

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 2015, 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 2015, house red / white
wines, selected cocktails, draft beer and soft drinks

SGD 230 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 115 per child* (six to 12 years of age)

SGD 57.50 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, Thai Green Chilli Sauce,
Spiced Cocktail Sauce, Tabasco, Lemon, Lime Wedge**

Sashimi

**Salmon, Tuna, Hamachi, Hokkigai,
Amabi, Tsubugai**

Donburi

Choice of Raw, Marinated Fish or Seafood Rice Bowl

Sauces and Condiments

Japanese Soy Sauce, Pickled Ginger, Wasabi

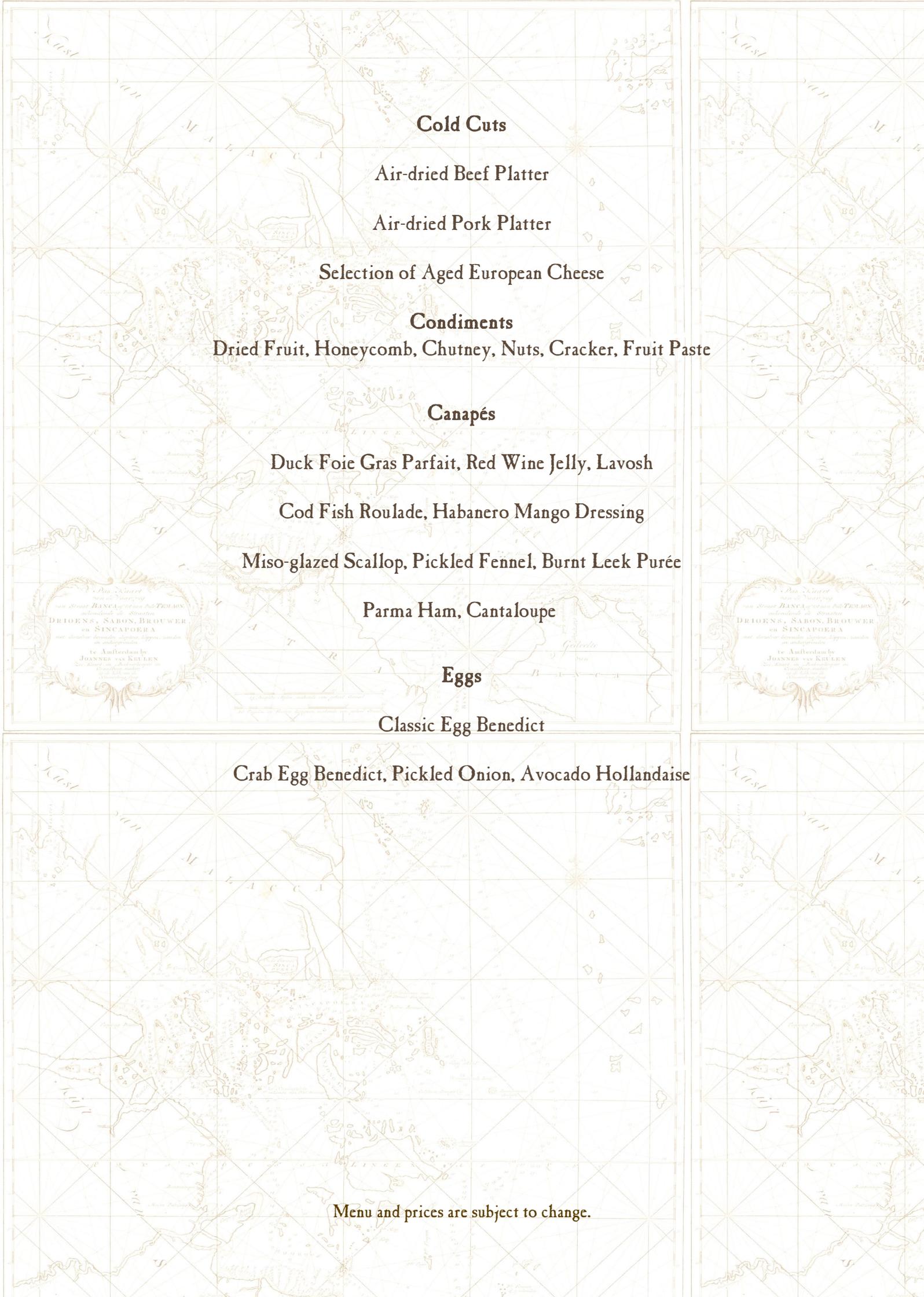
Salad Bar

**Rocket, Baby Gem Lettuce, Mesclun Mix, Baby Kale, Edamame, Tomato Cherry,
Button Mushroom, Cucumber, Bulgur Wheat, Olive, Green Papaya, Hard Boiled Egg,
Red Onion, Shrimp, Black Fungus, Marinated Seaweed, Jellyfish Salad, Abalone Salad**

Dressings

**Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Chipotle Honey Vinaigrette,
Extra Virgin Olive Oil**

Menu and prices are subject to change.



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

Cod Fish Roulade, Habanero Mango Dressing

Miso-glazed Scallop, Pickled Fennel, Burnt Leek Purée

Parma Ham, Cantaloupe

Eggs

Classic Egg Benedict

Crab Egg Benedict, Pickled Onion, Avocado Hollandaise

Menu and prices are subject to change.

THE GRILL & ROTISSERIE

Truffle Mushroom Soup

Grilled Boston Lobster, Roasted Tomato Sauce, Basil Oil

Cod à la Grenobloise

Kurobuta Pork Belly Cassoulet

Veal Sweetbread, Morel Mushroom Sauce

Truffle Potato Mousseline

Crispy Artichoke, Mascarpone, Lemon, Oregano

Broccolini, Garlic Vinaigrette, Garlic Chip

Roasted Japanese Sweet Potato, Chilli Lime Flake, Coriander

White Asparagus, Sauce Gribiche

À La Minute

Chef's Choice of Oven-baked Handmade Pizza

Potato, Rosemary, Caramelized Onion, Pecorino / Roasted

Pumpkin, Sage, Stilton Cheese /

Roasted Mushroom, Pine Nuts, Red Onion, Stracciatella

Foie Gras, Gherkin Raisin Sauce, Puffed Wild Rice

Menu and prices are subject to change.

Western Carvings

Slow-baked Onyx Beef Tomahawk, Roasted Potato, Green Peppercorn Sauce

Pistachio Crusted Lamb Rack, Mint Sauce, Chimichurri

Mieral Chicken Bresse, Albufera Sauce

Norwegian Salmon En Crouete, Scallop Mousse, Smoked Salmon Sauce

Condiments

Wholegrain Mustard, Horseradish, Onion Marmalade, Dijon Mustard

THE WOK

Golden Superior Broth, Conpoy, Fish Maw, Eight-headed Abalone, Crystal Fin

Sii Khrong Muu Yaang

Thai-style Pork Rib, Nam Jim Sauce

Lobster-braised Ee-Fu Noodle, Ginger, Scallion, Bean Sprout

Crab Meat Omelette Fried Rice, Abalone

Sweet and Sour Pork

Wok Fried Scallop, Asparagus, XO Sauce

Grilled Cod Fish, Garlic Crisp, Oyster Sauce

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

Singapore Chilli Lobster, Golden Mantou

Menu and prices are subject to change.



Local Roast Meats

Chicken Rice

Roast Duck

Roast Chicken

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

Noodles

Colony Laksa

Tonkotsu Ramen, Pork Chashu, Ajitsuke Tamago

Tom Yam Glass Noodle, Enoki Mushroom, Straw Mushroom,

Giant River Prawn, Abalone

THE STEAM BASKET

Har Kow

Scallop Siew Mai

Pork Xiao Long Bao

Salted Egg Custard Bun

Kung Pao Chicken Dumpling

Menu and prices are subject to change.

A vintage map of Malacca and Singapore, featuring a grid of latitude and longitude lines. The map is titled 'M A L A C C A' and 'S I N G A P O R A'. It includes various geographical features like rivers, islands, and a compass rose. A decorative cartouche is visible in the bottom left corner of the map area.

THE TANDOOR

Dhal Tadka

Shahi Paneer

Falafel

Nilgiri Vegetable Korma

Smoky Coconut Rice

Chicken Kofta, Creamy Butter Sauce

Whole Lamb Shank 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 pastries, tarts, entremets, whole 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

Hot Desserts

Bread & Butter Pudding, Vanilla Custard / Fruits Clafoutis

THE FRUIT STALL

Selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

Selection of Seasonal Tropical Fruits

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+ (65) 6434-5288

rc.sinrz.restaurantreservations@ritzcarlton.com

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www.colony.com.sg

*Des Auteurs
van Straat BANCA, uitman P. TEMAN,
individueel en Sinteren
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van SINGAPOERA
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