

# COLONY

A True Taste of Singapore

## ITALIAN LUNCH 2 to 30 January 2026

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 from Mondays to Fridays  
12.00 p.m. to 2.30 p.m. (last order at 2.15 p.m.)

SGD 78 per adult

SGD 41 per child (six to 12 years of age)

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](mailto:rc.sinrz.restaurantreservations@ritzcarlton.com).

Menu and prices are subject to change.

# LA DOLCE VITA SPECIALS

## À La Minute

### *The Art of Mozzarella*

Delight in a selection of Italian cheeses from across the country,  
prepared live by our talented chefs.

### *Choice of*

Buffalo Milk Mozzarella, Burrata, Bocconcini

### *Condiments*

Slow-roasted Tomato, Fresh Vine Tomato, Sautéed Mushroom, Cantaloupe,  
Fresh Basil, Fresh Oregano, Basil Pesto, Balsamic Reduction, Balsamic Pearl,  
Extra Virgin Olive Oil, Arugula, Sourdough, Marinated Fennel

### **Cold Cuts**

Prosciutto Di Parma, Prosciutto di San Daniele, Mortadella,  
Felino Salami, Chorizo, Breasaola

### **Selection of Italian Cheese**

### **Condiments**

Dried Fruit, Honey, Chutney, Nuts, Cracker, Fruit Paste

### **Pasta Station**

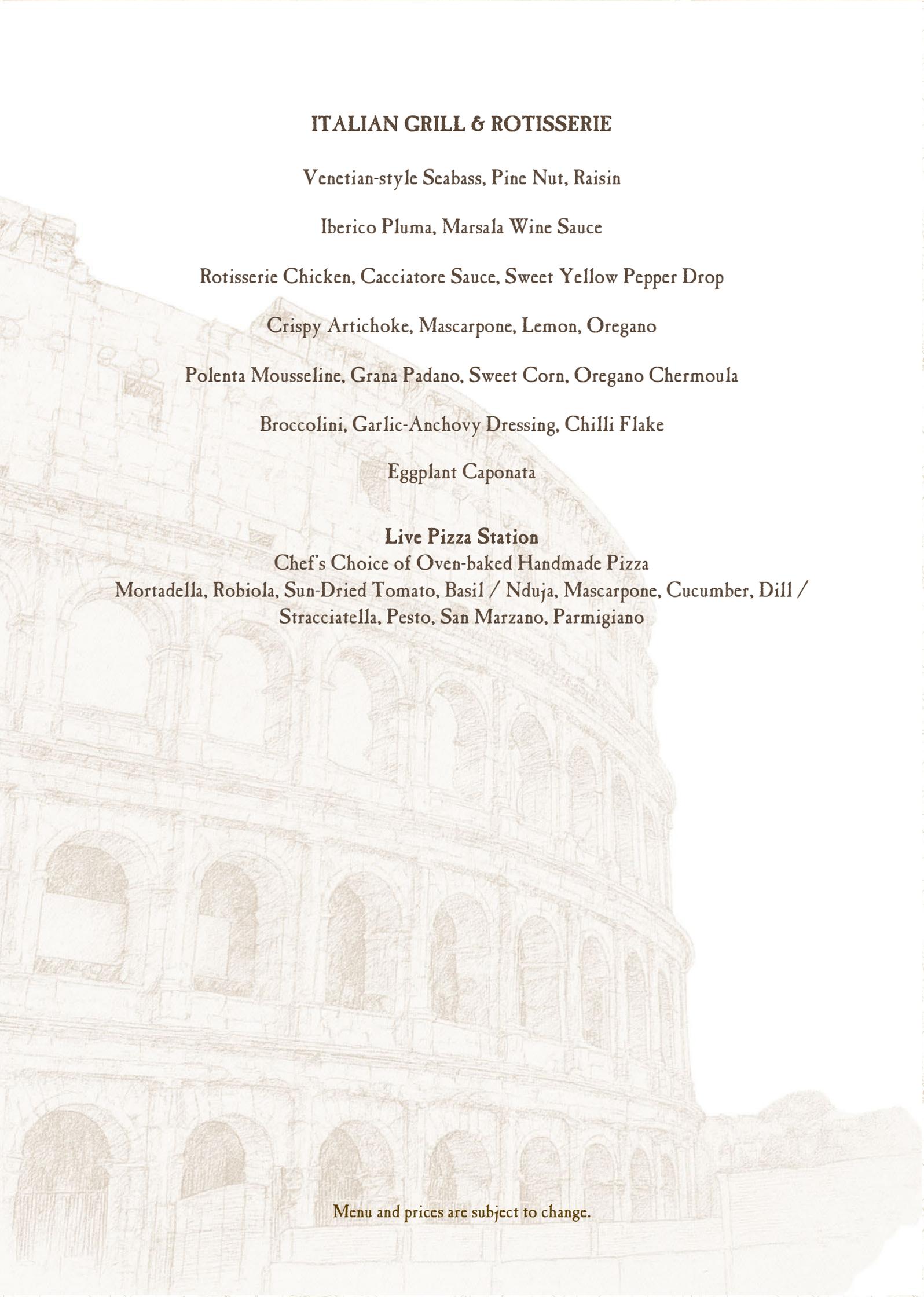
Orzo Pasta, Oxtail Ragù, Fontina Cheese

Trofie Pasta, Pesto Genovese, Hazelnut, Pecorino Cheese

Tonnarelli Squid Ink, Lobster Sauce, Lump Crab Meat

Red Prawn Risotto, Saffron, Lemon

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## ITALIAN GRILL & ROTISSERIE

Venetian-style Seabass, Pine Nut, Raisin

Iberico Pluma, Marsala Wine Sauce

Rotisserie Chicken, Cacciatore Sauce, Sweet Yellow Pepper Drop

Crispy Artichoke, Mascarpone, Lemon, Oregano

Polenta Mousseline, Grana Padano, Sweet Corn, Oregano Chermoula

Broccolini, Garlic-Anchovy Dressing, Chilli Flake

Eggplant Caponata

### Live Pizza Station

Chef's Choice of Oven-baked Handmade Pizza

Mortadella, Robiola, Sun-Dried Tomato, Basil / Nduja, Mascarpone, Cucumber, Dill /  
Stracciatella, Pesto, San Marzano, Parmigiano

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**THE ICE BAR**

**Snow Crab, Poached Prawn, Black Mussel,  
White Clam, Langoustine**

**Sauces and Condiments**

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

**Sashimi**

**Salmon, Tuna, Hamachi**

**Assortment of Sushi and Rice Rolls**

**Sauces and Condiments**

**Pickled Ginger, Wasabi, Japanese Soy Sauce**

**Salad Bar**

**Arugula, Baby Gem Lettuce, Mesclun Mix, Baby Kale, Edamame, Button Mushroom,  
Cucumber, Wild Rice, Olive Verdi Giganti, Hard Boiled Egg, Red Onion, Shrimp,  
Black Fungus, Chargrilled Eggplant, Chargrilled Zucchini, Marinated Artichoke,  
Sicilian Lobster Salad, Citrus, Celery, Fresh Chilli**

**Dressings**

**Buttermilk Ranch, Caesar, Balsamic Vinaigrette,  
Sicilian Lemon Vinaigrette, Extra Virgin Olive Oil**

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## THE WOK

### Soup of the Day

Salmon Fried Rice, Abalone / XO Fried Rice

Braised Clam Vermicelli, Luffa / Braised Pork Trotter Bee Hoon, Pig Tendon

San Bei Pork Belly / Claypot Pork Belly, Salted Fish

Salted Egg Prawn, Fish Skin / "Har Lok" Cantonese-style Fried Prawn  
Nyonya Curry Chicken / Ginger-fried Chicken

Fried Fish, Thai Chilli Mango Sauce / Assam Curry Fish, Okra, Eggplant

Wok-fried Mock Chicken, Sweet & Sour Sauce

Fried Yao Mak Chye, Black Bean Dace Fish

### Local Roast Meats

Chicken Rice

Roast Duck

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

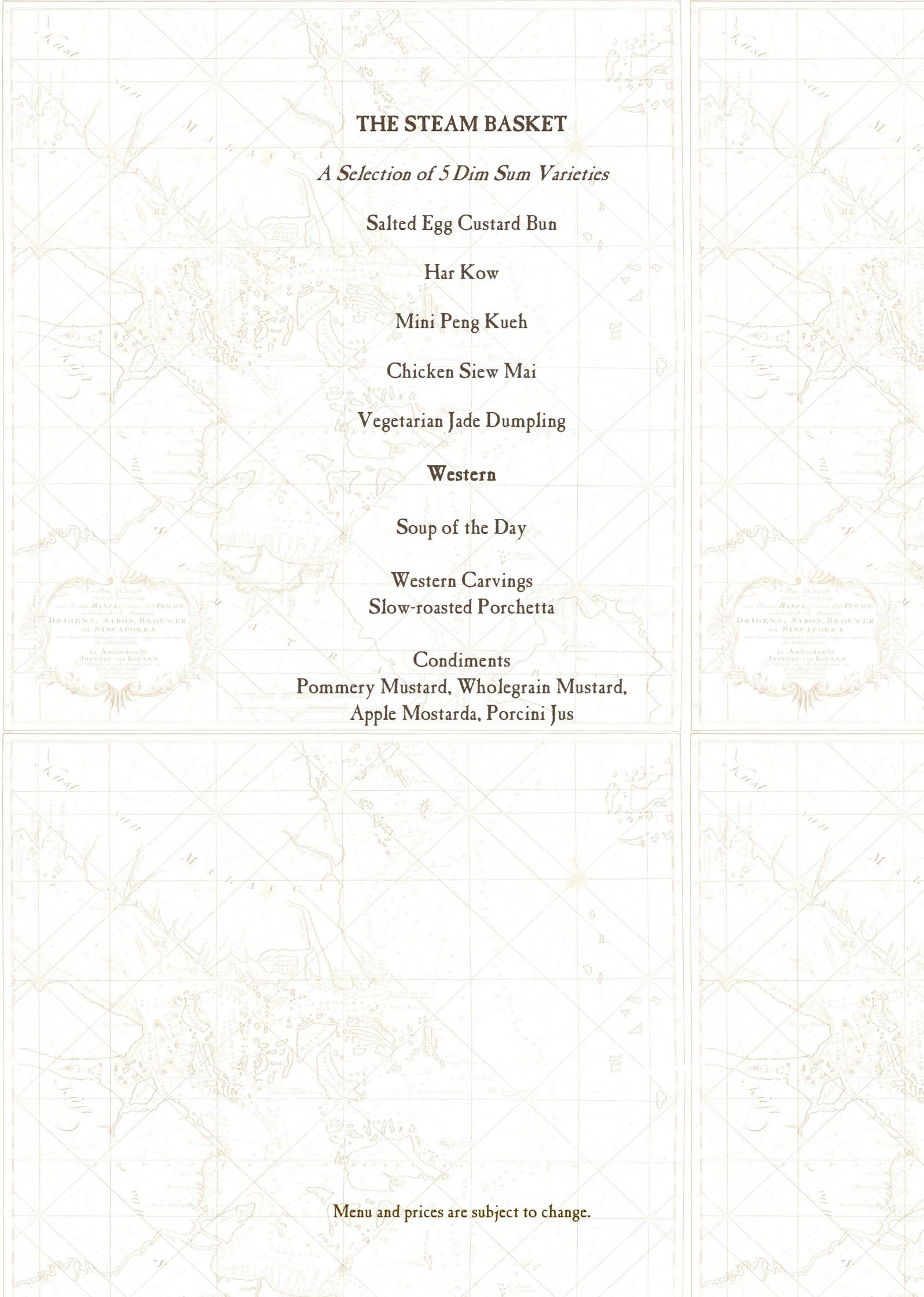
Noodles

Colony Laksa

Hennessy XO Fish Noodle Soup, Egg Floss

Penang-style Prawn Noodle Soup, Roasted Pork, Kang Kung, Prawn

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A vintage map of Malacca and Singapore, featuring a grid and various geographical labels. The map is the background for the menu.

**THE STEAM BASKET**

*A Selection of 5 Dim Sum Varieties*

**Salted Egg Custard Bun**

**Har Kow**

**Mini Peng Kueh**

**Chicken Siew Mai**

**Vegetarian Jade Dumpling**

**Western**

**Soup of the Day**

**Western Carvings  
Slow-roasted Porchetta**

**Condiments**

**Pommery Mustard, Wholegrain Mustard,  
Apple Mostarda, Porcini Jus**

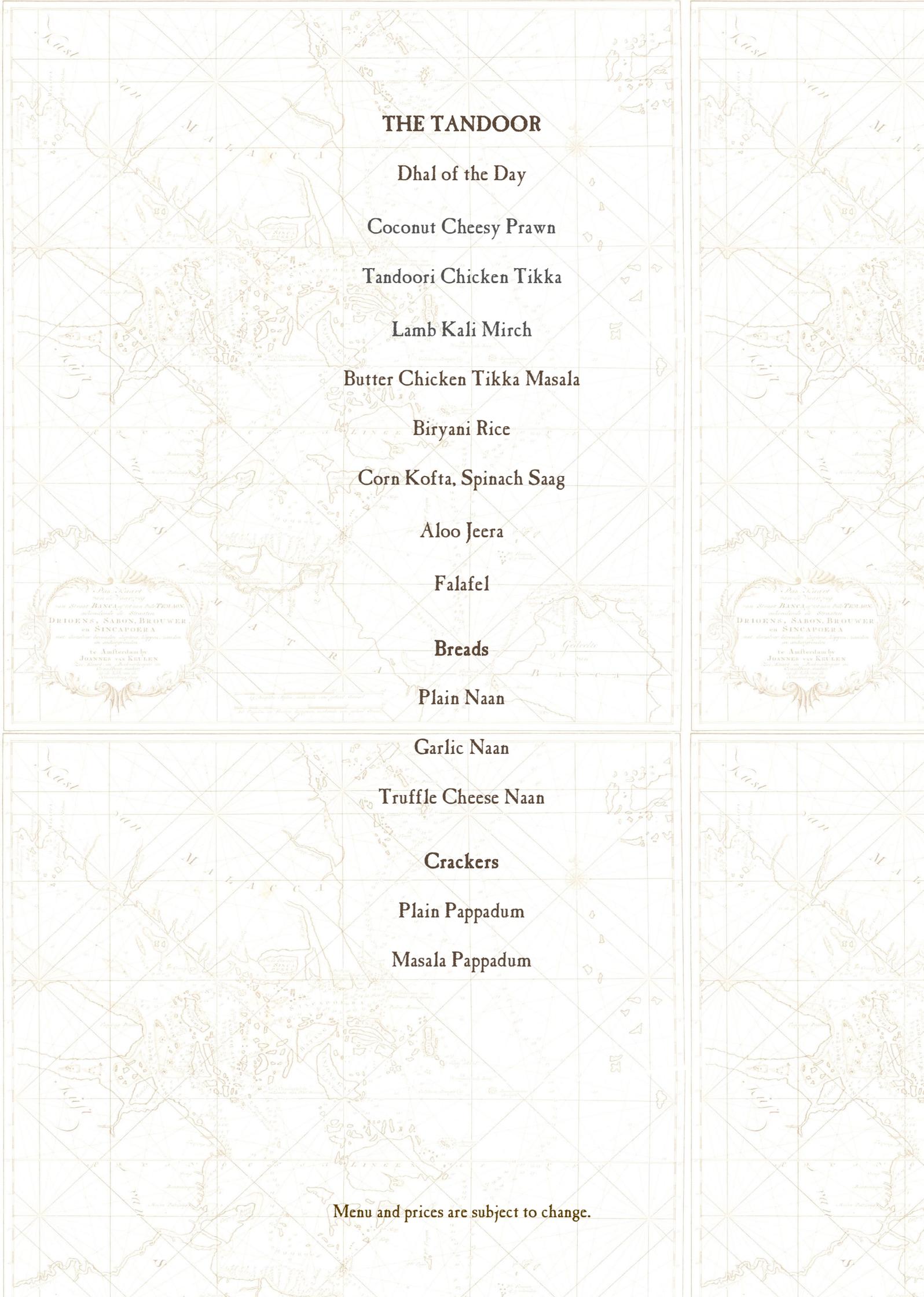
A circular logo with ornate scrollwork. The text inside reads: "Van de Straet van Straet BANCA, uitman P. J. TEMAN, indischlandsche de Straeten DRIENS, SABON, BROUWER of SINGAPOERA met deelen derwaards, alhier, oppen lande in ondergronden te Amsterdam by JOANSSE van KEULEN".

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# THE TANDOOR

Dhal of the Day

Coconut Cheesy Prawn

Tandoori Chicken Tikka

Lamb Kali Mirch

Butter Chicken Tikka Masala

Biryani Rice

Corn Kofta, Spinach Saag

Aloo Jeera

Falafel

Breads

Plain Naan

Garlic Naan

Truffle Cheese Naan

Crackers

Plain Pappadum

Masala Pappadum

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## 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 chocolate pralines.

### Ice Cream and Sorbet

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

### Hot Desserts

Bread & butter Pudding with 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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