

COLONY

A True Taste of Singapore

SEAFOOD CHAMPAGNE DINNER

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 on Fridays and Saturdays
6 p.m. to 10.30 p.m. (last order at 10.15 p.m.)

SGD 226 per adult

Inclusive of unlimited pours of Champagne Barons de Rothschild Ritz Réserve Brut NV

SGD 128 per adult
SGD 64 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

Menu and prices are subject to change.

THE ICE BAR

Freshly Shucked Oyster

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

Sauces and Condiments

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

Sashimi

Salmon, Tuna, Amberjack, Akagai

Assortment of Sushi and Rice Rolls

Sauces and Condiments

Pickled Ginger, Wasabi, Japanese Soy Sauce

Salad Bar

**Rocket, Baby Gem Lettuce, Mesclun Mix, Baby Kale, Edamame, Tomato Cherry,
Button Mushroom, Cucumber, Bulgur Wheat, Olive, Green Papaya, Hard Boiled Egg,
Red Onion, Shrimp, Black Fungus, Marinated Seaweed, Jellyfish Salad, Abalone Salad**

Dressings

**Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Chipotle Honey Vinaigrette,
Extra Virgin Olive Oil**

Cold Cuts

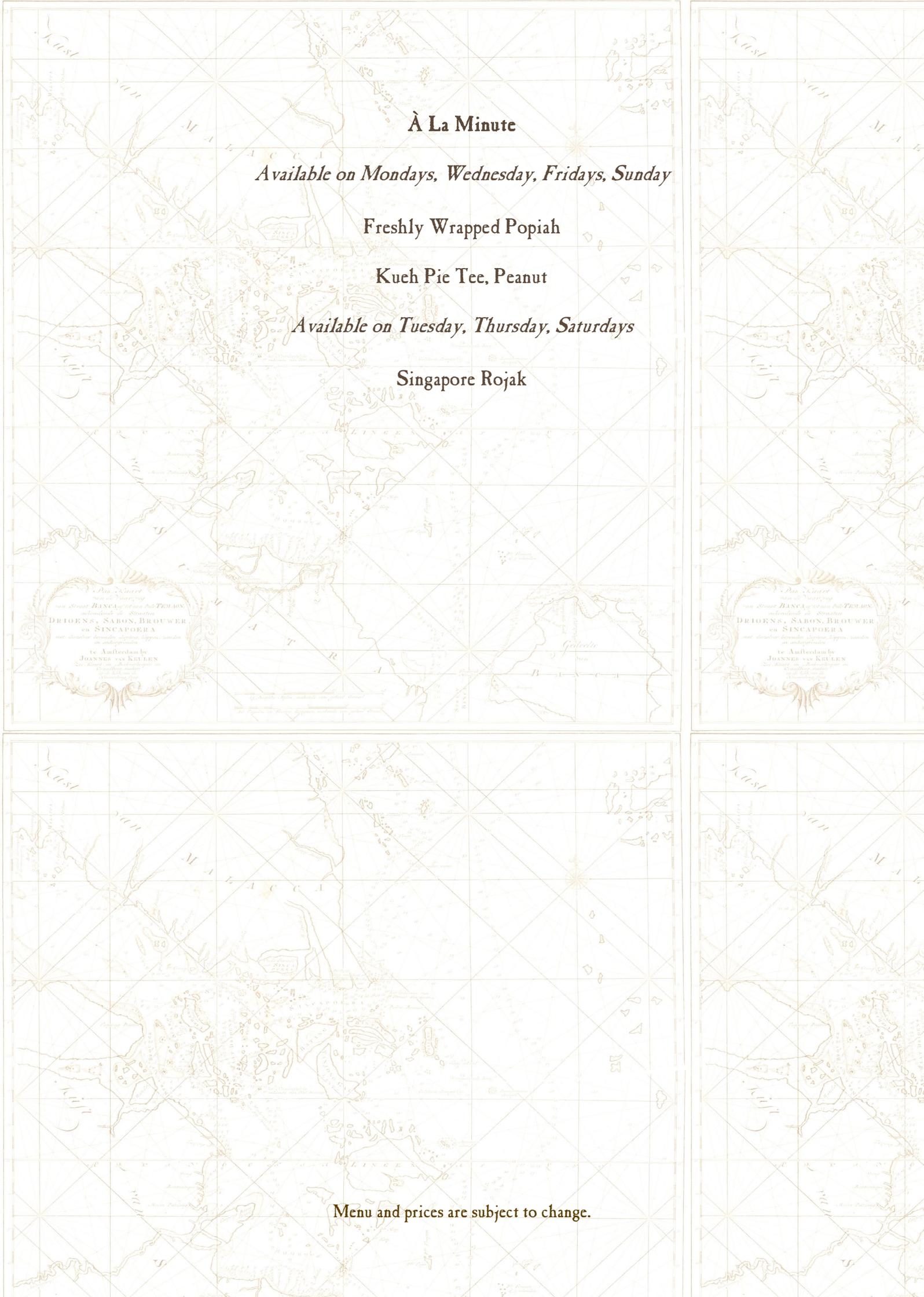
**Beef Pastrami, Felino Salami, Mortadella,
Corned Beef Pastrami, Chorizo, Soppressata Salami**

Selection of Cheese

Condiments

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

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À La Minute

Available on Mondays, Wednesday, Fridays, Sunday

Freshly Wrapped Popiah

Kuch Pie Tee, Peanut

Available on Tuesday, Thursday, Saturdays

Singapore Rojak

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THE GRILL & ROTISSERIE

Crustacean Bisque, Coconut Cream

Grilled Boston Lobster, Amalfi Lemon Vinaigrette, Heirloom Cherry Tomato Salad

Slow-cooked Salmon, Yuzu Kosho Beurre Blanc, Basil Oil

Rotisserie Chicken, Savoury Lemon Glaze

Bouchot Mussels, Pimiento Nage

Sous Vide Octopus, Romesco Sauce, Chimichurri

Confit Citron Potato Mousseline

Crispy Artichoke, Mascarpone, Lemon, Oregano

Broccolini, Garlic Vinaigrette, Garlic Chip

Roasted Japanese Sweet Potato, Chilli Lime Flake, Coriander

Western Carvings

Signature Black Angus Bone-in Ribeye

Condiments

Pommery Mustard, Wholegrain Mustard,
Horseradish, Onion Marmalade, Green Peppercorn Sauce

Pasta

Risotto Al Tartufo Nero, Mushroom, Pecorino Cheese

Rigatoni, Oxtail Ragu, Parmigiano Reggiano

Bucatini Carbonara, Cured Pork Cheek, Pecorino, Black Pepper

Roasted Pumpkin Ravioli, Parmesan Emulsion, Black Pepper

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THE WOK

Pepper Pork Tripe Soup, Fish Maw

Crab Meat Omelette Fried Rice / Steamed Waxed Meat Rice, Salted Egg Yolk

Kuala-Lumpur style Hokkien Mee / Braised Crab Ee-Fu Noodle

Sweet and Sour Prawn / Salted Egg Prawn, Fish Skin

Steamed Black Cod, Thai Green Chilli Lemongrass Sauce /
Cantonese-style Steamed Black Bean Black Cod, Ginger

Singapore Chili Crab, Golden Mantou

Braised Wild Mushroom, Broccoli, King Top Shell

Colony Salted Egg Chicken Wing / Barbecued Chicken Wing, Calamansi

Mongolian Pork Rib

Local Roast Meats

Chicken Rice

Roast Duck

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

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Noodles

Colony Laksa

Penang-style Prawn Noodle Soup, Tiger Prawn, Ajitsuke Tamago

Hennessy XO Seafood Noodle Soup, Grouper, Tiger Prawn, La La Clam, Egg Floss

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

DRIOENS, SABON, BROUWER
of SINGAPORE

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THE TANDOOR

Dhal of the Day

Lamb Kali Mirch

Butter Chicken

Biryani Rice

Falafel

Gobi Sixty-five

Tandoori Salmon

Mixed Seafood, Tamarind Sauce, Kaffir Lime Leaf

Breads

Plain Naan

Garlic Naan

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 homemade chocolate barks, candies, chocolate truffles and cookies.

Ice Cream and Sorbet

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

Hot Desserts

Bread & Butter Pudding, 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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