

# Fact Sheet



## RISE

### Introduction

RISE is an all-day restaurant that celebrates Singapore's rich and diverse food culture through a line-up of iconic local delights, presented in à la carte and family-style sharing menus. Nestled in the heart of Marina Bay Sands' iconic hotel lobby (Tower 1), RISE offers a comfortable dining experience amidst its lush greenery, charming diners with its elegant restaurant décor.

Available for lunch and dinner, the all-day à la carte menu presents over 35 heritage recipes and elevated local favourites by RISE's local culinary team, inspired by fond childhood memories and family bonds. Highlights include time-honoured recipes of *Chinese rojak* and *kueh pie tee*, glorious wok-kissed dishes like the *seafood hor fun*, a modern interpretation of *har cheong gai* (fried prawn paste chicken), as well as the ultimate comfort fare like the *pork rib prawn noodle soup*. Learn more about the chefs' stories and creations [here](#).

Families can also indulge in luxurious sharing dishes such as the *lamb shank nasi biryani* and signature *chilli mud crab*, and complete the meal with nostalgic desserts like *bubur cha cha*. For breakfast, choose from 13 decadent set menus over five cuisine types – Chinese, Indian, Japanese, Malay and Western – as well as an à la carte menu inspired by Singaporean flavours.

RISE has also curated a beverage programme featuring Instagram-worthy cocktails and mocktails that are a modern spin on local desserts, from the towering *Cendol Colada* and innovative *Sambal Mary* to the icy cold *Cincau Sago*, an elevated version of the traditional soya milk and grass jelly drink. Wine lovers can also browse RISE's heritage wine trolley, which includes bottles from wineries that practise sustainable agriculture<sup>1</sup>.

As part of the integrated resort's sustainability effort, over 100 types of fresh herbs grown at Marina Bay Sands' herb garden are used daily in RISE's dishes and beverages, while herb trimmings are reused as centerpieces in the dining room. RISE also uses premium and responsibly sourced ingredients and seafood from farmers locally and in the region.

### The Team

#### **Dave Heng (Executive Chef of Hotel Operations)**

Chef Dave Heng has over 35 years of professional experience across integrated resorts, hotels and convention banquets. Growing up in a family of chefs, the Singaporean-born chef was exposed to the culinary arts at a tender age under the influence of his mother and grandparents.

His professional kitchen journey began in 1983 at the now defunct Boulevard Hotel as a Kitchen Porter, where he built a solid foundation before rising to become the hotel's Chef de Partie. After graduating with a diploma in Principles of Professional Cooking from the National Restaurant Association in 1995, Chef Dave joined Raffles Hotel and rose through the ranks to become the hotel's Deputy Executive Chef. In 2008, he assumed the role of Director of Kitchens at City of Dreams in Macau, where he trained and led its culinary team to develop menus for the integrated resort.

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<sup>1</sup> Select bottles are sourced from wineries that cultivate and harvest using ecologically sound, economically viable and socially responsible practices, such as energy and water conservation, use of renewable resources, restricted use of man-made chemicals and integrated pest management.

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In 2009, Chef Dave returned to Singapore to join Marina Bay Sands as the Executive Chef of Banquets Operations as part of its pre-opening team, and later as the Executive Chef of Hotel Operations at Marina Bay Sands in late 2018. In his current role, Chef Dave leads and mentors over 90 culinary team members, and takes charge of culinary operations across multiple dining concepts at Singapore's largest hotel, namely RISE, the hotel's exclusive lounge Club55, and in-room dining services.

## Fast Facts on RISE

- RISE is located at the lobby of Marina Bay Sands Hotel Tower 1.
- RISE is opened seven days a week for breakfast, lunch and dinner. Selected items are also available for takeout via [Marina Bay Sands' Gourmet Takeaway platform](#).

<b>Breakfast</b> 6:30am – 11:00am	<b>Lunch and Dinner</b> 12:00pm – 10.30pm
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- For reservations, call (65) 6688 5525 or email [RISE@marinabaysands.com](mailto:RISE@marinabaysands.com).
- RISE's accolades include:
  - TripAdvisor's 2020 Travellers' Choice
  - TripAdvisor's 2019 Certificate of Excellence