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RISE

Introduction

RISE is Marina Bay Sands' signature buffet restaurant that offers a gastronomical experience themed on *The World At Your Table*. Nestled in the heart of the iconic hotel's lobby (Tower 1), the all-day restaurant offers a tranquil indoor and outdoor dining sanctuary for diners to feast on over 100 delicacies representing a glorious variety of cuisines from around the globe.

Kickstart the day with a hearty breakfast, including Indian delights such as dosa and prata at the live station as well as a medley of dim sum.

For lunch and dinner, sail through Southeast Asia and savour popular delights like Thai green curry with chicken, Thai salad, before experiencing the unique charm of Shanghai pan-fried pork buns. Embrace a medley of aromatic rempah (spice paste) dishes from Malaysia, before coming home to Singapore to feast on familiar wok-fried signatures like Singapore chilli crab and time-honoured Peranakan dishes.

Over at the Chef's Corner, the season's best produce takes centre stage through rotational live carvings, from prized cuts of the New Zealand Saltmarsh lamb and Australian Stanbroke beef ribeye, to responsibly sourced ingredients from farmers locally and in the region, such as the GG French poulet, the first in Asia to receive the Certified Humane® certification. Guests are also invited to dive into fresh free-flow seafood on ice, including premium crustaceans and shellfish from responsible farmers, and other popular delights like spaghetti carbonara tossed in parmesan wheel. Round up the feast with a myriad of colourful Peranakan kuehs and local inspired desserts like chempedak cheese tart and ondeh ondeh cake.

Soak in the sunshine at RISE Outdoor, a haven of tranquility nestled amidst lush greenery, offering a delightful ambience that combines nature's beauty with the comforts of home. From 2.30pm to 6.30pm daily, indulge in moments of pure relaxation during Alfresco Aperitivo over beer packages, champagnes and wines, or beat the hot weather with frozen DIY cocktails and

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mocktails.

The Team

Colin Thumboo (Executive Chef, RISE)

Executive Chef Colin Thumboo has over 40 years of culinary experience in renowned hotels and convention banquets across the region. After graduating from SHATEC with a Diploma in Food Preparation and Food & Beverage in 1980, Colin took on an apprenticeship at Shangri-La Hotel Singapore, where he spent the next three years building his culinary foundation.

Colin moved to India in 1984 to join Royal Hotel in Mumbai as a Chef de Partie, before venturing further to Bermuda in 1985 to take on a Sous Chef role at the now-defunct Southampton Princess Hotel. He returned to Singapore in 1987 to join the pre-opening team of the former Restaurant de France by culinary legend Louis Outhier, before helming the role of Head Chef at Crowne Plaza in 1990. Colin moved to China in May 1992, where he spent the next 22 years honing his craft in 12 hotels across seven cities. He returned to Singapore with his family in late 2014 to join Shangri-La Hotel as the Senior Culinary Manager and Executive Sous Chef for various dining concepts, including restaurants specialising in Peranakan and Asian cuisine.

In October 2021, Colin joined RISE at Marina Bay Sands as its Executive Chef, where he draws on his expertise to design RISE's buffet concept. Here, he leads and mentors over 50 culinary team members and oversees the restaurant's daily operations and menu development.

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Fast Facts on RISE

- RISE is located at the lobby of Marina Bay Sands Hotel Tower 1.
- For reservations and information on opening hours, visit <https://www.marinabaysands.com/restaurants/rise.html>. Follow the conversations on social [@riserestaurantsg](#).
- RISE's accolades include:
 - Listed in Tatler Dining Guide 2023-2025 – RISE
 - World Culinary Awards Singapore's Best Hotel Restaurant 2024 – RISE
 - Restaurant Association of Singapore's Epicurean Star Award 2023 – Best Buffet (RISE)
 - Meituan Dianping 2023 Must Eat Award – RISE
 - TripAdvisor's Travellers' Choice 2020, 2021, 2022 and 2023
 - TripAdvisor's 2019 Certificate of Excellence