



R I S E

SAMPLE WEEKEND
LUNCH BUFFET MENU

THE WORLD
AT YOUR TABLE



❖ SEAFOOD ON ICE ❖

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 Broccolini with Almond Flakes & Echiare Butter

Sautéed Potatoes, Grilled Vegetables



❖ 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



❖ THAILAND ❖

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



❖ VIETNAM ❖

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



❖ KIDS STATION ❖

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