COLONY

A true taste of Singapore

VINTAGE CHAMPAGNE BRUNCH
31 DECEMBER 2017 & 1 JANUARY 2018

Enjoy unlimited servings from our conservatory kitchens:
The Ice Bar, The Grill & Rotisserie, The Steam Basket, The Wok,
The Tandoor, The Fruit Stall and The Patisserie

Available from 12 p.m. to 3.30 p.m.

$428 per adult
Includes unlimited pours of Dom Pérignon 2006

$192 per adult
Includes unlimited pours of Moët & Chandon Grand Vintage Blanc 2008, Rosé 2008, and festive cocktails

$96 per child (six to 12 years of age)*
$48 per child (three to five years of age)*
*Includes unlimited pours of soft drinks, fruit flavoured sparkling mineral water and chilled juices

All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.
For reservations, please call (65) 6434 5288 or email rc.sinrz.restaurantreservations@ritzcarlton.com

*Menu items are on rotation.
Menu is subject to change.

THE ICE BAR

Alaskan King Crab, Half Shell Scallop, Flower Clam, White Clam, Poached Live Prawn, Australia Black Mussel, Lobster Claw, Langoustine, Live Yabby

OYSTER BASKET

Freshly shucked upon request

Sauces & Condiments

Red Wine Shallot Vinaigrette, Tabasco, Lemon Wedge, Tartar Sauce, Cocktail Sauce, Thai Chilli Sauce, Cognac Sauce

SUSHI & SASHIMI

A selection of 3 varieties will be available

Sliced Salmon / Akami Tuna / Mekajiki (Swordfish) / Shima Aji Striped Horse Mackerel)/ Medan (Snapper) / Kampachi (Amberjack)

Assorted Rice Roll, Homemade Gravlax, Seasoned Seafood (Scallop Wing)

Condiments

Pickled Ginger, Wasabi, Japanese Soy Sauce, Tomato Vinaigrette, Onion Soy Sauce

SALAD BAR

Greens

Rocket, Romaine, Radicchio, Butter Head, Lollo Bionda & Rossa

Garnishes

Corn Kernel, Beetroot, Cherry Tomato, French Bean, Smoked Chicken, Chickpea, Artichoke, Tuna Chunk, Pumpkin, Avocado, Bocconcini, Carrot, Broccoli, Asparagus, Pomegranate, Roasted Turkey / Potato & Pommery Mustard, Caprese

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Dressings

Thousand Island, Caesar Dressing, Balsamic Vinaigrette, Japanese Sesame Sauce, Extra Virgin Olive Oil & Aged Balsamic

LIVE EGGS STATION

Classic Eggs Benedict

Lobster Eggs Benedict

Eggs, Any Style

CHEESES

Selection of European Cheeses

Assortment of Dried Fruit, Honey, Chutney, Nuts, Crackers, Fruit Paste

CHARCUTERIE PLATTER / COLD CUTS

Air Dried Wagyu Beef, Black Forest Ham, Salami, Mortadella, Iberico Ham, Chorizo, Veal Pastrami, Pancetta

CANAPÉS ON SHELF

Duck Foie Gras Parfait/ Black Pepper Crunch/ Red Wine Jelly

Slow Cooked Scallop, Carrot Purée, Deep Fried Dry Scallop Floss

Hickory Smoked Salmon, Truffle Potato Mousseline

Eggplant Caviar, Rice Cracker, Pimento, Balsamic Pearl

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NEW YEAR SPECIALS

Tarragon Roasted Halibut, Hazelnut & Lemon Mousseline

Pacific Clam, Garlic Confit

Char Grilled Octopus, Potato, Yuzu & Sesame Dressing

Herbed Shrimp, Asparagus, Watercress, Spicy Sweet chili Sauce

Tuna, Korean Soybean Sprout & Spring Onion

CARVERY

Tomahawk / Yorkshire Pudding

Salt Crusted Salmon

Herbed Crusted Lamb Rack

Kurobuta Pork Collar Roulade, Veal & Chestnut Stuffing

Honey Glazed Gammon Ham

Jumbo Snail Chicken Sausage, Sauerkraut

THE GRILL AND ROTISSERIE

SOUP

Cognac Infused Lobster Bisque

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WESTERN MAINS

Colony Style Lobster

Stuffed Chicken Roll, Pine Nut, Spinach Truffle Jus

Glazed Hickory BBQ Stone Grilled Kurobuta Pork

Potato Mousseline

Braised Heirloom Carrot

Grilled Asparagus

Oyster Rockefeller

LIVE STATION

Flambé Foie Gras, Garlic Brioche, Cranberry Compote, Truffle Snow

LOCAL ROAST MEATS

Chicken Rice

Roasted Duck

Crackling Pork Belly

Char Siew

THE WOK

Teochew Steamed Fish / Fermented Black Bean Sauce

Fried Vermicelli, Crab

Black Pepper Chilli Crab

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Fried Pork Rib, Asian BBQ sauce

Seafood Fried Rice, X.O Sauce

Seasonal Farmer Vegetables

Diced Szechuan Chicken, Dry Chilli

Salted Egg Custard Wok-Fried Prawn

SOUP

Ginger Chicken, Cordyceps Flower, Wolf Berry, Red Date

NOODLES

Colony Singapore Laksa, Homemade Lobster Ball

House Noodles, Crustacean Broth

Wanton Noodle Soup/ Dry

THE STEAM BASKET

A selection of 5 varieties will be available

Char Siew Pau

Lotus Pau

Kaya Pau

Red Bean Pau

Custard Salted Egg Pau

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Black Sesame Pau

Har Kow

Lotus Leaf Chicken, Glutinous Rice

Siew Mai

Shanghai Dumpling

Spinach Dumpling

Scallop Dumpling

Crystal Dumpling

THE TANDOOR

Gram Namkeen

SOUP

Dal Shorba / Tomato Shorba / Rasam / Mulligatawny

VEGETABLES

Vegetable Korma

Dhal Palak

Tawa Vegetable / Zucchini

Bindi Masala/ Seasonal Vegetable Masala

THE TANDOORI

Tandoori Chicken / Chicken Tikka

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INDIAN MAINS

Pulao Rice

Masala Fried Fish / Tawa Fish

Lamb Rogan Josh / Lamb Vindaloo

Murgh Butter Masala / Chicken Chettinad / Chicken Badami

TROLLEY

Garam Masala Turkey Charcoal Biryani

BREADS

Assorted Naan Breads

CRACKERS

Crispy Poppadum

Masala Poppadum

THE PATISSERIE

Pastries

A handcrafted selection of palate pleasing desserts including pastries, tarts, entremets, cakes in jars, macarons, ice cream and sorbet.

'Live' Pastry Kitchen

Catch our chefs in action as they whip up specialties à la minute such as crepe suzette and churros to enhance your dining experience.

Local Delights

Savour a true taste of Singapore with popular local desserts made from key ingredients such as coconut milk, gula melaka, pandan and tapioca.

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Sweet Treats
A variety of homemade chocolate barks, candies, garden lollipops, chocolate truffles and cookies.

Festive Christmas Board
Indulge in traditional Christmas treats including Stollen, Panettone and Marron Glacés.

THE FRUIT STALL

Juice of the Day

A selection of Chilled Juices
Apple, Mango, Orange, Pineapple, Pink Guava

A selection of Seasonal Tropical Fruits

Assorted Berries

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