

COLONY



A True Taste of Singapore

VINTAGE CHAMPAGNE BRUNCH

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 3 p.m.
Sunday

\$388 per adult

*Inclusive of unlimited pours of Bollinger La Grande Année 2007, house pour red/white wines, cocktails/mocktails, draft beer and soft drinks

\$196 per adult

*Inclusive of unlimited pours of Champagne Barons de Rothschild Réserve Ritz Millésime 2010, Champagne Barons de Rothschild Réserve Ritz Rosé NV, selected cocktails/mocktails, house pour red/white wines, draft beer and soft drinks

\$98 per child (six to 12 years of age)*

\$49 per child (three to five years of age)*

Inclusive of unlimited pours of soft drinks and fruit juice

All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.

For reservations, please call 65.64345288 or email rc.sinrz.restaurantreservations@ritzcarlton.com

Menu is subject to change.



THE ICE BAR

Oysters
Sauces & Condiments

Fisherman's Catch Seafood Platter
Sauces & Condiments

Sashimi Platter
Salmon/ Tuna/ Amberjack/ Tako

Sushi
An Assortment of Sushi

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

Salad Bar

Caesar Salad

Soba Noodle Salad, Tofu, Yuzu Prawn, Soy Citrus Dressing

Vegetarian Salad, Balsamic Vinaigrette

Tuna Salad, Japanese Sesame Sauce

Burrata, Vine Tomato, Truffle Shaving, Pesto

Menu is subject to change.

Cold Cuts & Cheese Platter

Air-dried Beef Platter

Air-dried Pork Platter

Assorted Cheese Platter

Canapés

Duck Foie Gras Parfait, Red Wine Jelly, Lavosh

King Crab, Truffle, Potato Mouseline

Beetroot, Goat Cheese Mousse, Walnut Crisp

Egg Station

Classic Eggs Benedict

Lobster Eggs Benedict, Butter Brioche

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THE GRILL AND ROTISSERIE

Cognac-Infused Lobster Bisque

Duck Foie Gras, Rum & Raisin Jus, Pine Nut, Garlic Herb Bruschetta

A La Plancha Boston Lobster, Chardonnay Nage

Slow-baked Onyx Beef Tomahawk, Yorkshire Pudding, Red Wine Jus

Roasted Pork Porchetta, Mashed Potato, Honey Mustard Jus

Pan-seared Atlantic Cod, Lyonnaise Potato,
Poached Asparagus, Crustacean Sauce

Lamb Shoulder Confit, Roasted Potato, Vegetable,
Rosemary Jus, Mint Jelly

Pasta

A selection of Pasta

Lobster Linguini Aglio Olio

Tagliolini, Wild Mushroom, Shaved Truffle, Alfredo Sauce

Spaghetti Bolognese, Wagyu Pastrami

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Local Roast Meats

Chicken Rice

Roasted Duck

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Steamed Rice Cake, Cucumber, Onion

THE WOK

Double-boiled Superior Chicken Broth, Abalone, Fish Maw

Singapore Chilli Crab Claw, Man Tou

“X.O” Fried Rice

Sweet & Sour Kurobuta Pork

Wok-fried Salted Egg Scampi, Fish Skin

Steamed Tiger Grouper, Garlic Soy Sauce

Broccoli, Mushroom, King Top Shell, Pacific Clam, Fungus

Noodles

Colony Laksa

Minced Char Siew Dry Noodle, Mild Spicy Lobster Sauce

Fish Ball, Pork Lard, Scallion, Glass Noodle Soup

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THE STEAM BASKET

Charcoal Har Kow

Scallop Dumping

Xiao Long Bao

Salted Egg "Mushroom" Bun

Black Sesame Bun

THE TANDOOR

Tandoori Cod Tikka, Plain Naan

Butter Chicken, Briyani Rice

Lamb Vindaloo, Plain Naan

Indian-Spiced Crispy Soft Shell Crab

Yellow Dahl Tadka, Naan

Bread Selections

Olive, Sundried Tomato Focaccia

Lavosh, Grissni Breadstick

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THE PATISSERIE

Mango Mousse

Lemon Tart

Vanilla Panna Cotta, Berry

Tiramisu

Chocolate Caramel Pecan Cake

Macaron, Chocolate Praline

Waffle, Ice Cream

Crêpe Suzette, Berry

Cinnamon Churro, Chocolate Sauce

Chocolate Caramel Molten Cake, Vanilla Ice Cream

Asian Dessert

Asian Trio

Pineapple Tart, Kueh Lapis, Mochi

Local Trio

Selection of Kuehs

Pandan Crème, Gula Melaka, Coconut

Ice-Cream & Sorbet

Fruit Platter

THE FRUIT STALL

A selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

Menu is subject to change.