



R I S E

SAMPLE WEEKEND  
LUNCH BUFFET MENU

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THE WORLD  
AT YOUR TABLE



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## ❖ SEAFOOD ON ICE ❖

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

### DIPS

Home-made Thai Green Chilli Sauce, Cocktail, Shaoxing Wine & Black Vinegar Dip



### SASHIMI & SUSHI

Salmon\*, Octopus, Yellowfin Tuna,

Soft Shell Crab Aburi Maki, Hokuou Salmon Roll, Rainbow Maki, Unagi Tobiko, Saba Sushi

Shoyu, Wasabi, Pickled Ginger, Pickled Cucumber



## SALAD GREENS, COMPOUND/WELLNESS SALAD & MEZZE

Mesclun, Frisee, Baby Spinach, Chicory, Sweet Peppers,  
Heirloom Tomatoes, Japanese Cucumber, Corn Kernels

French, Goma, Thousand Island

### COMPOUND SALADS

Caesar Salad with Bacon, Croutons, Egg

Beetroot & Pumpkin Salad

Greek Salad

Garden Greens

### WELLNESS SALADS

Wild Rice Salad with Edamame, Mushroom, Miso Sesame Dressing

### MEZZE

Hummus, Baba Ghanouj, Tahini, Pita



## CHEESES & BREADS

Brie, Stilton, Manchego, Morbier, Gubbeen, Munster, Brillat Savarin

Bread Sticks, Lavosh, Laugen Roll, Multigrain, Mini Baguette, Onion Bun, Sourdough



## SMOKED FISH & CHARCUTERIE

Smoked Salmon\*

Mortadella, Truffle Salami, Pastrami

Marinated Artichokes, Stuffed Peppers, Kalamata Olives, Sundried Tomatoes



## SOUPS

Lobster Bisque



## CARVINGS/LIVE COOKING

Baked Salmon Fillet\*

Stanbroke Beef Ribeye

Baked Gammon Ham

Jus, Bearnaise, Herb Butter, Maldon Salt,  
Old Fashioned Dijon Mustard

Spaghetti Carbonara Tossed in Parmesan Wheel



## HOT WESTERN

Egg Shakshuka

Grilled Seabass\*

Duck Confit

Risotto

Sautéed Broccoli with Almond Flakes & Echiare Butter

Sautéed Potatoes, Grilled Vegetables



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## ❖ SINGAPORE ❖

### NYONYA

Ayam Pongteh

Nyonya Chap Chye



### CHINESE

Wok-fried Beef with Oyster Sauce & Chinese Green Peppers

Braised Vegetables with Baling Mushrooms

Crabmeat & Sakura Shrimps Fried Rice

Chilli Crab with Deep-fried Mantou

Black Chicken Soup with Gooseberries



### CHICKEN RICE

Anxin Chicken with Fragrant Rice & Condiments



### INDIAN

Palek Paneer

Butter Chicken

Lamb Biryani



### MALAY

Wagyu Beef Rendang

Assam Pedas Seabass



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## ❖ THAILAND ❖

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### COLD APPETISERS

Green Papaya Salad

Young Mango Salad with Prawn Meat



### HOT

Yellow Chicken Curry with Baby Eggplant

Home-made Fish Cake with Sweet Chilli Sauce

Marinated Chicken Wrapped in Pandan Leaves

Minced Black Pork with Thai Sweet Basil & Chilli

Phad Thai with King Prawns

Hot & Sour Prawn Soup



### NOODLE STATION

Vietnamese Pho



### THAI GRILL STATION

Grill Pork Neck with Sweet Tamarind Sauce



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## ❖ VIETNAM ❖

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### HOT

Deep-fried Oyster Mushrooms

Grilled Seabass Fillet Marinated with Turmeric, Dill Leaves, Blue Ginger,  
Lemongrass, Chilli with Pineapple & Fish Sauce Dipping

Pork Belly with Coconut Water & Boiled Egg



### SALADS & DIPS

Vietnamese Fresh Rice Paper Rolls with Prawns

Lotus Sprouts Salad with Slow-Braised Pork Belly





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## ❖ KIDS STATION ❖

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*Only Available for Saturday & Sunday Lunch*

Macaroni & Cheese

Miso-marinated Baked Salmon with Asparagus

Chicken Chipolata on Mash Potato

Pizza Margarita

Mini Wagyu Beef Burger with Tomato, Gherkin & Butter Lettuce in a Brioche Bun

Breaded Cod Fish Strips with Tartar Sauce

Buttered Corn Kernels

Corn Dog

Cupcakes

Rainbow Cake

Macaroons

Chocolate & Candies



## ❖ 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