

# COLONY



A True Taste of Singapore

## LO HEI REUNION DINNER 9 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 278 per adult

Inclusive of unlimited pours of Champagne Barons de Rothschild Ritz Réserve  
Brut NV, house red / white wines, draft beer, coffee, tea and juices

SGD 139 per child (six to 12 years of age)  
SGD 69.50 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](mailto:rc.sinrz.restaurantreservations@ritzcarlton.com).

Menu is subject to change.

## THE ICE BAR

### Freshly Shucked Oysters

King Crab, Lobster Claw, Scallop, 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, Otoro, Kampachi, Tako,  
Hokkigai, Akagai, Amaebi

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

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**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**

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## **THE GRILL & ROTISSERIE**

**Cognac-infused Crustacean Bisque**

**Saiyko Miso Sea Perch, Black Garlic Beurré Blanc**

**Grilled Herbed Butter Boston Lobster, Mentaiko Velouté, Chive**

**Five-spice Spatchcock Chicken, Morel Mushroom Cream Sauce**

**Smoked Applewood Lamb Rack, Black Pepper Sauce,  
Chimichurri, Mint Jelly**

**Heirloom Carrots, Orange Segment**

**Butter-poached Duo Asparagus**

**Garden Vegetable, Garlic Oil**

**Truffle Potato Mousseline**

**Western Carvings**

**Roasted Beef Tomahawk**

**Sakura Pork Tomahawk Tonkatsu**

**Sauces and Condiments**

**Pinot Noir Morel Sauce, Onion Marmalade, Pommery Mustard,  
Horseradish, Wholegrain Mustard**

**Pasta**

**Spaghetti Szechuan Mala Olio, Tiger Prawn**

**Orecchiette Unagi Kabayaki, Ikura, Kizami Nori**

**Linguine Squid Ink Carbonara, Onsen Egg**

**Risotto al Tartufo Nero, Black Trumpet Mushroom, Pecorino Cheese**

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## THE WOK

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

Steamed Turbot, Ginger and Scallion Soy Sauce

Singapore Chilli Crab, Golden Mantou

Braised Pork Belly (“Dong Po Rou”),  
Mushroom, Sea Cucumber

Salt-baked Preserved Meat Lotus Leaf Rice, Abalone

Braised Truffle “Longevity” Noodle, Wild Mushroom, Pork Tendon

Broccoli, Rehydrated Oyster, Black Moss

Giant River Scampi Cheong Fun, Crispy Garlic, Supreme Soy Sauce

“Sumptuous” Pen Cai Treasure Pot

## Local Roast Meats

Chicken Rice

Roast Duck

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Steamed Rice Cake, Cucumber, Onion

Menu is subject to change.

A vintage map of Malacca, featuring a grid of latitude and longitude lines. The map is titled 'MALACCA' and shows the city's location on the Malay Peninsula. The map is printed in a light, aged color.

**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**

**Xiao Long Bao**

**Kung Pao Chicken Dumpling**

**Grilled Pork "Coin" Bak Kwa**

**Deep-fried Salted Egg Prawn Roll**

**Salted Egg Custard Bun**

**Menu is subject to change.**



**THE TANDOOR**

**Spiced Pork Chop**

**Tandoori Chicken Tangdi**

**Spiced Lamb Shank, Corn Kernel**

**Butter Chicken**

**Biryani Rice**

**Dal Tadka / Dal Palak / Rajma Tehari**

**Tawa Vegetable**

**Cheesy Tandoori Cauliflower**

**Breads**

**Plain Naan**

**Cheese Naan**

**Crackers**

**Plain Pappadum**

**Masala Pappadum**

**Menu is subject to change.**

## **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 Short Cake**

**"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**

**Menu is subject to change.**



**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**

*Des. & Gravé  
par M. J. de Witt*  
van Straat **BANCA** uit den **Port TEMAN**  
ontdekt door **Struik**  
**DRIEENS, SABON, BROUWER**  
van **SINGAPOERA**  
met deelen *terrestris, alpestris, sippus, canalis*  
en *undergronds*  
te **Amsterdam** by  
**JOANSSE van KEULEN**  
Sca. Annot. in *Amstelredamum* in  
1675. *Tab. 1.*  
No. 10.

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[www.colony.com.sg](http://www.colony.com.sg)

*Van de Kaart  
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ontdekkend de Streecken  
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