



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

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❖ 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