

COLONY

A True Taste of Singapore

CHAMPAGNE BRUNCH

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 on Sundays
12 p.m. to 3.30 p.m. (last order at 3.15 p.m.)

SGD 998 per adult

Inclusive of unlimited pours of Champagne Cristal 2014, house red / white wines,
selected cocktails, draft beer and soft drinks complemented with
a serving of Oscietra caviar (30g)

SGD 698 per adult

Inclusive of unlimited pours of Champagne Dom Pérignon 2013, house red / white wines,
selected cocktails, draft beer and soft drinks

SGD 228 per adult

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

SGD 114 per child* (six to 12 years of age)
SGD 57 per child* (three to five years of age)
*Inclusive of unlimited pours of soft drinks

Please note that the vintage of the Champagne is subject to change.

Should you have any concerns regarding food allergies or dietary restrictions,
please check with our chefs before serving yourself.

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 and prices are subject to change.



THE ICE BAR

Freshly Shucked Oyster

King Crab, Snow Crab, Langoustine, Poached Prawn, Black Mussel,
White Clam, Sea Whelk, Yabby, Lobster Claw

Sauces and Condiments

Red Wine Shallot Vinaigrette, Tartar Sauce, Thai Green Chilli Sauce,
Spiced Cocktail Sauce, Tabasco, Lemon, Lime Wedge

Sashimi

Salmon, Tuna, Hamachi, Hokkigai,
Amaebi, Akagai

Donburi

Choice of Raw, Marinated Fish or Seafood Rice Bowl

Sauces and Condiments

Japanese Soy Sauce, Pickled Ginger, Wasabi

Salad Bar

Rocket, Baby Gem Lettuce, Mesclun Mix, Baby Kale,
Edamame, Tomato Cherry, Button Mushroom, Cucumber,
Bulgur Wheat, Olive, Green Papaya, Hard Boiled Egg

Dressings

Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Yuzu Vinaigrette,
Extra Virgin Olive Oil

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A vintage map of Malacca and Singapore, featuring a grid of latitude and longitude lines. The map is oriented vertically with North at the top. The word 'MALACCA' is printed across the top, and 'SINGAPORE' is visible at the bottom. The map shows the coastline of the Malay Peninsula and the island of Sumatra, with various islands and rivers depicted. The map is printed in a light brown or sepia tone.

Cold Cuts

Air-dried Beef Platter

Air-dried Pork Platter

Selection of Aged European Cheese

Condiments

Dried Fruit, Honeycomb, Chutney, Nuts, Cracker, Fruit Paste

Canapés

Duck Foie Gras Parfait, Red Wine Jelly, Lavosh

Sous Vide Scallop Rendang, Pickled Ginger

King Prawn, Spiced Plum, Hoisin Sauce

Parma Ham, Cantaloupe

Eggs

Classic Egg Benedict

Lobster Egg Benedict, Rye Bread, Curry Hollandaise

Menu and prices are subject to change.



THE GRILL & ROTISSERIE

Crustacean Bisque

Lobster Thermidor

Rotisserie Chicken, Lemon Glaze

Beer-braised Pork Knuckle

Truffle Potato Mousseline

Guinness-braised Oxtail

Butter-poached Duo Asparagus

Roasted Japanese Sweet Potato, Chilli Lime Flake, Coriander

Seasonal Green Vegetable

À La Minute

Toasted Brioche, Foie Gras, Morello Cherry

Western Carvings

**Slow-baked Onyx Beef Tomahawk, Roasted Potato, Yorkshire Pudding,
Morel Mushroom Bordelaise Sauce**

Stuffed Lamb Saddle, Gremolata, Roasted Cauliflower Tahini Sauce

Sous Vide Octopus, Basque Pimento Piquette, Roasted fingerling potato

Whole Salt-baked Norwegian Salmon, Lemon Beurre Blanc

Condiments

Wholegrain Mustard, Horseradish, Onion Marmalade, Dijon Mustard

Menu and prices are subject to change.



THE WOK

Golden Superior Broth, Sea Cucumber, Fish Maw, Eight-headed Abalone

Barbecue Char Siew Lamb Rib

Claypot Lobster Claw, Ginger, Scallion
Ee Fu Noodle, Bean Sprout

Foie Gras Fried Rice, Truffle

Steamed Abalone, Garlic Soy Sauce

Sweet and Sour Pork

Steamed Atlantic Cod, Egg, Supreme Soy Sauce

Stewed Sea Cucumber, Japanese Flower Mushroom,
Broccoli, King Oyster Sauce

Singapore Chilli Lobster, Golden Mantou

Local Roast Meats

Chicken Rice

Roast Duck

Roast Chicken

Char Siew

Chicken Satay / Pork Satay
Peanut Sauce, Rice Cake, Cucumber, Onion

Menu and prices are subject to change.



Noodles

Colony Laksa

Tonkotsu Ramen, Pork Chashu, Ajitsuke Tamago

Tom Yam Glass Noodle, Enoki Mushroom, Giant River Prawn

THE STEAM BASKET

Har Kow

Scallop Dumping

Pork Xiao Long Bao

Salted Egg Custard Bun

Kung Pao Chicken Dumpling

Menu and prices are subject to change.



THE TANDOOR

Dhal Tadka

Achari Paneer

Green Pea Fritter

Methi Malai Mushroom

Saffron Ghee Rice

Chicken Roulade Tikka Masala

Kandhari Lamb Chop Masala

Tandoori Chicken Tikka

Moroccan-spiced Crayfish

Breads

Plain Naan

Rumali Roti

Cheese Naan

Crackers

Plain Pappadum

Masala Pappadum

Menu and prices are subject to change.

THE PATISSERIE

Pastries

A handcrafted selection of palate-pleasing desserts including, tarts, entremets, cakes, ice cream and sorbet.

Pastry Kitchen

Catch our chefs in action as they whip up specialties à la minute 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.

Sweet Treats

A variety of homemade chocolate barks, candies, chocolate truffles and cookies.

À La Minute

Waffle, Forest Berry Compote Maple Syrup, Vanilla Ice Cream

Crêpe Suzette, Fresh Orange, Berry

Ice Cream and Sorbet

Chocolate Sauce, Berry Compôte, Mango Coulis,
Crunchy Chocolate Pearl, Oreo Crumble, Mixed Nuts

THE FRUIT STALL

Selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

Selection of Seasonal Tropical Fruits

Menu and prices are subject to change.