COLONY

A True Taste of Singapore

LO HEI DINNER 10, 11, 12 and 16 February 2024

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 6.30 p.m. to 10.30 p.m. (last order at 10.15 p.m.)

SGD 158 per adult SGD 79 per child (six to 12 years of age) SGD 39.50 per child (three to five years of age)

Includes a themed mocktail

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.

THE ICE BAR

Freshly Shucked Oysters

Snow Crab, Poached Prawn, White Clam, Flower Clam, Langoustine Australian Black Mussel, Yabby, Sea Whelk

Sauces and Condiments

Red Wine Shallot Vinaigrette, Tartar Sauce, Cocktail Sauce, Tabasco, Hot Sauce, Lemon Wedge

> Sashimi Salmon, Tuna, Octopus, Amaebi, Hamachi

Assortment of Sushi and Rice Rolls

Sauces and Condiments Pickled Ginger, Wasabi, Japanese Soy Sauce

Salad Bar Rocket, Romaine, Endive, Mesclun Mix, Lollo Bionda, Lollo Rosso, Kale

Condiments Beetroot, Broccoli, Black Fungus, Corn Kernel, Cherry Tomato, Chickpea, Edamame, Haricot Verts, Hard-boiled Egg, Smoked Chicken, Tuna Chunk

Dressings Thousand Island, Caesar, Balsamic Vinaigrette, Sesame

Cold Cuts

Air-dried Wagyu Beef, Beef Pastrami, Beef Salami, Pork Salami, Prosciutto Ham, Chorizo

Assortment of Cheese

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

Canapés

Cabbage Roll, Marmite Sauce

Slow-cooked Salmon, Honey Sriracha Sauce

Lunar New Year Specials

Confit Scallop, Kelp Seaweed, Szechuan Mala Sauce

Smoked Duck, Mandarin Orange, Plum Vinaigrette

Drunken Chicken, Jellyfish

Pacific Clam, Coriander, Kaffir Lime Dressing

À La Minute

Duo Treasures Yu Sheng Sea Whelk, Fresh Salmon, Ikura

Condiments and Sauces

THE GRILL & ROTISSERIE

Cognac-infused Crustacean Bisque Moro Miso-glazed Salmon, Kombu Dashi Beurré Blanc Grilled Herbed Butter Boston Lobster, Mentaiko Velouté, Chive Five-spice Spatchcock Chicken, Morel Mushroom Cream Sauce Black Pepper Lamb Rib, Chimichurri, Mint Jelly

Crayfish and Octopus Bouillabaisse

Heirloom Carrots, Feta Cheese, Orange Segment

Garden Vegetable, Garlic Oil

Potato Mousseline

À La Minute

Chef's Choice of Oven-baked Handmade Pizza Margarita / Basil Pesto / Quattro Cheese / Truffle Mushroom

Western Carvings

Roasted Beef Tomahawk

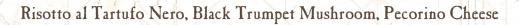
Sauces and Condiments Pinot Noir Morel Sauce, Onion Marmalade, Pommery Mustard, Horseradish, Wholegrain Mustard

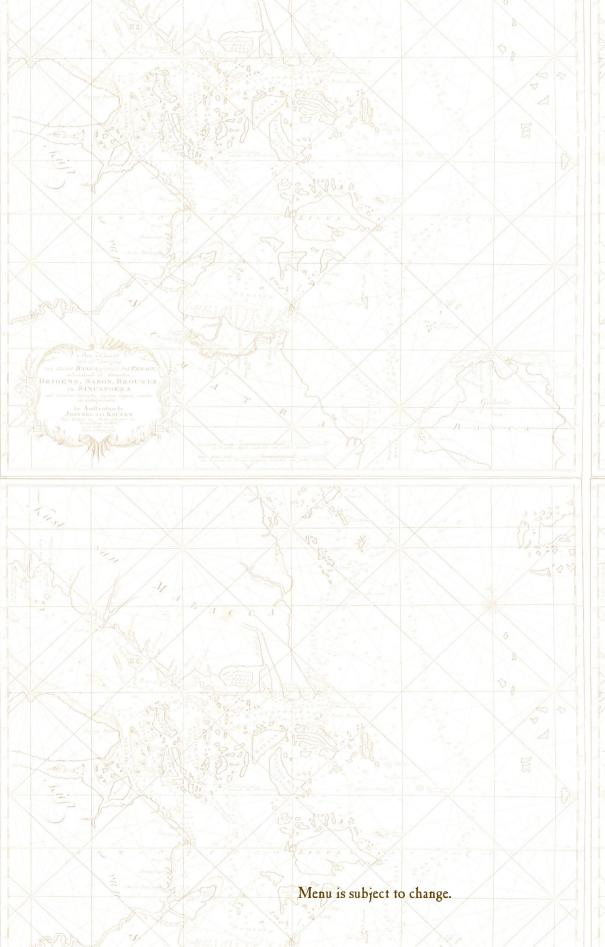
Pasta

Spaghetti Szechuan Mala Olio, Tiger Prawn

Farfalle Beef Ragu







THE WOK

Superior Fish Maw Soup, Blue Swimmer Crab, Crystal Fin, Dried Scallop

Steamed Sea Perch, Ginger and Scallion Soy Sauce

Singapore Chilli Crab, Golden Mantou

Braised Pork Leg, Mushroom, Sea Cucumber

Preserved Meat Lotus Leaf Rice, Abalone

Braised "Longevity" Noodle, Wild Mushroom, Pork Tendon, Shrimp Roe

Braised Cabbage, Rehydrated Oyster, Black Moss

Deep-fried Spicy Garlic Prawn

Salted Egg Chicken Wing, Crispy Fish Skin

Local Roast Meats

Chicken Rice

Roast Duck

Crackling Pork Belly

Char Siew

Chicken Satay Peanut Sauce, Steamed Rice Cake, Cucumber, Onion

Noodles

Colony Laksa

Kurobuta Chashu Ramen, Abalone, Ajitsuke Tamago, Black Garlic Oil, Supreme Tonkotsu Broth

Taiwanese Oyster Mee Sua, Intestine

THE STEAM BASKET

Scallop Siew Mai

Har Kow

Spinach Dumpling

Steamed Lotus Leaf Chicken, Glutinous Rice

Grilled Pork "Coin" Bak Kwa

Salted Egg Custard Bun





THE TANDOOR

Deep-fried Fish Cutlet

Tandoori Chicken Tangdi

Lamb Shank Nihari

Butter Chicken

Biryani Rice

Dal Tadka / Dal Palak / Rajma Tehari

Kadai Paneer

Vegetable Bonda

Breads

Plain Naan

Cheese Naan

Crackers

Plain Pappadum

Masala Pappadum





THE PATISSERIE

Lychee and Cheese Verrine Crumble

Mandarin Orange Tart

Ivory Raspberry Choux

Mango Pudding, Mango Pomelo Salsa, Bird's Nest

Strawberry Red "Prosperity" Tart

"Musang King" Durian Puff

Licorice Gelée, Cream, Aloe Vera

Vanilla Cream, Jelly, Bird's Nest Verrine

Red Berry Shortcake

"Exotic" Mango and Passion Fruit Bar

Gula Melaka Pandan Cake

Classic Tiramisu

Chocolate Cashew Nut Cake

Assortment of Local Desserts

Cookies and Chocolate Pralines

Assortment of themed Lunar New Year Macarons and Cookies

Assortment of Chocolate Pralines and Truffles

À La Minute

"Auspicious" Pan-fried Ondeh-Ondeh Lollipop, Mango Passion Fruit Sorbet

Superior "Pen Cai"

Ice Cream and Sorbet Chocolate Sauce, Crunchy Pearl, Berry Compôte, Mango Coulis, Oreo Crumble, Mixed Nuts

THE FRUIT STALL

Fresh Juice of the Day

Selection of Chilled Juices Apple, Mango, Orange, Pineapple, Pink Guava

Selection of Seasonal Tropical Fruits

+(65) 6434-5288

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www.colony.com.sg

