SAMPLE MENU

STARTERS

SOUPS
Tomato Shorba
Creamy Lobster Bisque
Superior Soup of Fish Maw & Dried Scallop

SALADS
RISE Signature Salad
Multicolor Quinoa with Fresh Tomato, Scallion, Pine Nuts, Spinach, Jicama, Manchego Cheese, Cilantro, Roasted Corn, Basil, Lemon Vinaigrette
Waldorf Salad
Granny Smith & Fuji Apple, Mayonnaise, Grapes, Walnuts & Raisins
Mixed Green Salad
Cherry Tomatoes, Cucumber, Red Onion, Croutons & Wafu Shoyu Dressing

CURED MEATS & FISH
Served with Capers, Cornichons and Diced Red Onion
Cured Meat Platter
Selection of Smoked Fish
Prosciutto
Truffle Salami

SELECTION OF ARTISANAL CHEESE
Served with Dried Apricots, Dried Cranberries, Walnuts, Honeycomb and Crackers
Soft
Firm
Reblochon (Cow’s Milk)
Tomme de Savoie (Cow’s Milk)
Sainte-Maure (Goat’s Milk)
Roquefort (Blue, Cow’s Milk)

Full Cheese Board
Selection includes Assorted Olives, Baba Ganoush, Pita Bread, Hummus, Artichokes & Stuffed Pimientos

CHEF’S SELECTION OF MEZZE
Selection includes Assorted Olives, Baba Ganoush, Pita Bread, Hummus, Artichokes & Stuffed Pimientos

FRESH SEAFOOD

Seafood Platter
Platter includes Canadian Snow Crab, Tiger Prawns, Venus Clams, Scallops on the Half Shell, Mussels

Prawn Cocktail
Served with House-made Cocktail Sauce & Fresh Lemon

Assorted Shellfish Selection
Canadian Snow Crab, Tiger Prawns, Venus Clams, Scallops on the Half Shell, Mussels

Assorted Sashimi Platter
Selection of Salmon, Yellowfin Tuna & Tako (Octopus)

Sashimi
Served with Wasabi, Pickled Ginger & Soy Sauce
Salmon
Yellowfin Tuna
Tako (Octopus)

SUSHI
Served with Wasabi, Pickled Ginger & Soy Sauce
Maki Bento
California Maki
Philadelphia Roll
Vegetarian Maki

Nigiri Bento
Ebi Nigiri
Ika Nigiri
Saba Nigiri
Salmon Nigiri

Marinated Seafood
Marinated Octopus
Marinated Wakame

DINNER SETS

Western Set
Roasted Beef Ribeye, Lyonnaise Potatoes, Roasted Baby Carrots, Green Peppercorn Sauce

Western Vegetarian Set
Mushroom Carbonara

Chinese Set
Pork Chop Glazed with Coffee Sauce, Wok-fried Dou Miao with Crispy Silverfish, Fragrant Rice

Chinese Vegetarian Set
Stir-fried Seasonal Vegetables, Stir-fried Vegetarian Noodle, Spinach Dumpling

Indian Vegetarian Set
Dal Makhani, Bhindi Masala, Mater Pulao, Papadum, Cucumber Raita, Plain Naan, Mango Chutney, Indian Pickle

Malay Set
Ikan Masak Lemak, Otak-otak, Fragrant Rice

Vegetarian Sustainable Contains Pork Signature Dish
BACK - TUES DINNER

MAIN COURSES

WESTERN KITCHEN
- Whole Roasted Beef Ribeye
- Whole Roasted Chicken
- Garlic Confit Pork Belly
- Salt-baked Barramundi with Saffron Sauce
- Pan-seared Scallops with Leek Fondue
- Baked Seafood Gratin with Mozzarella Cheese

Side Dishes
- Roasted Baby Carrots with Thyme Honey & Toasted Hazelnuts
- Lyonnaise Potatoes with Roasted Red Onion
- Mixed Steamed Vegetables

INDIAN KITCHEN
- Rogan Josh
  - Lamb Stew with Saffron & Yoghurt
- Murgh Do Pyaza
  - Chicken with Onion & Indian Spices
- Dal Makhani
  - Black Urad Dal
- Bhindi Masala
  - Indian Style Stir-fried Lady’s Fingers
- Matar Pulao
  - Long Grain Rice with Green Peas
- Housemade Naan Bread

ASIAN KITCHEN
- Dim Sum
  - Pork Siew Mai
  - Har Gow (Prawn Dumpling)

MALAY KITCHEN
- Ikan Masak Merah
  - Mackerel Cooked in Coconut Milk, Dried Shrimp, Lemongrass, Turmeric & Tamarind Juice
- Ikan Masak Lemak
  - Fish Cooked in Coconut Turmeric Sauce
- Otak-otak Bersantan
  - Baked Fish Mousse Served with Coconut Milk
- OxTail Buah Keluak
  - Braised OxTail in Candlenut, Turmeric, Lemongrass, Galangal & Tamarind

Dishes Served with Sambal Belacan & Nyonya Achar

ASIAN CARVING STATION
- Char Siew Pork
- Crispy Pork Belly
- Roasted Duck

NOODLE STATION
- Singapore Prawn Laksa
  - with Fish Cake & Quail Eggs
- Fried Fish Bee Hoon Soup
  - with Tofu & Bitter Gourd

MAIN COURSES
- Wok-fried Beef with Sha Cha Sauce
- Steamed Chicken with Chinese Sausage & Salted Fish
- Pork Chops Glazed with Coffee Sauce
- Hong Kong Style Steamed Halibut
- Wok-fried Dou Miao with Crispy Silverfish
- Stir-fried Fish Noodle with Black Pepper Sauce
- Singapore Chilli Crab with Mantou

DESSERTS

SUNDAES
- Vanilla Ice Cream, Oreo, Caramel
- Mango Sorbet, Nata de Coco, Almond Crumble
- Strawberry Sorbet, Pistachio, Whipped Cream

CAKES
- Banana Cream Cheesecake
- New York Cheesecake
- Pistachio Strawberry Cake

MINIATURES
- Coconut Raspberry Cake
- Passion Fruit Panna Cotta
- Yuzu Banana Cake

LOCAL DELIGHTS
- Kueh Tako
- Kueh Talam Hijau
- Assorted Macaroons

ICE CREAM & SORBET BY THE SCOOP
- Vanilla Ice Cream
- Mango Sorbet
- Strawberry Sorbet

TOPPINGS
- Oreo, Caramel, Nata de Coco

BAKED PUDDING
- Chocolate Bread Pudding
- Banana Crumble

LIVE STATION
- Raspberry Chocolate Fondant

CHEF’S SELECTION OF SEASONAL FRUIT
- Daily Assortment

Menu items are on rotation and subject to change.