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SAMPLE MENU  
DINNER

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# ORDERING TIPS



## #1 RELAX & ENJOY

Start by ordering appetisers, salads or our signature Seafood Platter.

Take your time to review the menu and place another order when you're ready.

You don't have to place your entire order at once.



## #2 SHARING IS CARING

If you'd like a dish to be shared among more people, just let us know and we'll prepare a sharing portion.



## #3 UNLIMITED SERVINGS

Love a dish? Remember, you can always order another serving. Help us minimise food wastage by ordering what you can finish.

## HAPPY FEASTING!



## TONIGHT'S SPECIAL THEMED DISHES



### STARTERS

Miso Soup with Clams

Assorted Tempura *Ebi, Green Asparagus, Pumpkin*

Tempura Maki Roll

Chicken Karaage with Yuzu Aioli

### MAIN COURSES

Roasted Beef Teriyaki Striploin with Puffed Rice,  
Grilled Asparagus, Roasted Kabocha & Green Peppercorn Sauce

Tonkatsu Ramen with Nori, Tamago & Chashu

Lamb Chop with Kabayaki Sauce

### DESSERTS

Matcha Mousse

Matcha Azuki Panna Cotta

Matcha Churros

Yuzu Banana Cake

## WINE PAIRING RECOMMENDATIONS

Besides sake and shochu, Japan also produces amazing wines using indigenous grapes.

Here are two excellent wines to elevate the *Taste of Japan*.

### WHITE WINE

Grace, Gris de Koshu, Japan, Koshu

BOTTLE

\$98

### RED WINE

Grace, Kayagatake, Japan, Cabernet Sauvignon / Merlot / Muscat Bailey

\$108

## STARTERS

### SOUP

Tomato Soup

### SALADS

#### RISE Signature Salad

Multicoloured Quinoa with Fresh Tomato, Scallion, Pine Nuts, Spinach, Jicama, Manchego Cheese, Cilantro, Roasted Corn, Basil & Lemon Vinaigrette

#### Mushroom Salad

Roasted Mushrooms, Fresh Arugula, Roasted Onion, Feta Cheese, Balsamic Dressing

#### Mixed Green Salad

Cherry Tomatoes, Cucumber, Red Onion, Croutons & Wafu Shoyu Dressing

### CURED MEATS & FISH

Served with Capers, Cornichons and Diced Red Onion

#### Cured Meat Platter

Prosciutto

Salami

#### Selection of Smoked Fish

Smoked Salmon

Cured Snowfish

### ARTISANAL CHEESE BOARD

Served with Dried Apricots, Dried Cranberries, Walnuts & Crackers

### CHEF'S SELECTION OF MEZZE

Selection includes Assorted Olives, Baba Ganoush, Pita Bread, Hummus, Artichokes & Stuffed Pimientos

### DIM SUM

Prawn & Pork Siew Mai

Har Gow (Prawn Dumplings)



Vegetarian



Sustainable



Contains Pork



Signature Dish

Menu items are on rotation and subject to change.



## FRESH SEAFOOD

### Seafood Platter (Serves 2)

Platter includes Canadian Snow Crab, Tiger Prawns, Venus Clams & Mussels

### Sashimi Bento

Served with Wasabi, Pickled Ginger & Soy Sauce

Salmon 

Tuna

Tako (Octopus)

### Sushi Bento

Served with Wasabi, Pickled Ginger & Soy Sauce

California Maki

Vegetarian Maki 

Ebi Nigiri


Unagi Nigiri

Salmon Nigiri 

## MAIN COURSES

### WESTERN

Barramundi, Sautéed Mushrooms, Roasted Kabocha, Saffron Sauce

Garlic Confit Pork Belly, Sautéed Mushrooms in Garlic, Roast Potatoes, Mushroom Sauce 

Miso Salmon with Roasted Kabocha Nori, Grilled Asparagus, Saffron Sauce

Spring Pea, Asparagus, Zucchini & Tomato Pasta 

### INDIAN & MALAY

#### Dal Tadka, Aloo Shimla Mirch with Papadum & Jeera Pulao

Yellow Lentil, Potato Capsicum Curry, Basmati Rice, Cumin & Clarified Butter

Served with Indian Pickles, Cucumber Raita, Plain Naan Bread

#### Ayam Goreng Berempah, Sayur Campur Goreng & Basmati Rice

Deep-fried Local Spiced Chicken, Stir-fried Vegetables with Oyster Sauce

Served with Sambal Belachan & Nyonya Achar

### ASIAN

#### Roasted Delight

Char Siew Pork , Crispy Pork Belly , Roasted Duck

Singapore Prawn Laksa with Fish Cake & Quail Eggs 

Steamed Halibut with Chilli Fermented Soy Bean Paste 

Cereal Prawn with Curry Leaves 


Wok-fried Kailan with Silverfish

Singapore Chilli Crab with Mantou

Wok-fried Seafood Udon Noodle

## DESSERTS

### SUNDAES

Dark Chocolate Ice Cream, Almond Crumble,  
Mixed Fruits Compote   
Mango Sorbet, Nata de Coco, Almond Crumble


### CAKES

Strawberry Shortcake                      Baked Banana Tart  
Chocolate Calamansi Cake 

### MINIATURE LOCAL DELIGHTS

Ondeh-Ondeh                                  Kueh Kosui  
Chilled Yuzu Sea Coconut Soup

### ICE CREAM & SORBET BY THE SCOOP

Dark Chocolate Ice Cream   
Mango Sorbet

### Toppings

Almond Crumble, Mixed Fruits Compote, Nata de Coco,  
Attap Seed, Pandan Jelly, Chocolate Sauce

### WARM DESSERT

Apricot & Earl Grey Bread & Butter Pudding

### CHEF'S SELECTION OF SEASONAL FRUIT

*Daily Assortment*

## MOCKTAIL MENU

\$8 each



### RISE GARDEN

*House Infused Mint, Basil & Lemon Syrup, Soda, Basil Seeds*

### SAGO GULAMAN

*Pandan Gula Melaka Syrup, Grass Jelly, Sago, Banana Chips*

### BLACK PINK

*Fresh Grapefruit & Lime Juice, Thyme Syrup, Blueberry, Soda*

### JUNOS BLISS

*House Infused Lychee & Mint Syrup, Yuzu, Lime, Cucumber, Soda*