



R I S E

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FOOD MENU

美食菜单

5-COURSE SET MENU 1  
5道式套餐1

Singaporean | Family Style  
\$35 per person | For min. 2 persons  
每人\$35 | 至少2人

**Bak Kut Teh 肉骨茶**   
Premium Pork Ribs, Chinese Herbs & Spices  
with a Clear Garlic & Pepper Broth, Yew Char Koay

**Hokkien Popiah 福建薄饼**   
Rice Crepe with Fresh Prawns, Sweet Turnip, Lap Cheong, Egg,  
Sweet Sauce, Chilli

**Hainanese Chicken Rice 海南鸡饭**  
Poached Sakura Chicken with Fragrant Rice,  
Chicken Broth

**Stir-fried Vegetables 蘑菇炒芥兰**  
Hong Kong Kai Lan, Mushrooms, Oyster Sauce

**Sago Gula Melaka 椰糖西米露布丁**  
Chilled Sago with Palm Sugar & Coconut Milk

5-COURSE SET MENU 2  
5道式套餐2

Singaporean | Family Style  
\$35 per person | For min. 2 persons  
每人\$35 | 至少2人

**Wanton Soup 鲜虾云吞汤**  
Prawn Dumplings, Choy Sum, Clear Fish Broth

**Ngoh Hiang 鲜虾猪肉五香**   
Minced Pork & Prawn in Crispy Bean Curd Skin

**Claypot Chicken Rice 砂煲鸡饭**  
Marinated Chicken Thigh, Chinese Sausage,  
Mushrooms, Salted Fish

**Wok-fried Fine Green Beans with Garlic  
香蒜炒四季豆**

**Ice Cendol 煎蕊冰**  
Pandan Cendol, Sago, Brown Sugar Syrup,  
Red Bean Paste, Coconut Soup

6-COURSE SET MENU 1  
6道式套餐1

Singaporean | Family Style  
\$48 per person | For min. 5 persons  
每人\$48 | 至少5人

**Soto Ayam 马来鸡汤**  
Spiced Chicken Soup, Shredded Chicken, Rice Cake,  
Potatoes, Fried Shallots

**Chinese Rojak 罗惹**  
Fresh Cucumbers, Sweet Turnips, Water Spinach,  
Rose Apples, Pineapples, Crispy Fried Tofu, Rojak Sauce

**Satay 沙爹**  
Skewers of Marinated Chicken, Mutton & Beef,  
Traditional Condiments, Spicy Peanut Sauce

**Otah-Otah 乌达**   
Grilled Fish Cake with Tapioca Starch & Spices

**Lamb Shank Nasi Biryani 羊膝黄姜饭**  
Vegetable & Dhal Curry, Indian Pickles, Papadams,  
Cucumber Raita, Naan Bread

**Bubur Pulut Hitam 黑糯米粥**  
Warm Black Glutinous Rice, Coconut Milk

6-COURSE SET MENU 2  
6道式中餐套餐2

Chinese | Family Style  
\$48 per person | For min. 5 persons  
每人\$48 | 至少5人

**Double-boiled Kampong Chicken Soup 甘榜鸡汤**  
With Dried Scallops, Hairy Figs, Chinese Yam

**Wok-fried Prawns 咸蛋蛋黄酱炒虾**  
With Salted Egg, Mayonnaise

**Deep-fried Marble Goby 炸笋壳鱼**  
Fermented Garlic & Superior Soy Sauce

**Braised Assorted Mushrooms  
with Homemade Bean Curd  
自制豆腐焖什锦蘑菇**

**Crab Meat Fried Rice 蟹肉炒饭**   
Lump Crab Meat, Fresh Prawns, Char Siew Pork,  
Eggs, Fragrant Rice

**Almond Bean Curd with Longan  
龙眼杏仁豆腐**



# SET MENU 套餐菜单 | 12PM - 10:30PM




## 7-COURSE SET MENU 1 7道式套餐1

Singaporean | Family Style  
\$78 per person | For min. 6 persons  
每人\$78 | 至少6人

**Kueh Pie Tee 蟹肉小金杯**  
Jumbo Lump Crab Meat, Eggs, Peanuts, Sweet Turnip, Chilli

**Har Cheong Gai 虾酱鸡**  
Deep-fried Spring Chicken Marinated in Shrimp Paste

**Carrot Cake 白萝卜糕**   
Rice Flour Radish Cake with Eggs, Fresh Prawns, Preserved Turnips, Garlic, Chilli & Sweet Dark Sauce

**Red Grouper Fish Head Curry 红斑鱼头咖喱**  
Cooked with Traditional Spices, Eggplant, Lady's Fingers, Bean Curd Puffs, Onions, Tomatoes & Coconut Milk

**Claypot Braised Vegetables 砂锅豆腐焖蔬菜**  
Wok-fried Bean Curd with Mushrooms, Kai Lan, Bell Peppers, Carrots, Young Corn, Cauliflower, Honey Peas, Bamboo Shoots, Vegetarian Oyster Sauce

**Crab Meat Fried Rice 蟹肉炒饭**  
Wok-fried Rice with Eggs, Barbecued Pork, Chinese Pork Sausage, Prawns & Lump Crab Meat

**Bubur Cha Cha 摩摩喳喳**  
Sweet Potatoes, Yam, Sago, Coconut Milk

## 7-COURSE SET MENU 2 7道式中餐套餐2

Chinese | Family Style  
\$78 per person | For min. 6 persons  
每人\$78 | 至少6人

**Braised Fish Maw & Crab Meat Thick Soup 蟹肉花胶羹**  
Fish Maw, Crab Meat, Chicken Stock

**Oyster Omelette 鲜蚝煎蛋**   
Fresh Oysters, Potato Starch, Eggs, Chilli

**Deep-fried Soft-shell Crab with Chicken Floss 鸡肉松炸软壳蟹**  
Crispy Deep-fried Soft-shell Crab with Sweet Chicken Floss, Lemon Mayonnaise

**Steamed Soon Hock (Marble Goby) 蒸笋壳鱼**  
With Ginger Scallions & Oyster Sauce

**Chop Suey Vegetables 杂烩**  
Kailan, Bell Peppers, Carrots, Young Corn, Cauliflower, Honey Peas, Bamboo Shoots

**Seafood Hor Fun 海鲜河粉**    
Grouper, Fresh Prawns, Squid, Choy Sum, Light Egg Gravy

**Almond Bean Curd with Longan 龙眼杏仁豆腐**



## STARTERS 前菜

- Chinese Rojak 罗惹** ★ \$12  
 Fresh Cucumbers, Sweet Turnips, Water Spinach, Rose Apples, Pineapples, Crispy Fried Tofu, Rojak Sauce
- Satay 沙爹** \$18  
 Skewers of Marinated Chicken, Mutton & Beef, Traditional Condiments, Spicy Peanut Sauce
- Ngho Hiang 鲜虾猪肉五香** 🍴🌱 \$12  
 Minced Pork & Prawn in Crispy Bean Curd Skin
- Otah-Otah 乌达** 🌱★ \$15  
 Grilled Fish Cake with Tapioca Starch & Spices
- Kueh Pie Tee 蟹肉小金杯** \$14  
 Jumbo Lump Crab Meat, Eggs, Peanuts, Sweet Turnip, Chilli
- Hokkien Poppiah 福建薄饼** 🌱 \$18  
 Rice Crepe with Fresh Prawns, Sweet Turnips, Chinese Sausage, Eggs, Sweet Sauce & Chilli
- Har Cheong Gai 虾酱鸡** \$35  
 Deep-fried Whole Spring Chicken Marinated in Shrimp Paste
- Carrot Cake 白萝卜糕** 🌱 \$25  
 Rice Flour Radish Cake with Eggs, Fresh Prawns, Preserved Turnips, Garlic, Chilli & Sweet Dark Sauce
- Oyster Omelette 鲜蚝煎蛋** 🌱 \$18  
 Fresh Oysters, Potato Starch, Egg, Chilli

## NOODLES 面

- RISE® Laksa RISE 龙虾叻沙** 🌱★ \$38  
 Half Boston Lobster, Hard-boiled Egg, Beansprouts, Fish Cake, Bean Curd Puff with Thick Rice Vermicelli in Spicy Coconut Gravy
- Pork Rib Prawn Noodle (Soup / Dry) 排骨虾面 (汤/干)** 🍴🌱★ \$35  
 Premium Pork Ribs, Fresh Prawns, Kangkong, Fish Cake, Yellow Noodle with Pork Broth
- Wanton Noodle (Soup / Dry) 鲜虾云吞面 (汤/干)** 🍴🌱★ \$25  
 Prawn Dumplings, Barbecued Pork, Choy Sum, Egg Noodles with Clear Fish Broth
- Beef Noodle Soup 牛肉粗米粉汤** \$35  
 Beef Tenderloin, Tendon & Tripe, Salted Vegetables with Thick Rice Vermicelli
- Mee Siam 米暹** 🌱 \$27  
 Fresh Prawns, Eggs, Bean Curd Puff, Calamansi, Fried Shallots, Chives, Stir-fried Rice Vermicelli with Sweet & Tangy Gravy
- Mee Rebus 马来卤面** 🌱★ \$27  
 Fresh Prawns, Eggs, Chinese Celery, Fresh Chilli, Tau Kwa, Crispy Shallots, Yellow Noodle with Sweet Potato Gravy



Sustainable 可持续食品



Contains Pork 含猪肉



Signature Dish 招牌菜肴



## RICE 饭

- Bak Kut Teh 肉骨茶** 🍖 \$27  
 Premium Pork Ribs, Chinese Herbs & Spices with a Clear Garlic & Pepper Broth  
*Served with Yew Char Koay & Steamed Fragrant Rice*
- Nasi Lemak 椰浆饭** 🌴 \$26  
 Sambal Onion Prawns, Coconut Rice, Whitebait, Peanuts, Egg Omelette, Pineapple, Cucumber, Sambal Chilli
- Chicken Curry 咖喱鸡** \$22  
 Chinese-style Spring Chicken, Potatoes, Spiced Aromatic Curry  
*Served with Steamed Fragrant Rice*
- Hainanese Chicken Rice 海南鸡饭** \$18  
 Poached Sakura Chicken with Fragrant Rice, Chicken Broth

## FROM THE WOK 锅炒

- Crab Meat Fried Rice 蟹肉炒饭** 🍗 \$27  
 Wok-fried Rice with Jumbo Lump Crab Meat, Char Siew Pork, Fresh Prawns, Eggs, Chinese Sausage
- Char Kway Teow 炒粿条** 🍜🌶️🌟 \$25  
 Stir-fried Flat Rice Noodle & Yellow Noodle with Fish Cake, Fresh Prawns, Eggs, Chinese Sausage, Choy Sum, Chilli & Dark Sweet Sauce
- Hokkien Mee 福建面** 🍜🌶️🌟 \$35  
 Stir-fried Yellow Noodle & Thick Vermicelli with Fresh Prawns, Squid, Pork Belly, Eggs, Beansprouts, Chives
- Seafood Hor Fun 海鲜河粉** 🍜🌶️🌟 \$33  
 Stir-fried Flat Rice Noodle with Fresh Prawns, Squid, Grouper, Choy Sum, Light Egg Gravy
- Mee Goreng 马来炒面** \$29  
 Stir-fried Yellow Noodle with Squid, Fresh Prawns, Fish Cake, Eggs, Onions, Potatoes, Green Peas, Choy Sum, Chilli & Tomato Sauce

## 👨‍🍳 CHEF SPECIALITIES FOR TWO 厨师特色菜肴 (双人份)

- Hainanese Chicken Rice 海南鸡饭** \$35  
 Poached Sakura Chicken with Fragrant Rice, Chicken Broth
- Claypot Chicken Rice 砂煲鸡饭** \$35  
 Marinated Chicken Thigh, Chinese Sausage, Mushrooms, Salted Fish
- Whole Marble Goby 笋壳鱼 (蒸/炸)** \$63  
 Choice of: **Steamed** with Minced Garlic Sauce or Superior Soy Sauce  
**Deep-fried** with Nyonya Sauce or Superior Soy Sauce
- Red Grouper Fish Head Curry 红斑鱼头咖喱** \$58  
 Bean Curd Puff, Lady's Fingers, Onions, Tomatoes, Coconut Milk, Fragrant Rice
- Chilli Mud Crab 辣椒螃蟹** 🌶️ \$63  
 House-made Sweet & Savoury Tomato Sauce, Egg Drop, Crispy Mantou Buns
- Lamb Shank Nasi Biryani 羊膝黄姜饭** 🌟 \$43  
 Vegetable & Dhal Curry, Indian Pickles, Papadams, Cucumber Raita, Naan Bread



Sustainable 可持续食品



Contains Pork 含猪肉



Signature Dish 招牌菜肴

All prices are subject to 10% service charge and prevailing goods and services tax. 所有价格需附加10%服务费及现行消费税。



## VEGETARIAN 素食

### Claypot Braised Vegetables 砂锅豆腐焖蔬菜

Wok-fried Bean Curd, Mushrooms, Kai Lan, Bell Peppers, Carrots, Young Corn, Cauliflower, Honey Peas & Bamboo Shoots

\$15

### Vegetarian Chop Suey 杂烩

Stir-fried Kai Lan, Bell Peppers, Carrots, Young Corn, Cauliflower, Honey Peas & Bamboo Shoots

\$15

## DESSERTS 甜品



### Ice Kacang 红豆冰

Mixed Jelly, Red Bean, Attap Seed, Cream Corn, Syrup, Evaporated Milk

\$12

### Pisang Goreng 炸香蕉配雪糕

Deep-fried Bananas, Vanilla Ice Cream

\$12

### Bubur Pulut Hitam 黑糯米粥

Warm Black Glutinous Rice, Coconut Milk

\$12

### Ice Cream Selection 雪糕精选

Vanilla Gelato, Chocolate & Raspberry Sorbet, Crispy Waffle, Caramel Sauce

\$12

### Bubur Cha Cha 摩摩喳喳

Sweet Potatoes, Yam, Sago, Coconut Milk

\$12

### Warm Papaya Soup 木瓜银耳炖燕窝

White Fungus, Peach Gum, Bird's Nest, Melon Seeds

\$12



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