

COLONY



A True Taste of Singapore

SINGAPORE GRAND PRIX VINTAGE CHAMPAGNE BRUNCH 22 SEPTEMBER 2024

Enjoy unlimited servings from our conservatory kitchens:
The Ice Bar, The Grill & Rotisseries, The Steam Basket, The Wok
The Tandoor, The Fruit Stall, and the Patisserie

SGD 998 per adult

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

SGD 698 per adult

includes unlimited pours of Champagne Dom Pérignon 2013, house pour red /
white wines, cocktails, draft beer and soft drinks

SGD 298 per adult

includes unlimited pours of Champagne Barons de Rothschild Ritz Réserve Brut
Millésime 2018, Champagne Barons de Rothschild Ritz Réserve Rosé NV, selected
cocktails, house pour red / white wines, draft beer and soft drinks

SGD 149 per child (six to 12 years of age)

SGD 74.50 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.

Please note that the vintage of the Champagne is subject to change.

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.colony@ritzcarlton.com.

Menu is subject to change.

THE ICE BAR

Freshly Shucked Oysters

King Crab, Snow Crab, Langoustine, Poached Prawn,
Black Mussel, White Clam, Flower Clam, Yabby,
Lobster Claw, Sea Whelk

Sauces and Condiments

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

Sashimi

Salmon, Tuna, Amberjack, Akagai,
Amaebi, Hokkaido Scallop

Donburi

Choice of Raw, Marinated Fish or Unagi

Sauces and Condiments

Japanese Soy Sauce, Pickled Ginger, Wasabi

Salad Bar

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

Condiments

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

Dressings

Thousand Island, Caesar, Balsamic Vinaigrette,
Sesame Dressing, Extra Virgin Olive Oil

Menu is subject to change.



Cold Cuts

Air-dried Beef Platter

Air-dried Pork Platter

Selection of Aged European Cheese

Condiments

Dried Fruit, Honeycomb, Chutney, Nuts, Cracker,
Fruit Paste

Canapés

Duck Foie Gras Parfait, Red Wine Jelly, Lavosh

Tea-cured Salmon, Shaved Truffle, Thunder Tea Dressing

Burrata, Arugula, Port Wine Poached Pear

Parma Ham, Cantaloupe

F1 Sunday Brunch Special

King Prawn, Potato Medallion, Caviar Cream

Eggs

Classic Egg Benedict

Crab Egg Benedict

Crab Salad, Multigrain Sourdough,
Old Bay Hollandaise

Menu is subject to change.

THE GRILL & ROTISSERIE

Crustacean Bisque

Lobster Thermidor

Herb-crusted Lamb Rack, Mint Sauce, Guinness Sauce

Confit Duck Leg, Bigarade Sauce

Oyster Taramasalata, Ikura

Truffle Potato Mousseline

Oxtail Bourguignon

Butter-poached Duo Asparagus

Poached Heirloom Carrot

Seasonal Green Vegetables

À La Minute

Tournedos Rossini Beef, Foie Gras, Truffle Madeira Jus, Black Truffle

Western Cravings

Slow-baked Onyx Beef Tomahawk, Roasted Potatoes, Yorkshire Pudding,
Pinot Noir Morel Sauce

Balinese-style Suckling Pig, Grilled Pineapple

Sous Vide Octopus, Basque Pimento Piquette

Whole Salt-baked Norwegian Salmon, Yuzu Beurre Blanc

Condiments

Whole Grain Mustard, Dijon Mustard,
Horseradish, Onion Marmalade

Menu is subject to change.



F1 Grand Prix Pasta Special

Angel Hair, Shio Konbu, Oyster Leaf, Oscietra Caviar

Risotto al Tartufo Nero, Black Trumpet Mushroom, Pecorino Cheese

Menu is subject to change.

THE WOK

Abalone, Dried Scallop, Golden Superior Broth, Flower Mushroom,
Fish Maw, Crystal Fin, Crab Meat

Barbecued Chicken Wing, Calamansi, Garlic Lime Chilli Sauce

Claypot Ying-Yang Noodles, Lobster Claw
Crab Meat Gravy, Truffle

Foie Gras Fried Rice, Abalone in Bamboo

Wok-fried Black Pepper Scampi

Steamed Atlantic Cod, Egg, Supreme Soy Sauce

Stewed Sea Cucumber, Japanese Flower Mushroom,
Broccoli, King Oyster Sauce

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

Local Roast Meats

Chicken Rice

Roast Duck

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

Menu is subject to change.

A vintage map of Malacca and Singapore, featuring a grid of latitude and longitude lines. The map is printed in a light brown or sepia tone. The word 'MALACCA' is visible across the top, and 'SINGAPORE' is visible at the bottom. The map shows the coastline of the Malay Peninsula and the island of Sumatra, with various geographical features and place names.

Noodles

Colony Laksa

**Shrimp Tonkotsu Ramen, Chashu, Scallop Wing,
Ajitsuke Tamago, Prawn**

**Bak Kut Teh Mee Sua
Pork Rib, Enoki Mushroom, Fried Beancurd Sheet**

THE STEAM BASKET

Har Kow

Scallop Dumping

Pork Xiao Long Bao

Salted Egg Custard Bun

Kung Pao Chicken Dumpling

Menu is subject to change.



THE TANDOOR

Dhal Tadka

East Indian spiced paneer Tikka

Green Pea Fritters

Smokey Chicken Mandi Rice

Pork Vindaloo

Lamb Chop Hyderbadi

Tandoori Chicken Tangdi

Tandoori Octopus Tikka

Breads

Plain Naan

Garlic Naan

Cheese Naan

F1 Brunch Special

Ayam Penyet

Crackers

Plain Pappadum

Masala Pappadum

Menu is subject to change.

THE PATISSERIE

Mango Pudding, Mango Pomelo Salsa, Bird's Nest

Strawberry Fraisier Cake

Poached Peach, Vanilla Verrine

Classic Tiramisu

Black Forest Verrine

Chocolate Passion Fruit Tart

Yam & Coconut Cream, Crumble

Green Tea Raspberry Cake

Musang King Durian Choux

Sweet Corn Mousse, Blueberry Compôte

Pandan Gula Melaka Cake

Soursop Lemon Bar

Baked Fruit Almond Tart

Cookies and Chocolate Pralines

Assortment of F1 Themed Macarons

Miniature Tart

Assortment of F1 Theme Chocolate Pralines and Truffles

Lollipop

Assortment of Chocolate Almond Dragee

Menu is subject to change.



À La Minute

Crêpe Suzette, Fresh Orange, Berry

Waffle, Forest Berry Compôte, Maple Syrup, Vanilla Ice Cream

Ice Cream and Sorbet

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

Assortment of Local Desserts

Savour a true taste of Singapore with popular local desserts made from key ingredients such as Coconut Milk, Gula Melaka, Pandan and Tapioca.

Cheng Tng

Pulut Hitam

Bubur Cha Cha

THE FRUIT STALL

A Selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

A Selection of Seasonal Tropical Fruits

Menu is subject to change.