, Traditional Condiments, Spicy Peanut Sauce
- Ngoh Hiang 鲜虾猪肉五香**   \$12
Minced Pork & Prawn in Crispy Bean Curd Skin
- Otah-Otah 乌达**   \$15
Grilled Fish Cake with Spices
- Kueh Pie Tee 蟹肉小金杯** \$14
Jumbo Lump Crab Meat, Eggs, Peanuts, Sweet Turnip & Chilli in a Crispy Shell
- Hokkien Popiah 福建薄饼**  \$18
Rice Crepe with Fresh Prawns, Sweet Turnips, Chinese Sausage, Eggs, Sweet Sauce & Chilli
- Carrot Cake 萝卜糕**  \$25
Rice Flour & Radish Cake with Eggs, Fresh Prawns, Preserved Turnips, Garlic, Chilli & Sweet Dark Sauce
- Oyster Omelette 鲜蚝煎蛋**  \$18
Fresh Oysters, Potato Starch, Egg, Chilli

NOODLES 面

- RISE® Laksa RISE 龙虾叻沙**   \$38
Half a Boston Lobster, Hard-boiled Egg, Beansprouts, Fish Cake, Bean Curd Puff with Thick Rice Vermicelli in Spicy Coconut Gravy
- Pork Rib Prawn Noodle (Soup / Dry) 排骨虾面 (汤/干)**    \$35
Premium Pork Ribs, Fresh Prawns, Kangkong, Fish Cake, Yellow Noodle with Pork Broth
- Wanton Noodle (Soup / Dry) 鲜虾云吞面 (汤/干)**    \$25
Prawn Dumplings, Barbecued Pork, Choy Sum, Egg Noodles
- Beef Noodle Soup 牛肉粗米粉汤** \$35
Beef Tenderloin, Tendon & Tripe, Salted Vegetables with Thick Rice Vermicelli
- Mee Siam 米暹**  \$27
Fresh Prawns, Eggs, Bean Curd Puff, Calamansi, Fried Shallots, Chives, Stir-fried Rice Vermicelli with Sweet & Tangy Gravy
- Mee Rebus 马来卤面**   \$27
Fresh Prawns, Eggs, Chinese Celery, Fresh Chilli, Tau Kwa, Crispy Shallots, Yellow Noodles with Sweet Potato Gravy



LOCAL FAVOURITES 道地佳肴

- Bak Kut Teh 肉骨茶** 🍲 \$27
Premium Pork Ribs, Chinese Herbs & Spices with a Clear Garlic & Pepper Broth
Served with Yew Char Koay & Steamed Fragrant Rice
- Nasi Lemak 椰浆饭** 🌴 \$26
Sambal Prawns, Coconut Rice, Whitebait, Peanuts, Egg Omelette, Pineapple, Cucumber, Sambal Chilli
- Chicken Curry 咖喱鸡** 🍲 \$22
Chinese-style Spring Chicken, Potatoes, Spiced Aromatic Curry
Served with Steamed Fragrant Rice
- Hainanese Chicken Rice 海南鸡饭** 🍲 \$18
Poached Sakura Chicken with Fragrant Rice, Chicken Broth

FROM THE WOK 锅炒

- Crab Meat Fried Rice 蟹肉炒饭** 🍲 \$27
Wok-fried Rice with Jumbo Lump Crab Meat, Char Siew Pork, Fresh Prawns, Eggs, Chinese Sausage
- Char Kway Teow 炒粿条** 🍲🌴🌴 \$25
Stir-fried Flat Rice & Yellow Noodles with Fish Cake, Fresh Prawns, Eggs, Chinese Sausage, Choy Sum, Chilli & Dark Sweet Sauce
- Hokkien Mee 福建面** 🍲🌴🌴 \$35
Stir-fried Yellow Noodles & Thick Vermicelli with Fresh Prawns, Squid, Pork Belly, Eggs, Beansprouts, Chives
- Seafood Hor Fun 海鲜河粉** 🍲🌴🌴 \$33
Stir-fried Flat Rice Noodles with Fresh Prawns, Squid, Grouper, Choy Sum, Light Egg Gravy
- Mee Goreng 马来炒面** 🍲 \$29
Stir-fried Yellow Noodles with Squid, Fresh Prawns, Fish Cake, Eggs, Onions, Potatoes, Green Peas, Choy Sum, Chilli & Tomato Sauce

👨🍳 CHEF SPECIALITIES FOR TWO 厨师特色菜肴 (双人份)

- Har Cheong Gai 虾酱鸡** 🍲 \$35
Deep-fried Whole Spring Chicken Marinated in Shrimp Paste
- Hainanese Chicken Rice 海南鸡饭** 🍲 \$35
Poached Sakura Chicken with Fragrant Rice, Chicken Broth
- Claypot Chicken Rice 砂煲鸡饭** 🍲 \$35
Marinated Chicken Thigh, Chinese Sausage, Mushrooms, Salted Fish
- Whole Marble Goby 笋壳鱼 (蒸/炸)** 🍲 \$63
Choice of: **Steamed** with Minced Garlic Sauce or Superior Soy Sauce
Deep-fried with Nyonya Sauce or Superior Soy Sauce
- Red Grouper Fish Head Curry 红斑鱼头咖喱** 🍲 \$58
Bean Curd Puff, Lady's Fingers, Onions, Tomatoes, Coconut Milk, Fragrant Rice
- Chilli Mud Crab 辣椒螃蟹** 🌴 \$63
House-made Sweet & Savoury Tomato Sauce, Egg Drop, Crispy Mantou Buns
- Lamb Shank Nasi Biryani 羊膝黄姜饭** 🌴 \$43
Vegetable & Dhal Curry, Indian Pickles, Papadams, Cucumber Raita, Naan Bread



VEGETARIAN 素食

- Claypot Braised Vegetables 砂锅豆腐焖蔬菜** \$15
Wok-fried Bean Curd, Mushrooms, Kai Lan, Bell Peppers, Carrots, Young Corn, Cauliflower, Honey Peas & Bamboo Shoots
- Mapo Tofu 麻婆豆腐** \$15
Braised Bai Lin Mushroom with Home-made Bean Curd
- Sizzling Wok-fried Mushroom with Curry Leaves & Local Spinach 什锦蘑菇炒本地菠菜** \$18
Oyster Mushroom, Shiitake Mushroom, Enoki Mushroom, King Mushroom & Beech Mushroom

DESSERTS 甜品



- Ice Kacang 红豆冰** \$12
Mixed Jelly, Red Bean, Attap Seed, Cream Corn, Syrup, Evaporated Milk on a Mountain of Shaved Ice
- Pisang Goreng 炸香蕉配雪糕** \$12
Deep-fried Bananas, Vanilla Ice Cream
- Bubur Pulut Hitam 黑糯米** \$12
Warm Black Glutinous Rice, Coconut Milk
- Ice Cream Selection 雪糕精选** \$12
Vanilla Gelato, Chocolate & Raspberry Sorbet, Crispy Waffle Bowl, Caramel Sauce
- Bubur Cha Cha 摩摩喳喳** \$12
Sweet Potatoes, Yam, Sago, Coconut Milk
- Warm Papaya Soup 木瓜银耳炖燕窝** \$12
White Fungus, Peach Gum, Bird's Nest, Melon Seeds
- Sago Gula Melaka 椰糖西米露** \$12
Chilled Sago with Palm Sugar & Coconut Milk
- Ice Cendol 煎蕊冰** \$12
Pandan Cendol, Sago, Brown Sugar Syrup, Red Bean Paste, Coconut Soup, Shaved Ice
- Chilled Mango Sago 杨枝甘露 (冷)** \$12
Mango Soup with Fresh Mango Chunks, Sago Pearls & Pomelo
- Chilled Almond Bean Curd 龙眼杏仁豆腐 (冷)** \$12
With Longans & Fruit Cocktail



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