# COLONY

A True Taste of Singapore

# LO HEI LUNCH 10, 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 12 p.m. to 2.30 p.m. (last order at 2.15 p.m.)

SGD 128 per adult SGD 64 per child (six to 12 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, Half-shell Scallop, Poached Prawn, White Clam, Flower Clam, Australian Black Mussel, Sea Whelk, Marinated Sea Squid

#### Sauces and Condiments

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

> Sashimi Salmon, Tuna, Octopus, Hokkigai, 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

Sandwiches

Lobster, Salted Egg, Chilli Mayonnaise

Maple-glazed Tempeh, Avocado

Otak Otak, Sweet Sambal Salmon

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

Corn Chowder

Moro Miso-glazed Salmon, Kombu Dashi Beurré Blanc

12 Years Aged Balsamic Oxtail Cacciatore

Five-spice Spatchcock Chicken, Morel Mushroom Cream Sauce

Heirloom Carrots, 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

Gochujang Berkshire Kurobuta Pork Collar, Nashi Pear Soy Jus

Sauces and Condiments Onion Marmalade, Pommery Mustard, Horseradish, Wholegrain Mustard

#### Pasta

Spaghetti Mentaiko Carbonara, Tobiko, Ito Kezuri

Farfalle Beef Ragu

Linguine Vongole, Blue Swimmer Crab, Scallop

Risotto al Tartufo Nero, Black Trumpet Mushroom, Pecorino Cheese

#### THE WOK

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

Deep-fried "Squirrel" Grouper, Citrus Kumquat Sauce

Vegetarian Mock Fish, Sweet and Sour Sauce

Claypot White Pepper Pork Trotter

Claypot Preserved Meat Fried Rice, Abalone, Dried Scallop

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

Braised Cabbage, Rehydrated Oyster, Black Moss

Emperor's "Prosperity" Herbal Chicken

Salted Egg Prawn, 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, 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 Curry Battered Prawn

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 "Prosperity" Tart

Licorice Gelée, Cream, Aloe Vera

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

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

## rc.sinrz.restaurantreservations@ritzcarlton.com

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