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Savour local heritage cuisine at Marina Bay Sands' RISE restaurant

Refreshed dining concept spotlights local chefs and their heritage recipes

Singapore (28 June 2021) – Marina Bay Sands' all-day restaurant RISE has refreshed its dining concept to present Singapore's most iconic local delights, paying homage to the city state's rich and diverse food culture. Foodies can look forward to authentic home recipes and elevated local favourites reinvented by RISE's team of local chefs.

The all-new menus, which are presented in à la carte and set menu styles, will be available for lunch and dinner at the former buffet restaurant. For breakfast, guests can choose from 13 sets over five cuisine types, namely Chinese, Indian, Japanese, Malay and Western, as well as an à la carte menu inspired by Singaporean flavours.

Seven chefs jointly present Singapore's treasured cuisine



*Seven local chefs present their heritage recipes in RISE's brand new dining concept (from L to R): Junior Sous Chef **Lian Wen Xin**; Senior Sous Chef **Danny Yong**; Sous Chef **Chan Cheng Thien**; Junior Sous Chef **Stella Tan**; Pastry Sous Chef **Pang Yoon Hwa**; Junior Sous Chef **Adam Bin Razali**; Junior Sous Chef **Bharat Mani Sapkota**.*

The culinary stars behind RISE's new concept are none other than seven local chefs, comprising long time culinary stalwarts, a few of whom have been with RISE for over a decade. Inspired by fond childhood memories, many of these dishes are time-honoured recipes handed down from generations, while some are refined over time in the professional kitchen.

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Christine Kaelbel-Sheares, Vice President of Food & Beverage, Marina Bay Sands, said, “RISE has always been our culinary pride and glory. Over the last 10 years, our guests have shown tremendous support for our local offerings, which has led us to wholly dedicate our refreshed concept to showcase the deep heritage of local cuisine.”

“The pandemic has brought about some silver linings, one of which is the ability for our chefs to spend more time with their families, cook for them, and rekindle memories of their favourite dishes from childhood. We envision RISE to be a dining spot for families and friends to bond over comforting, familiar dishes, as well as for locals and tourists alike to indulge in the local fare we are so proud of.”

More than 35 timeless local classics are now available on the all-day menu, prepared with the same level of culinary excellence that RISE is known for, using premium and responsibly sourced ingredients and seafood from farmers locally and in the region.



Sous Chef **Chan Cheng Thien** presents the traditional **pork rib prawn noodle soup**, which follows the old-school recipe of retaining the natural sweetness of fresh ingredients in the broth.

Veteran and pioneer chef of RISE since 2010, Sous Chef **Chan Cheng Thien** presents three of his best local recipes which he has refined throughout his 35 years in professional kitchens. The first is *char kway teow* – a staple representative of Singapore’s local hawker culture and Chef Chan’s go-to dish after a long day at work. Chef Chan elevates his version of the dish with lup cheong (preserved Chinese sausage) seasoned in Chinese Shaoxing wine and an abundance of fresh seafood.

His second offering is the traditional *pork rib prawn noodle soup*, which follows the old-school recipe of retaining the natural sweetness of fresh ingredients. “The magic is in the broth,” he says. Prawn heads are pan-fried to release their oceanic flavours before being added to a rich broth made of premium pork ribs, lean pork and chicken feet. The pot of goodness is then simmered over low heat for five hours, with a touch of Chef Chan’s homemade chilli paste to enhance the umami flavours of the soup. Served with large tiger prawns, fresh squid, premium pork ribs and vegetables, each bowl of noodles is freshly prepared a la minute.

The iconic Peranakan *kueh pie tee* is a delicate and savoury snack filled with sautéed sweet turnip, eggs and peanuts cradled in a crispy golden pastry cup. To best satisfy Singaporeans’ love for seafood, Chef Chan modified his recipe to include plump jumbo lump crab meat to add another dimension of flavour and texture in each bite.

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Senior Sous Chef **Danny Yong** takes the **har cheong gai** up a notch by using a whole spring chicken to result in a juicier and extra tender chook.

Created out of his six-year-old son's love for fried chicken, Senior Sous Chef **Danny Yong** first experimented making Singaporeans' favourite *har cheong gai* (fried prawn paste chicken) at home. The chef, who was formerly trained in Western cuisine, combines his experience and cooking techniques in Western cuisine with his own understanding of this beloved dish.

Unlike the typical *har cheong gai* which is usually presented as chicken wings and drumlets, Chef Danny takes his version up a notch by using a whole spring chicken to result in a juicier and extra tender chook. The whole chicken is marinated for two to three days to allow rich flavours of his homemade shrimp paste to fully infuse into the meat.

Numerous experiments and perfecting the recipe later, this dish was born. The result? A perfectly plump, crispy and glorious whole *har cheong gai* which serves up to three persons.



Junior Sous Chef **Stella Tan** presents her grandmother's version of **Chinese rojak** and incorporates *jambu* (crunchy rose apples) to add textures to the dish.

Junior Sous Chef **Stella Tan** has come a long way in her culinary journey at Marina Bay Sands since she joined the integrated resort's line-up of signature restaurants in 2011. From the former Sky on 57 by celebrity chef Justin Quek to classic American restaurant Yardbird Southern Table & Bar, Chef Stella's all-rounded culinary experience in both Asian and Western cuisine translates into her deeper appreciation for both modern and traditional recipes.

In RISE's refreshed menu, Chef Stella presents her grandmother's version of *Chinese rojak*, a nostalgic treat her family always enjoys during special occasions. To add even more textures to the dish, Chef Stella incorporated *jambu* (crunchy rose apples) to a combination of fresh cucumbers, sweet turnips, water spinach, juicy pineapples, and crispy fried tofu, all tossed and coated in a thick sweet-savoury rojak sauce, speckled with grated peanuts and a magical touch of her grandmother's secret chilli padi blend.

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Junior Sous Chef **Bharat Mani Sapkota** adapts from his home recipe of **nasi biryani**, elevated with a whole lamb shank and flavourful accompaniments.

One of RISE's pioneer members, Junior Sous Chef **Bharat Mani Sapkota** presents the *nasi biryani* he grew up enjoying as he fondly reminisces the arresting aromas wafting through his home. Originally feasted on by Indian royalty before it was introduced to common households, *nasi biryani* was invented as a vegetarian dish before it evolved to incorporate meats. Adapting from his mother's recipe, Chef Bharat steams the basmati rice for up to five hours to elevate its fragrance and braises the lamb shank for one and a half hours to retain its moisture and tender textures. He also incorporates mint and curry leaves freshly harvested in RISE's herb garden.

Chef Bharat serves his modern-day version of the treasured *nasi biryani* with a whole lamb shank, vegetable and dhal curry, Indian pickles, crisp papadams, cucumber raita and naan bread for a wholesome spread. His desire to extend his family's legacy sees him passing the recipe on to his two young daughters, who make the dish at home for their friends and loved ones.



Junior Sous Chef **Lian Wen Xin** presents his rendition of **Hokkien mee**, served with housemade sambal belacan and lime.

Another decade-long culinary veteran at RISE is none other than Junior Sous Chef **Lian Wen Xin**, who has complete mastery over two popular dishes to satiate Singaporeans' love for wok-kissed flavours. To Chef Lian, the secret to making the best versions of these two everyday dishes is superior stock. The *seafood hor fun* is a recipe handed down from master chefs who trained him in Cantonese cooking 16 years ago. The dish is fired up twice – silky flat rice noodles are first tossed in the wok to bring a slight, fragrant char before adding gravy – which has been slow cooked over low heat over six hours – for a second round of fiery toss with fresh tiger prawns, squids and garoupa.

Chef Lian also presents his rendition of the ultimate hawker dish *Hokkien mee* after claiming to have eaten his way through most of the Hokkien mee stalls in Singapore. His umami-laden stock consisting of a homemade red chilli blend is slow boiled for over eight hours in the kitchen, then fired up under intense heat before being served with housemade sambal belacan and a fresh squeeze of lime.

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Junior Sous Chef **Adam Bin Razali** serves up **nasi lemak** with a lavish side of sambal onion prawns and sweet pineapple relish.

Junior Sous Chef **Adam Bin Razali** presents two of his favourite local dishes – *satay* and *nasi lemak*. The latter evokes memories of his early career where he could only afford quick meals during his short breaks.

Chef Adam's take on the *nasi lemak* is rooted in his Malay heritage, but he puts a spin in his rice by infusing it with coconut milk and freshly squeezed pandan juice to give it a beautiful pale green hue. Diners can look forward to a lavish side of sambal onion prawns and a sweet pineapple relish that completes the dish.

To Chef Adam, the mark of a perfect *satay* is grilling it to perfection with the right precision and timing to result in a caramelized and crisp exterior. These flavours are reminiscent of his childhood, where his family would often buy 80 sticks of *satay* in one seating to enjoy by the sea breeze at East Coast Park. Diners can look forward to three different meat variations on skewers – chicken, mutton, beef – served with ketupat, cucumber, red onions and spicy satay peanut sauce.



Pastry Sous Chef **Pang Yoon Hwa** adapts from his mother's recipe of **bubur cha cha** and transforms it into an Instagram-worthy treat at RISE.

Pastry Sous Chef **Pang Yoon Hwa** is no stranger to aspiring pastry chefs, having mentored numerous youth and interns out of his passion to groom the next generation of pastry whizzes.

Growing up in a kampung, Chef Pang often helped his father tend to the produce at their family farm. Every two months, the father-son duo would harvest the sweet potatoes while his mother would make the family's favourite *bubur cha cha* dessert.

Adapting from his mother's recipe, Chef Pang transforms his favourite childhood dessert into an Instagram-worthy treat at RISE with three types of sweet potatoes – yellow, purple and orange – alongside yam, colourful sago, and fresh coconut puree for a refreshing, mid-summer delight.

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In addition to the à la carte dishes, RISE has curated family-style sharing menus for two to six persons¹. Starting from S\$35++ per person, each set menu showcases the greatest mix of local favourites such as house-made *ngoh hiang* and *Hokkien popiah*, *Hainanese chicken rice*, *claypot chicken rice*, as well as desserts such as *sago gula melaka* and *ice cendol*.

Taste locally inspired cocktails and heritage wines

A local feast is not complete without a refreshing thirst-quencher, the perfect complement to the robust flavours of local cuisine. Led by the restaurant's head bartender Jacko Ng, RISE's new beverage programme features Instagram-worthy cocktails and mocktails that are a modern spin on local desserts.

Delight in creative tipples such as the towering *Cendol Colada* starred by Bacardi white rum, house made pineapple gula melaka syrup, cendol jelly and red bean, or classics like the *Singapore Sling*. Adventure-seekers can try the *Sambal Mary*, a spicy and savoury Vodka-based cocktail spiked with sambal belacan, tomato juice, and served with a side of fried anchovies and peanuts. Relish blissful sips of the *Cincau Sago*, an elevated version of the traditional soya milk and grass jelly drink sweetened with house made pineapple gula melaka syrup and garnished with pandan leaves.

Wine lovers can also browse RISE's heritage wine trolley and indulge in selected bottles from wineries that practise sustainable agriculture². Additionally, the restaurant offers free-flow beverage specials and beverage bundles, such as beer for two (S\$50++) and the GĀNBĒI bundles starting from S\$278++ for three selected bottles of Champagne, red and white wine.

A lush dining environment complete with an outdoor herb garden experience



Nestled in the heart of Marina Bay Sands' iconic hotel lobby (Tower 1), RISE offers a comfortable dining experience amidst its lush greenery. The restaurant's décor seamlessly combines the artistic expression of *Rising Forest* – giant indoor trees housed in stoneware ceramic vases by renowned sculptor Zheng Chongbin – with furniture crafted in natural materials. The soothing tones of emerald blue, jade green, light ash timber and a touch of

¹ In light of prevailing Covid-19 dining regulations, RISE will be serving family menus for two until further notice.

² Select bottles are sourced from wineries that cultivate and harvest using ecologically sound, economically viable and socially responsible practices, such as energy and water conservation, use of renewable resources, restricted use of man-made chemicals and integrated pest management.

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elegance with bronze create a cozy dining environment that allows guests to feel right at home, as they lounge in plush booth seats partitioned by undulating timber screens.

After dinner, take a stroll in the restaurant's outdoor Herb Garden to view a variety of edible plants that are harvested daily for the restaurant. With over 100 varieties of herbs such as basil leaves, mint sprigs, and thyme, the garden has inspired creations of cocktails and mocktails in RISE's new beverage programme. To ensure nothing goes to waste, trimmings of the herbs are also reused as centrepieces in the dining room.

The à la carte and family-style set menus are available for lunch and dinner from 12pm to 10.30pm daily, while the breakfast menus are available from 6.30am to 11am daily. Members of Marina Bay Sands' loyalty programme – [Sands Rewards LifeStyle](#) – can enjoy 20 per cent discount for lunch and dinner and receive up to 10 per cent earnings. For reservations, visit marinabaysands.com/restaurants/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, more than 2,500 hotel rooms and suites, the rooftop Sands SkyPark, and the best shopping mall in Asia, world-class celebrity chef restaurants, a theatre and an outdoor event plaza. 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

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