

RISE

MARINA BAY SANDS

SUNDAY – THURSDAY DINNER BUFFET

Sunday – Thursday

MARINA BAY SANDS • 10 BAYFRONT AVENUE • SINGAPORE

A KISMET MENU • MARINA BAY SANDS

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ADULT	CHILD
98	49

SEAFOOD ON ICE

Boston Lobster, Crayfish, Atlantic Snow Crab, Tiger Prawns, Greenland Shrimps, Atlantic Blue Mussels, Venus Clams, Chilean Half-Shell Scallops

DIPS & CONDIMENTS

Homemade Thai Green Chilli Sauce, Honey Mustard, Vietnamese Ginger Fish Sauce, Cocktail Sauce, Lemon Wedges

COLD DISHES

Asparagus, Prosciutto, Egg, Cantaloupe, Lemon Dijon Vinaigrette

Cranberries, Almonds, Spinach, Blue Cheese, Olive Oil

Pomegranate, Mandarin, Avocado, Feta

Quinoa, Roasted Squash, Pecans

Cobb Salad, Avocado, Bacon, Boiled Egg, Stilton

Caesar Salad in Parmesan Wheel

Caprese with Heirloom Tomatoes and Fresh Mozzarella, Balsamic and Fresh Basil

CALIFORNIAN SALAD BAR

Mesclun, Coral Lettuce, Sweet Peppers, Tomatoes, Japanese Cucumber, Corn Kernels, Quinoa, Wild Rice, Asparagus Spears, Quail Eggs, Smoked Chicken, Tuna in Oils

The menu is on a rotating basis and is subject to change.
Prices are subject to 10% service charge and prevailing goods and services tax.

SUNDAY – THURSDAY DINNER BUFFET

CALIFORNIAN SALAD BAR • CONTINUED

Kalamata Olives, Marinated Peppers, Sun-Dried Tomatoes, Grilled Artichokes

DRESSINGS

Honey Mustard, Citrus Vinaigrette, Japanese Soy Dressing, Ranch Dressing, Olive Oil, Balsamic Vinegar

SASHIMI & SUSHI

Atlantic Salmon (Sustainably Sourced), Octopus, Yellowfin Tuna

Aburi Sushi, Temaki, Gunkan, Maki Rolls

Shoyu, Wasabi, Pickled Ginger

JAPANESE GRILLED

Chicken Yakitori, Tamago Aburi

JAPANESE COLD

Soba Noodles, Spring Onions, Wasabi, Nori

Salmon Poke, Avocado, Daikon, Cucumber, Pickles

CHEESES & BREADS

Morbier, Bresse Bleu, Munster, Brillat-Savarin, Banon, Stilton

Walnuts, Raisins, Cranberries, Kiwi, Guava, Fig Jam, Strawberry Jam, Breadsticks, Crackers

Sourdough Baguette, Pretzel, Champagne Bread, Garlic and Emmental Bread, Multiseed Loaf, Mustard Bread, Mediterranean Focaccia, Cereal Sourdough, Rye Sourdough, Walnut Cranberry Red Wine Bread

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SMOKED FISH & CHARCUTERIE

Smoked Salmon (Sustainably Sourced), Hot-Smoked Salmon
with Crème Fraîche and Horseradish

Truffle Salami, Pastrami, Rosette, Black Forest Ham, Corned Beef

Capers, Sweet Shallots, Pickled Onions, Cornichons, Onion Marmalade

INTERACTIVE STATION

Roaring Forties Australian Lamb Chops or Stanbroke Wagyu Ribeye or T-Bone Steak

Mafaldine, Ravioli or Gnocchi Tossed in a Parmesan Wheel

CARVERY

Barbecue Black Pork Ribs or Pork Belly

Whole Baked Sustainable Salmon

Australian Grain-Fed Prime Rib of Beef

Lumina New Zealand Lamb Leg

HOT SIDES

Australian Asparagus

Potato Gratin

Eggplant Parmigiana

Broccolini with Échiré Butter

Baked Root Vegetables

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SOUPS

Mushroom Soup, Chinese Herbal Soup, Indian Fragrant Soup

LEVANTINE & MIDDLE EASTERN

Hummus, Baba Ghanoush, Tarator, Harissa, Raheb Salad, Carrot Salad, Levantine Pickles, Fattoush

Cheese Fatayer, Pita Bread, Chicken Shawarma, Moussaka, Falafel, Chicken with Halloumi

Kharouf (Lamb with Couscous)

SWEETS

Baklava

Layers of Phyllo Pastry Stuffed with Nuts and Glazed with Sugar Syrup

MAINLAND CHINA LIVE STATION

Kong Bak Bao

Braised Pork Belly in Chinese Steamed Buns

Shanghainese Fried Buns

With Pork Filling

Hangzhou Mini Dumplings

Dried Seaweed, Sakura Shrimp

Northern Chinese Fried Dumplings

With Aged Vinegar, Chilli

SINGAPORE • MALAY

Beef Rendang

Nasi Lemak

Pandan Rice, Fenugreek, Blue Pea Flower, Ikan Bilis, Cucumber, Peanuts, Sambal

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SINGAPORE • MALAY • CONTINUED

Sayur Lodeh

Vegetables in Coconut Milk

MALAY LIVE STATION

Satay

With Peanut Gravy, Condiments

PERANAKAN & EURASIAN

Babi Pongteh

Ayam Buah Keluak

Chicken Debal

CHINESE

Chilli Crustaceans

Steamed Fish, Hong Kong-Style

Gong Bao Chicken

Sweet and Sour Black Pork Ribs

Wok-Fried Vegetables

Grain-Fed Beef Slices with Black Pepper Sauce and Sweet Peppers

LIVE NOODLES STATION

Laksa

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LIVE NOODLES STATION • CONTINUED

Chinese Hand-Pulled Noodles

SINGAPORE • INDIAN

Vegetable Biryani

Butter Chicken

Kerala Fish Curry

Lamb Rogan Josh

Onion Bhaji

Naan Bread

INDIAN LIVE STATION

Chicken Tikka Masala

Chicken and Lamb Chop Tandoori

FRUITS

Watermelon, Rock Melon, Hami Melon, Dragon Fruit, Guava, Pineapple, Longan, Plums, Grapes, Mini Apples

DESSERTS

Assortment of Pastries, Ice Cream, Gelato, Warm Desserts, Kueh

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