RISE

WEEKDAY LUNCH BUFFET MENU

MONDAY TO FRIDAY LUNCH

Adult: S$78 | Child: S$39

@riserestaurantsg #risesg @rise.mbs

Prices are subject to 10% service charge and prevailing goods and services tax.

SEAFOOD ON ICE

Crayfish, Tiger Prawns, Greenland Shrimps, Atlantic Blue Mussels,
Venus Clams, Chilean Half-Shell Scallops

DIPS & CONDIMENTS

Homemade Thai Green Chilli Sauce, Honey Mustard, Vietnamese Ginger Fish Sauce,
Cocktail Sauce, Lemon Wedges

COLD DISHES

Frisée, Carrots, Orange Segments, Honey Mustard Dressing

Beetroot and Halloumi Salad, Rocket, Cracked Hazelnuts, Caramelised Onion Dressing

Potato Salad with Crispy Pancetta, Green Beans, Boiled Egg, Olives, Pesto, Olive Oil

Char-Grilled Zucchini, Capsicum, Red Onion, Green Olives, Bocconcini, Citrus Dressing

Asparagus, Cherry Tomatoes, Fresh Basil Leaves, Baby Rocket, Fresh Parmesan, Pine Nuts

Caesar Salad in Parmesan Wheel

Caprese with Heirloom Tomatoes and Fresh Mozzarella, Balsamic and Fresh Basil

CALIFORNIAN SALAD BAR

Mesclun, Coral Lettuce, Sweet Peppers, Tomatoes, Japanese Cucumber, Corn Kernels, Quinoa,
Wild Rice, Asparagus Spears, Quail Eggs, Smoked Chicken, Tuna in Oil

Kalamata Olives, Marinated Peppers, Sun-Dried Tomatoes, Grilled Artichokes

DRESSINGS

Caesar, Thousand Island, Citrus Vinaigrette, Goma Dressing,
Olive Oil, Balsamic Vinegar

*Sustainable

The menu is on a rotating basis and is subject to change.

SASHIMI & SUSHI

Atlantic Salmon (Sustainably Sourced), Octopus, Yellowfin Tuna

Aburi Sushi, Temaki, Gunkan, Maki Rolls

Shoyu, Wasabi, Pickled Ginger

JAPANESE GRILLED

Chicken Yakitori, Tamago Aburi

JAPANESE COLD

Soba Noodles, Spring Onions, Wasabi, Nori

Salmon Poke, Avocado, Daikon, Cucumber, Pickles

CHEESES & BREADS

Saint-Maure, Bresse Bleu, Camembert, Brillat-Savarin, Amber Mist Cheddar, Stilton

Walnuts, Raisins, Cranberries, Kiwi, Guava, Fig Jam, Strawberry Jam, Breadsticks, Crackers

Sourdough Baguette, Pretzel, Champagne Bread, Garlic and Emmental Bread,
Multiseed Loaf, Mustard Bread, Mediterranean Focaccia, Cereal Sourdough,
Rye Sourdough, Walnut Cranberry Red Wine Bread

SMOKED FISH & CHARCUTERIE

Smoked Salmon (Sustainably Sourced), Hot-Smoked Salmon with Crème Fraîche and Horseradish

Pepperoni, Pastrami, Rosette, Mortadella, Corned Beef

Capers, Sweet Shallots, Pickled Onions, Cornichons, Onion Marmalade

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INTERACTIVE STATION

Grilled Fremantle Octopus

Battered Ling Fish

Baked Scallops

Chicken Tikka with Kachumba

Sourdough Pizza

Mafaldine, Ravioli or Gnocchi Tossed in a Parmesan Wheel

CARVERY

Hickory-Smoked Barbecue Black Pork Ribs or Pork Belly

Whole Baked Snapper, Fresh Herbs, Wakame Sea Salt

Slow-Cooked Larded Australian Grain-Fed Beef Rump

Roulade of Australian Lamb Leg

HOT SIDES

Cauliflower Gratin

Roasted Baby Potatoes

Eggplant Parmigiana

Broccolini with Échiré Butter

Roasted Root Vegetables

SOUPS

Tomato Soup, Chinese Herbal Soup, Indian Fragrant Soup

LEVANTINE & MIDDLE EASTERN

Hummus, Baba Ghanoush, Tarator, Harissa, Raheb Salad, Carrot Salad, Levantine Pickles, Fattoush

Cheese Fatayer, Pita Bread, Chicken Shawarma, Moussaka, Falafel, Chicken with Halloumi

Kharouf (Whole Lamb with Couscous)

SWEETS

Baklava

Layers of Phyllo Pastry Stuffed with Nuts and Glazed with Sugar Syrup

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MAINLAND CHINA LIVE STATION

Kong Bak Bao
Braised Pork Belly in Chinese Steamed Buns

Shanghainese Fried Buns
With Pork Filling

Hangzhou Mini Dumplings
Dried Seaweed, Sakura Shrimp

Northern Chinese Fried Dumplings
With Aged Vinegar, Chilli

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SINGAPORE

MALAY

Beef Rendang

Nasi Lemak
Pandan Rice, Fenugreek, Blue Pea Flower, Ikan Bilis, Cucumber, Peanuts, Sambal

Quail Egg Sambal

MALAY LIVE STATION

Satay
With Peanut Gravy, Condiments

PERANAKAN & EURASIAN

Curry Debal

Vegetables in Coconut Milk

CHINESE

Deep-Fried Norwegian Redfish

Garlic Flakes, Chilli Flakes

Gong Bao Chicken

Braised Black Pork Knuckle (Hong Shao)

Wok-Fried Vegetables

Grain-Fed Beef Slices with Sarawak Black Peppercorns

LIVE NOODLES STATION

Laksa

Chinese Hand-Pulled Noodles

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SINGAPORE

INDIAN

Vegetable Biryani

Butter Chicken

Kerala Fish Curry

Lamb Shank Masala

Chicken Curry

Dhal

Onion Bhaji

Naan Bread

INDIAN LIVE STATION

Chicken Tikka Masala

Chicken Tandoori

Coin Prata

FRUITS

Watermelon, Rock Melon, Hami Melon, Dragon Fruit, Guava,
Pineapple, Longan, Plums, Grapes, Mini Apples

DESSERTS

Assortment of Pastries, Ice Cream, Gelato, Warm Desserts, Kueh

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