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**SAMPLE BUFFET MENU**

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JOURNEY THROUGH  
SOUTHEAST ASIA  
WITH US



## ❖ THAILAND ❖

### HOT

Green Curry with Chicken

Fish Cake with Sweet Chilli Sauce

Stir-fried Minced Pork with Sweet Basil

Marinated Chicken Wrapped in Pandan Leaves

Hot & Sour Prawn Soup



### NOODLE STATION

Boat Noodles, Thai Style with Pickled Bean Curd, Spices & Soy

Northern Thai Curry Noodles with Chicken



### SALADS & DIPS

Pomelo Salad, Green Papaya Salad, Mango Salad with Deep-fried Soft Shell Crab

Mango & Cucumber Mousse, Spicy Northern Thai Minced Pork & Tomato Dip

Deep-fried Rice, Crispy Oyster Mushrooms, Coral Lettuce,  
Carrots, Green Beans, Deep-fried Prawn Crackers



## ❖ VIETNAM ❖

### HOT

Slow-baked Lemongrass Spring Chicken with Vietnamese Spices

Grilled Threadfin Fillet Marinated with Turmeric, Dill Leaves, Blue Ginger,  
Lemongrass, Chilli with Pineapple & Fish Sauce Dipping

Sugarcane Prawns

Sautéed Sweet Potato Leaves with Garlic & Chilli

Hairy Gourd Soup with Pork Ribs



### NOODLE STATION

Vietnamese Pho with Slices of Grass-fed Beef Tenderloin

Pork Chop, Rice Noodles Served with Pickled Vegetables



### SALADS & DIPS

Prawn, Chicken & Mint Dip, Tomato Chilli Mousse

Vietnamese Rice Paper Rolls with Prawns, Lotus Sprouts Salad with Slow-braised Pork Belly

Deep-fried Marinated Sliced Fish, Cucumber, Rice Noodles, Green Beans, Carrot, Prawn Crackers



## ❖ SINGAPORE ❖

### PERANAKAN TOK PANJANG

Bakwan Kepiting	Ikan Gulai
Kerabu Bok Nee	Nyonya Chap Chye
Ayam Buah Keluak	Nasi Kunyit
Babi Pongteh	



### CHINESE WOK

Singapore Chilli Crab (Sri Lankan Crabs)	Braised Vegetables with Oyster Sauce
RISE Prawn Paste Spring Chicken	Crab Meat Fried Rice
Oyster Omelette	Cereal Tiger Prawns
Home-made Ngoh Hiang	



### CHICKEN RICE & BBQ PLATTER

Poached Sakura Chicken  
Char Siew Pork Belly with Marinated Baby Octopus  
Fragrant Rice, Chilli Calamansi Sauce, Old Ginger Dip



### NOODLE

Singapore Laksa with Crayfish



### LIVE STATION

Rojak with Jícama, Cucumber, Rose Apple, Pineapple, Water Spinach, Beansprouts,  
You Tiao, Tau Kwa, Ginger Flower, Calamansi, Peanuts, Rojak Sauce



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## ❖ MALAYSIA ❖

### MALAY TINGKAT

Australian Beef Cheek Rendang

Sambal Goreng Tahu Tempeh

Nasi Lemak

Home-made Chicken Satay

Kerabu Timun



### INDIAN HANDI POT

Butter Chicken

Lamb Vindaloo

Chicken Tikka Masala

Paneer Bhurji

Seabass Tikka

Kachumber, Mint Sauce, Raita, Naan



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## ❖ SEAFOOD ON ICE ❖

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*Presented as a platter of the freshest seafood on ice. Subsequent servings may be placed as an à la carte order.*

Alaskan King Crabs ASC, Fresh King Prawns, Chilean Scallops, Boston Bay Blue Mussels,  
Fresh Boston Lobsters MSC Certified, Freshly Shucked Irish Kelly/French Fine de Claire/Japanese Frozen  
Oysters, Langoustines, Grilled Australian Octopus MSC Certified, Sea Whelks, Sea Urchin  
Australian Yabbies, Indonesian Crabs, Canadian Snow Crabs MSC Certified, Japanese King Crabs

### DIPS

Home-made Thai Green & Red Chilli Sauce, Cocktail, Chinese Ginger,  
Sesame & Shaoxing Rice Vinegar, Sichuan Spicy Pepper Dressing,  
Japanese Yuzu Dressing, Tabasco, Lemon



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## ❖ CHEF'S CORNER ❖

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### SASHIMI, SUSHI & MISO SOUP

Norwegian Fresh Salmon ASC, Hamachi, Octopus, Yellowfin Tuna

Soft Shell Crab Aburi Maki, Hokuou Salmon Roll,  
RISE Chicken Floss Avocado Roll, Unagi Tobiko

Shoyu, Wasabi, Pickled Ginger

Miso Soup, Tofu, Nameko Mushrooms, Spring Onions

### CARVINGS

*2 Carvings for Dinner: 1 Meat & 1 Fish | 1 Carving for Lunch*

Beef Wellington, Mushroom Duxelles, Puff Dough

Slow-cooked BBQ Baby Back Pork Ribs

Baked Barramundi GAP Certified with Herb Crust

Australian Stanbroke Beef Ribeye

Lamb Leg Stuffed with Whole Black Garlic  
& Fresh Rosemary

Roast Australian MSC Sword Fish Fillet

Salt-baked Chicken, Fennel Confit

Kagoshima Pork Rack

Salt-baked Norwegian Salmon ASC

Grain-fed, 200 Days, Tomahawk/Prime Rib



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## ❖ CHEF'S CORNER ❖

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### HOT

Baked Oyster with Olive Oil Pearls

Osso Buco Flavoured with Orange Zest & Vegetable Confetti

Sautéed Broccolini with Almond Flakes & Echiore Butter

Sautéed Idaho Potatoes & Sweet Potato Mash, Grilled Vine Tomatoes,  
Baby Carrots, Asparagus

### COMPOUND SALADS & GREENS

Cobb Salad with Vine Tomatoes, Grilled Chicken Breast, Hard-boiled Egg,  
Avocado, Blue Cheese & Red Wine Vinaigrette

Caesar Salad with Fresh Parmigiana, Croutons, Bacon Bits

Potato Salad with Mayonnaise, American Mustard, Scallions

Kale Salad with Roasted Sweet Potatoes & Tahini Vinaigrette

Mesclun, Frisée, Baby Spinach, Sweet Peppers, Heirloom Tomatoes,  
Japanese Cucumber, Corn Kernels

Vinaigrette, Caesar, Balsamic Olive Oil, Blue Cheese Dressing, Japanese Shoyu Dressing

### CHEESE & BREADS

Stilton, Morbier, Gubbeen, Munster, Brillat Savarin

Dried Fruits, Fresh Grapes, Walnuts, Crackers, Fig Jam, Quince Jelly

### ARTISANAL/LOCAL BREADS

Gluten-free Purple Sweet Potato, Tom Yum Roll, French Baguette, Sourdough

### SMOKED FISH/CURED MEAT & SOUPS

Norwegian Smoked Salmon ASC Certified, Norwegian Gravlax ASC Certified

Beef Pastrami, Black Forest Ham, Spanish Air-dried Salami



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## ❖ CHEF'S CORNER ❖

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### SOUP OF THE DAY

Cream of Forest Mushroom, Truffle Oil

Lobster Bisque, Whisky Foam

Chicken & Corn Thick Soup

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## ❖ SWEET ENDINGS ❖

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### SLICED CAKES

Foi Thong Golden Pandan Cake  
Vietnamese Coffee Cake, Cà Phê Sữa Đá

Strawberry Shortcake, Cameron Highlands  
Strawberries, Hokkaido Cream  
Criollo Java Chocolate Ganache, Pawnee Pecan

### PIE OF THE DAY

Blueberry Tart

Lemon Meringue Tart

Pumpkin Pie

### LOCAL DELIGHTS

Ang Ku Kueh

Ondeh Ondeh

Kueh Salat

### LIVE STATION

Khamon Bueang, Thai Coconut Crepes

Vietnamese Banana Soup, Chè Chuối

### ICE CREAM & SORBET

Chocolate Sorbet

Pulut Hitam Ice Cream

Coconut Lime Sorbet