

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. (last order at 2.30 p.m.)
Sunday

\$388 per adult

*Inclusive of unlimited pours of Bollinger La Grande Année 2008, 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 65.6434.5288 or email rc.sinrz.restaurantreservations@ritzcarlton.com

Menu is subject to change.

THE ICE BAR

Oysters
Sauces & Condiments

Fishman's Catch Seafood Platter
Sauces & Condiments

Sashimi Platter
Salmon / Tuna / Amberjack / Tako

Donburi
Selection of Raw, Marinated Fish or Seafood Rice Bowl Dish

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

Salad Bar

Caesar Salad

Pacific Clam, Glass Noodle, Seaweed, Szechuan Style Dressing

Herbed Bulgur, King Prawn, Citrus Soy Sauce

Burrata, Poached Fig, Basil Aioli

Vegetarian Salad, Balsamic Vinaigrette

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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, Pomelo, Chili Crab Sauce

Egg Station

Classic Eggs Benedict

Lobster Eggs Benedict, Butter Brioche

Pasta

Seafood Linguine, Aglio olio

Mentaiko Tagliatelle

Beef Cheek Bourguignon, Farfalle

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THE GRILL AND ROTISSERIE

Cognac Infused Lobster Bisque

Pan Seared Duck Foie Gras, Toasted Brioche,
Rum Jus, Granny Smith Apple Tatin

A La Plancha Boston Lobster, Truffle Hollandaise Sauce

Pan Seared Onyx Beef Rib-eye, Yorkshire Pudding Pouch,
Red Wine Jus, Onion Marmalade

Roasted Pork Porchetta, Pomme Purée, Honey Mustard Jus

Papillote Atlantic Cod, Root Vegetable, Garlic Beurre Blanc

Duck Confit, Lentil Mash, Walnut,
Orange Grand Marnier Sauce, Arugula Cress

THE TANDOOR

Farm Fowl Shawarma, Pita Bread

Butter Chicken, Charcoal Rice

Nargisi Lamb Maki, Spinach Purée, Naan Bread

Coconut Prawn, Balchao Sauce

Deep Fried Falafel, Hummus

Vegetarian Platter
(Dal, Paneer Shashlik, Spinach Pakora)

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THE WOK

Superior Fish Bone Soup, Conpoy, Fish Maw, Abalone

Szechuan "Firecracker" Chicken

Baby Abalone, Bak Kwa Fried Rice, Sweet & Sour Kurobuta Pork

Steamed Tiger Grouper, Supreme Soy Sauce, Preserved Radish Bits,
Broccoli, Mushroom, King Top Shell, Fungus

Deep Fried Soft Shell Crab, Singapore Chilli Crab Sauce, Golden Man Tou

ANAORI Kagugama Braised Black Vinegar Veal Ossobuco

Local Roast Meats

Chicken Rice

Roasted Duck

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Steamed Rice Cake, Cucumber, Onion

Noodles

Colony Laksa, Homemade Lobster Ball

Char Siew, Prawn Roe, Dry Noodle

Seafood Vermicelli Soup, Milk, Galangal

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THE STEAM BASKET

Charcoal Har Kow

Scallop Dumping

Xiao Long Bao

Salted Egg "Mushroom" Bun

Black Sesame Bun

Bread Selections

Mini Baguette

Lavosh, Grissini Breadstick

THE PATISSERIE

Mango Pudding, Mango Salsa, Bird's Nest

Mocha Pot de Crème, Ivory Coffee, Spiced Bread

Strawberry Vanilla Verrine

Classic Tiramisu

Sweet Corn and Peanut Delight

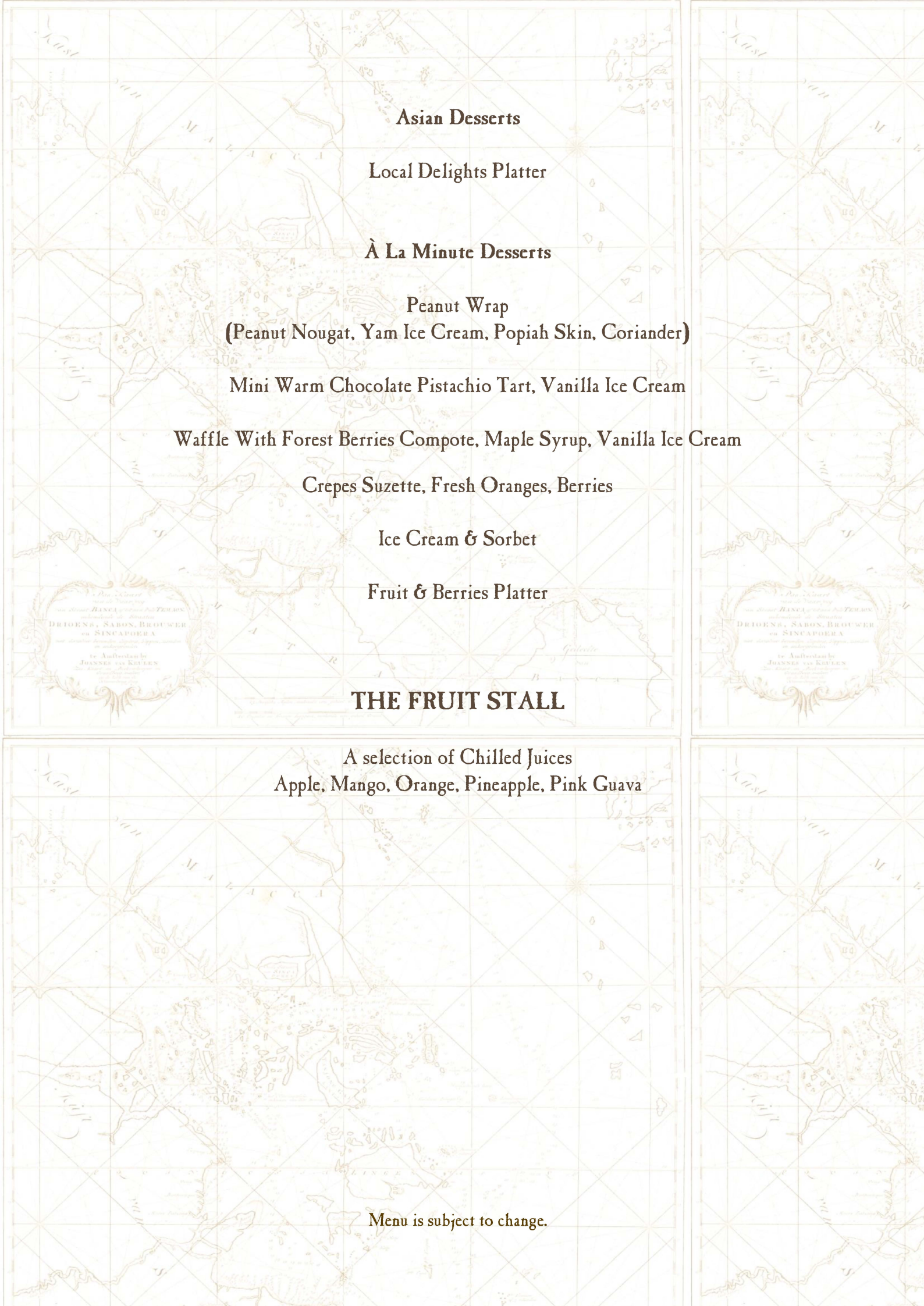
Cherry Chocolate Tart

Lychee Rose

Red Bean, Coconut, Crumble

Macaron, Chocolate Praline, Miniature Tartlet

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Asian Desserts

Local Delights Platter

À La Minute Desserts

Peanut Wrap

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

Mini Warm Chocolate Pistachio Tart, Vanilla Ice Cream

Waffle With Forest Berries Compote, Maple Syrup, Vanilla Ice Cream

Crepes Suzette, Fresh Oranges, Berries

Ice Cream & Sorbet

Fruit & Berries Platter

THE FRUIT STALL

A selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

Menu is subject to change.