COLONY

A True Taste of Singapore

LO HEI VINTAGE CHAMPAGNE BRUNCH 11 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 3.30 p.m. (last order at 3.15 p.m.)

SGD 998 per adult

Inclusive of unlimited pours of Champagne Cristal 2014, house red / white wines, selected cocktails and draft beer complemented with a serving of Oscietra caviar (30g)

SGD 798 per adult

Inclusive of unlimited pours of Champagne Dom Pérignon 2013, house red / white wines, selected cocktails and draft beer

SGD 258 per adult

Inclusive of unlimited pours of Champagne Barons de Rothschild Ritz Réserve Millésime 2015, Champagne Barons de Rothschild Ritz Réserve Rosé NV, selected cocktails, house red / white wines and draft beer

> SGD 129 per child^{*} (six to 12 years of age) SGD 64.50 per child^{*} (three to five years of age)

*Inclusive of unlimited pours of soft drinks

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

King Crab, Snow Crab, Lobster Claw, 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, Kampachi, Tako, Tsubugai Clam, Akagai, Amaebi

Donburi Choice of Raw, Marinated Fish or Seafood Rice Bowl

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 Beef Bresaola, Beef Pastrami, Beef Salami, Pork Salami, Prosciutto Ham, Chorizo

Assortment of Cheese

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

Canapés

Duck Foie Gras, Red Wine Jelly, Lavosh

Potted King Crab, Singapore Chilli Crab Sauce

Grilled Octopus, Soybean Sprout, Hoisin Gochujang

Sunday Brunch Special

Burrata, Pickled Kumquat, Basil Avocado Aioli

Eggs

Classic Eggs Benedict

Lobster Eggs Benedict, Butter Brioche

THE GRILL & ROTISSERIE

Cognac-infused Crustacean Bisque

Torched Boston Lobster, Aligot Potato, Mentaiko

Garlic-Soy Beef Short Rib

Kurobuta Pork Collar, Gruyère Cheese, Onion Jus

Five-spice Spatchcock Chicken, Morel Mushroom Cream Sauce

Confit Duck Leg, Anise, Madeira Jus

Butter-poached White Asparagus

Garden Vegetable, Garlic Oil

Truffle Potato Mousseline

Western Carvings

Slow-baked Onyx Beef Tomahawk, Roasted Potato, Yorkshire Pudding

Suckling Pig

Wagyu Beef Wellington

Salt-baked Saikyo Miso Red Snapper, Shallot Beurré Blanc

Sauces and Condiments Red Wine Sauce, Onion Marmalade, Pommery Mustard, Horseradish,

À La Minute

Tournedos Rossini Beef, Foie Gras, Florentine Biscuit, Truffle Madeira Jus

THE WOK

Braised Bird's Nest Ginseng Soup, Fish Maw

Steamed Bamboo Clam, Garlic Oil

Deep-fried Soft Shell Crab, Singapore Chilli Crab Sauce, Golden Mantou

Spicy Cumin Pork Rib

Preserved Meat Lotus Leaf Rice, Abalone

Braised Truffle "Longevity" Noodle, Wild Mushroom, Pork Tendon

Steamed Tiger Grouper, Supreme Soy Sauce, Braised "Money Bag", Dried Oyster, Black Moss

"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

Noodles

Colony Laksa

Claypot Noodle, Pork Jowl Chashu, Crayfish, Onsen Egg

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





THE TANDOOR

Stuffed Tandoori Squid

Tandoori Chicken Tangdi

Chicken Tikka Masala

Kashmiri Lamb Chop Masala

Seafood Biryani

Dal Tadka

Vegetable Bonda

Palak Paneer

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 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

À La Minute

Waffle Maple Syrup, Forest Berry Compôte, Choice of Ice Cream or Sorbet

Superior "Pen Cai"

Ice Cream and Sorbet Chocolate Sauce, Crunchy Pearl, Berry Compote, 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

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