

A True Taste of Singapore

LUNCH

Enjoy unlimited servings from our conservatory kitchens.

Our Ladies & Gentlemen will be pleased to personally serve the dishes to your table.

Available from 12 p.m. to 2.30 p.m. (last order at 2 p.m.)

Monday to Saturday

\$64 per adult

\$32 per child (six to 12 years of age)

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



Fisherman's Catch Seafood Platter
Sauces & Condiments

Sashimi Platter Salmon / Tuna / Amberjack

Assorted Sushi
Pickled Ginger, Wasabi, Japanese Soy Sauce

Salad Bar

Caesar Salad

Vegetarian Salad, Balsamic Vinaigrette

Pacific Clam, Glass Noodle, Seaweed, Szechuan Style Dressing

Herbed Bulgur, King Prawn, Citrus Soy Sauce

Cold Cuts & Cheese Platter

Air-dried Beef Platter

Air-dried Pork Platter

Assorted Cheese Platter



Roasted Mushroom, Creamy Olive Tapenade

Smoky Ranch Chicken Wrap

Otak Otak

Local Delights

Freshly Wrapped Popiah

Kuch Pie Tee (Rice Cup, Braised Vegetable, Crabmeat, Shrimp, Grated Hard Boiled Egg)

Pasta

Seafood Linguine, Aglio Olio

Spaghetti Carbonara, Bacon, Onsen Egg

Beef Cheek Bourguignon, Farfalle

Chicken Lasagna, Tomato Coulis, Pesto

THE GRILL AND ROTISSERIE

Soup of the Day

Pan Seared King Salmon, Poached Broccolini, Pimento Foam

Pan-flashed Mollusk, Tomato Broth, Olive, Chive

Baked Potato, Sour Cream, Puffed Wild Rice, Chive

Boiled Green Vegetables, Garlic Oil

Hot Stone Roasted Kurobuta Pork, Barbecue Glaze, Cornichon, Fingerling Potato

THE TANDOOR

Farm Fowl Shawarma, Pita Bread

Tandoori Spatchcock, Plain Naan

Butter Chicken, Biryani Rice

Nihari Lamb Masala, Plain Naan

Coconut Prawn, Balchao Sauce

Vegetarian Platter
(Dal, Paneer Shashlik, Spinach Pakora)

THE WOK

Soup of the Day

Salted Fish Chicken Fried Rice, Sambal Kacang Botol, Prawn

Fried Sea Bass, Green Dragon Vegetable, Shredded Bamboo Shoot

Salted Egg Chicken Wing, Scallion Pork Jowl

XO Fried Carrot Cake



THE PATISSERIE

Mango Pudding, Mango Salsa, Bird's Nest

Mocha Pot de Crème, Ivory Coffee, Spiced Bread

Strawberry Vanilla Verrine

Classic Tiramisu

Cherry Chocolate Tart

Lychee Rose

Red Bean, Coconut, Crumble

Macaron, Chocolate Praline, Miniature Tartlet

Asian Desserts
Local Delights Platter

À La Minute Desserts

Peanut Wrap
(Peanut Nougat, Yam Ice Cream, Popiah Skin, Coriander)

Ice Cream & Sorbet

Fruit & Berries Platter

THE FRUIT STALL

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