



R I S E

SAMPLE BUFFET MENU

JOURNEY THROUGH
SOUTHEAST ASIA
WITH US



❖ THAILAND ❖

HOT

Massaman Chicken Curry

Fish Cake with Sweet Chilli Sauce

Stir-fried Minced Pork with Sweet Basil

Marinated Chicken Wrapped in Pandan Leaves

Hot & Sour Prawn Soup



NOODLE STATION

Boat Noodles, Thai Style with Pickled Bean Curd, Spices & Soy



SALADS & DIPS

Green Papaya Salad, Mango Salad

Deep-fried Rice, Crispy Oyster Mushrooms, Coral Lettuce,
Carrots, Green Beans, Deep-fried Prawn Crackers



❖ VIETNAM ❖

HOT

Slow-baked Lemongrass Spring Chicken with Vietnamese Spices

Grilled Seabass Fillet Marinated with Turmeric, Dill Leaves, Blue Ginger,
Lemongrass, Chilli with Pineapple & Fish Sauce Dipping

Sugarcane Prawns

Sautéed Sweet Potato Leaves with Garlic & Chilli



NOODLE STATION

Vietnamese Pho with Slices of Grass-fed Beef Tenderloin

Pork Chop, Rice Noodles Served with Pickled Vegetables



SALADS & DIPS

Vietnamese Rice Paper Rolls with Prawns, Lotus Sprouts Salad with Slow-braised Pork Belly

Deep-fried Marinated Sliced Fish, Cucumber, Rice Noodles, Green Beans, Carrot, Prawn Crackers



❖ SINGAPORE ❖

PERANAKAN TOK PANJANG

Bakwan Kepiting

Ayam Buah Keluak

Babi Pongteh

Nyonya Chap Chye



CHINESE WOK

Singapore Chilli Crab (Sri Lankan Crabs)

Braised Vegetables with Oyster Sauce

Crab Meat Fried Rice

Cereal Tiger Prawns



CHICKEN RICE & BBQ PLATTER

Poached Anxin Corn-fed Chicken

Char Siew Pork Belly

Fragrant Rice, Chilli Calamansi Sauce, Old Ginger Dip



NOODLE

Singapore Laksa with Prawns



❖ MALAYSIA ❖

MALAY TINGKAT

Australian Beef Cheek Rendang

Sambal Goreng Tahu Tempeh

Nasi Lemak



INDIAN HANDI POT

Butter Chicken

Lamb Vindaloo

Paneer Bhurji

Seabass Tikka

Kachumber, Mint Sauce, Raita, Naan



❖ SEAFOOD ON ICE ❖

Presented as a platter of the freshest seafood on ice. Subsequent servings may be placed as an à la carte order.

Alaskan King Crabs ASC, Fresh King Prawns, Boston Bay Blue Mussels, Australian Yabbies

DIPS

Home-made Thai Green Chilli Sauce, Cocktail,
Sichuan Spicy Pepper Dressing, Tabasco, Lemon



❖ CHEF'S CORNER ❖

SASHIMI, SUSHI & MISO SOUP

Norwegian Fresh Salmon ASC, Octopus, Yellowfin Tuna

Soft Shell Crab Aburi Maki, Hokuou Salmon Roll,
RISE Chicken Floss Avocado Roll, Unagi Tobiko

Shoyu, Wasabi, Pickled Ginger

Miso Soup, Tofu, Nameko Mushrooms, Spring Onions

CARVINGS

2 Carvings for Dinner: 1 Meat & 1 Fish | 1 Carving for Lunch

Beef Wellington, Mushroom Duxelles, Puff Dough

Slow-cooked BBQ Baby Back Pork Ribs

Baked Barramundi GAP Certified with Herb Crust

Australian Stanbroke Beef Ribeye

Lamb Leg Stuffed with Whole Black Garlic
& Fresh Rosemary

Roast Australian MSC Sword Fish Fillet

Salt-baked Chicken, Fennel Confit

Kagoshima Pork Rack

Salt-baked Norwegian Salmon ASC

Grain-fed, 200 Days, Tomahawk/Prime Rib



❖ CHEF'S CORNER ❖

HOT

Baked Oyster with Olive Oil Pearls

Osso Buco Flavoured with Orange Zest & Vegetable Confetti

Sautéed Broccolini with Almond Flakes & Echiore Butter

Sautéed Idaho Potatoes & Sweet Potato Mash, Grilled Vine Tomatoes,
Baby Carrots, Asparagus

COMPOUND SALADS & GREENS

Cobb Salad with Vine Tomatoes, Grilled Chicken Breast, Hard-boiled Egg,
Avocado, Blue Cheese & Red Wine Vinaigrette

Caesar Salad with Fresh Parmigiana, Croutons, Bacon Bits

Potato Salad with Mayonnaise, American Mustard, Scallions

Kale Salad with Roasted Sweet Potatoes & Tahini Vinaigrette

Mesclun, Frisée, Baby Spinach, Sweet Peppers, Heirloom Tomatoes,
Japanese Cucumber, Corn Kernels

Vinaigrette, Caesar, Balsamic Olive Oil, Blue Cheese Dressing, Japanese Shoyu Dressing

CHEESE & BREADS

Stilton, Morbier, Gubbeen, Munster, Brillat Savarin

Dried Fruits, Fresh Grapes, Walnuts, Crackers, Fig Jam, Quince Jelly

ARTISANAL/LOCAL BREADS

Chicken Floss Bun, Multigrain, Laugen Roll, Onion Bun, Sourdough

SMOKED FISH/CURED MEAT & SOUPS

Norwegian Smoked Salmon ASC Certified, Norwegian Gravlax ASC Certified

Beef Pastrami, Black Forest Ham, Spanish Air-dried Salami



❖ CHEF'S CORNER ❖

SOUP OF THE DAY

Cream of Forest Mushroom, Truffle Oil

Lobster Bisque, Whisky Foam

Chicken & Corn Thick Soup

❖ SWEET ENDINGS ❖

SLICED CAKES

Foi Thong Golden Pandan Cake
Vietnamese Coffee Cake, Cà Phê Sữa Đá

Strawberry Shortcake, Cameron Highlands
Strawberries, Hokkaido Cream
Criollo Java Chocolate Ganache, Pawnee Pecan

PIE OF THE DAY

Blueberry Tart

Lemon Meringue Tart

Pumpkin Pie

LOCAL DELIGHTS

Ang Ku Kueh

Ondeh Ondeh

Kueh Salat

LIVE STATION

Vietnamese Banana Soup, Chè Chuối

ICE CREAM & SORBET

Chocolate Sorbet

Pulut Hitam Ice Cream

Coconut Lime Sorbet