



R I S E

SAMPLE WEEKDAY  
LUNCH BUFFET MENU

---

THE WORLD  
AT YOUR TABLE



---

## ❖ THAILAND ❖

---

### HOT

Green Chicken Curry

Home-made Fish Cake with Sweet Chilli Sauce

Phad Thai/Pineapple Fried Rice

Spicy Mixed Seafood (Prawns, Mussels, Squid)

Stir-fried Minced Pork with Sweet Basil

Marinated Chicken Wrapped in Pandan Leaves

BBQ Pork Neck

Hot & Sour Prawn Soup



### NOODLE STATION

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



### SALADS & DIPS

Green Papaya Salad

Mango Salad with Shrimps

Crispy Pork Skin



## ❖ VIETNAM ❖

### HOT

Slow-baked Lemongrass Spring Chicken with Vietnamese Spices

Braised Pork Belly with Hard-boiled Egg & Coconut Water

Deep-fried Crispy Oyster Mushrooms



### NOODLE STATION

Pho



### SALADS & DIPS

Vietnamese Rice Paper Rolls with Prawns

Lotus Sprouts Salad with Slow-braised Pork Belly

Deep-fried Vietnamese Netted Spring Rolls with Coral Lettuce



---

## ❖ SINGAPORE ❖

### PERANAKAN / MALAY / INDIAN

Ayam Pongteh

Nyonya Chap Chye

Wagyu Beef Rendang

Seabass Assam Pedas

Nasi Lemak with Condiments

Sayur Lodeh

Butter Chicken

Lamb Masala

Paneer Bhurji

Dhall

Saffron Rice



### LIVE STATION

Make Your Own Rojak



## ❖ SINGAPORE ❖

### CHINESE

Pea Sprouts with Deep-fried Anchovies

Yangzhou Fried Rice

Wok-fried Beef with Sweet Peppers & Oyster Sauce

Poached Anxin Corn-fed Chicken

Fragrant Rice, Chilli Calamansi Sauce, Old Ginger Dip



### SOUP

Pork Rib Soup with Turnip



### NOODLE

Singapore Laksa



## ❖ SEAFOOD ON ICE ❖

Tiger Prawns, New Zealand Blue Mussels, Venus Clams, Scallops on the Half Shell

### DIPS

Homemade Thai Green Chilli, Cocktail, Sichuan Spicy Pepper Dressing, Lemon



### SASHIMI & SUSHI

Norwegian Fresh Salmon\*, Octopus, Yellowfin Tuna

California Rolls, Hokuou Salmon Roll, Rainbow Maki, Unagi Tobiko

Shoyu, Wasabi, Pickled Ginger

Cold Soba Noodles with Condiments

\*Sustainable

Menu is on rotation basis and subject to change. Terms and Conditions apply.



---

## ❖ CHEF'S CORNER ❖

---

### CARVINGS

Australian Stanbroke Beef Sirloin

Baked Herbed Seabass

Char Siew Pork Belly



### HOT

Slow-cooked Sous Vide Chicken Breast

Grilled Salmon Fillet with Pesto

Sautéed Broccolini with Almond Flakes & Echire Butter

Sautéed Potatoes, Gratin Cauliflower, Baked Eggplant



### SALADS

Caesar Salad with Fresh Parmigiana, Croutons, Bacon Bits

Mixed Green with Carrot & Cucumber

Greek Salad

Beetroot & Pumpkin Salad

Hummus, Baba Ghanouj, Tahini, Guacamole, Tzatziki, Pita

French, Thousand Island, Goma



---

## ❖ CHEF'S CORNER ❖

### CHEESES & BREADS

Stilton, Morbier, Port Salut, Morbier, Brillat Savarin, Camembert

Crackers, Bread Sticks, Lavosh, Laugen Roll, Onion Bread,  
Multigrain, Mini French Baguette



### SMOKED FISH & CHARCUTERIE

Norwegian Smoked Salmon\*

Pastrami, Salami, Mortadella



### SOUP

Cream of Tomato

\*Sustainable

Menu is on rotation basis and subject to change. Terms and Conditions apply.





## ❖ SWEET ENDINGS ❖

### WHOLE CAKE

Ondeh Ondeh Cake

Kaffa Chocolate Cake

Strawberry Shortcake

New York Cheesecake



### MINIATURE & SHOOTER GLASS

Chempedak Cheese Tart

Salted Chocolate Macadamia Tart

Coconut Mango Mousse

Raspberry Panna Cotta

Pulut Hitam Mousse Cake



### LOCAL DELIGHTS

Kueh Talam

Sago Lapis



## ❖ SWEET ENDINGS ❖

### WARM DESSERT

Peach Gum Longan Soup



### LIVE STATION

Peanut Mochi

Ice Chendol



### ICE CREAM & SORBET

Rum & Raisin Ice Cream

Chocolate Ice Cream

Coconut Lime Sorbet

Mango Passion Fruit Sorbet