

# Press Release



FOR IMMEDIATE RELEASE

## Marina Bay Sands unveils revamped RISE restaurant

*Line-up includes sustainably-sourced food, enhanced Bar and exciting themed nights*



*Refreshed interiors of RISE*

**Singapore** (10 July 2017) – Marina Bay Sands’ international buffet restaurant, RISE, has re-opened after an extensive transformation, featuring refreshed interior décor along with a brand new culinary offering that includes sustainably-sourced produce and themed nights.

Eight open-concept kitchens will bring diners on a journey through global cuisines, before paying homage to Singapore’s heritage through timeless classics. “Live” cooking stations – from pasta counters to meat carving areas – will spice up the dining experience, while the Bar offers a large selection of wines (including organic varieties), cocktails and juices. A new ‘live’ grill station has been added to dinner service every night, featuring grilled satay, fish and barbeque short ribs. Diners can also look forward to a rotating line-up of smoked meats every day.

The outdoor Herb Garden, which grows over 50 herbs, has inspired creations of cocktail and mocktails at the enhanced Bar. A brand-new soda station, complimentary for guests, allows guests to create their own sodas using fresh herbs such as rosemary and thyme, pairing them with fresh fruits, juices and homemade syrups.

<sup>1</sup> The sustainable seafood are certified by international organisations Marine Stewardship Council (MSC) and the Aquaculture Stewardship Council (ASC).

# Press Release



The revamped RISE also goes big on the sustainability theme. Ingredients are sourced<sup>1</sup> from responsible farmers locally and in the region; while recycled or sustainable materials are used for everything from placemats to table settings. All glass, paper, cardboard and plastic materials will be recycled, and food waste collected and broken down into waste water, minimizing the amount of solid waste that goes into landfills. Trimmings of the herbs from the Herb Garden are reused as centerpieces in the dining room in place of flowers, ensuring nothing goes to waste.

Christine Kaelbel-Sheares, Vice President of Food & Beverage, Marina Bay Sands said, “The refurbishment of RISE is not only a refresh of the aesthetics, but also a makeover in the mindsets of our team who are more conscious on the ingredients and materials used in the kitchen and dining room. RISE aims to deliver a unique dining experience with food that is good for our guests, farms and the environment”.



(L-R): Herb trimmings for centerpieces, Ayam Percik in Tangy Peanut Sauce, Singapore Chili Crab



(L-R): Baked Salt Crust Sustainable Barramundi, Home Smoked BBQ Beef Brisket

## **New Dishes and Themed Buffet Nights**

New signature items on the menu are consciously curated with sustainably-sourced produce. These include the **Ayam Percik in Tangy Peanut Sauce** (Malay grilled chicken), a Javanese dish consisting of candlenut, turmeric and fresh herbs from the herb garden. Locally sourced hormone-free Sakura chicken is marinated for 24 hours before being grilled to perfection in the backyard of RISE.

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# Press Release



The **Baked Salt Crust Sustainable Barramundi** is a delicious and sustainably-sourced fish baked in a crust of salt, dill, lemon, fennel and coriander seeds. The dish uses locally sourced Kuhlbarra Barramundi that is also hormone-free and antibiotic-free.

Enjoy the **Home Smoked BBQ Beef Brisket** featuring hormone-free beef from Australia marinated with RISE's special rub and fresh herbs before being cooked over a smoker in the backyard. Guests can also dig into the national dish of Singapore with the **Singapore Chili Crab**, featuring a secret sweet and spicy chili sauce. These signature dishes will be on the buffet line every day.

In addition, every evening brings about a celebration of different international cuisines as RISE presents the best selection from each culture.

## **Mondays – Balik Kampung**

*Discover the rich and eclectic flavours found in rural Malay villages, and fall in love with authentic Malay cuisine, characterised by a generous mix of herbs and spices that are unique to Southeast Asia.*

## **Tuesdays – Seafood Night**

*Indulge in some of the finest selection of sustainable seafood carefully and consciously sourced from the region. Think freshly shucked oysters, succulent crabs, juicy prawns, mussels, scallops, sashimi, and more.*

## **Wednesdays - American Feast**

*Delight in all things American as we serve up hearty classics from the United States. From homely comfort food to bistro favourites, there's definitely something to satisfy every palate.*

## **Thursdays – Backyard Barbecue**

*Savour the smoky flavours of juicy fine meats grilled to tender perfection over an open fire. From well-marbled beef to succulent prawns, it's every meat lover's dream come true.*

## **Fridays – European Classics**

*Go on a gastronomic adventure to Europe and celebrate the continent's remarkable culinary diversity – from exquisite French dishes to all-time British favourites.*

## **Saturdays – Singaporean Favourites**

*Dive into a melting pot of rich flavours that make this island a foodie's paradise. Feast on authentic Singaporean cuisine and eat as the locals do.*

## **Sunday – Treasures of China**

*Journey to the east and have a taste of China's rich culture and history, manifested in a mouthwatering treasure trove of spicy, savoury, sweet and tangy delicacies.*

RISE's culinary team is helmed by its new executive chef William Tan, formerly from Sky on 57 at Marina Bay Sands. With over 20 years of culinary experience under his belt, William specializes in modern European and Asian cuisines. He is a two-time winner at the

# Press Release



prestigious Bocuse d'Or Singapore in 2010 and 2007 and represented Singapore on the world culinary stage at the Salon Culinaire Mondial in Switzerland in 2013, and the Restaurant of Champions in Western Australia in 2011.

## **Refreshed Interiors**

Taking inspiration from *Rising Forest* – an art installation of potted trees by renowned sculptor Zheng Chongbin that line the hotel atrium – RISE now bears a new colour palette reflecting nature. The 400-seat establishment's interiors have taken on hues of emerald blue, jade green, light ash timber and a touch of elegance with bronze. The soothing tones and contemporary interiors offer a warm ambience that blends seamlessly with the canopy of giant indoor trees housed in stoneware ceramic vases.

The interior, furniture and accessories are designed in flowing and curvilinear forms using natural materials. An undulating timber screen, inspired by flowing rivers, is created to give privacy to guests. Hand-made tiles on the buffet counters facade are a reference to the rattan weaving techniques that pays homage to Southeast Asian culture. Dark-stained sustainable bamboo flooring is also used to depict earth and nature, while sculptural lightings around the restaurant resemble the shapes of trees and branches.

## **Opening promotions**

In celebration of the re-opening of RISE, the restaurant has rolled out special promotions for guests. Members of Marina Bay Sands' loyalty programme – Sands Rewards – will enjoy 30 per cent discount for lunch and dinner for the month of July, and get 3X Rewards Earnings daily.

RISE restaurant is open for breakfast, lunch and dinner services daily. To make a reservation, please visit [www.marinabaysands.com/rise](http://www.marinabaysands.com/rise) or call 6688 5525.

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## **About Marina Bay Sands Pte Ltd**

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theatres showcase a range of leading entertainment performances including world-renowned Broadway shows. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit [www.marinabaysands.com](http://www.marinabaysands.com)

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