

COLONY



A True Taste of Singapore

CRAB FEST DINNER

14 and 15 June 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 158 per adult
SGD 79 per child (six to 12 years of age)

Inclusive of unlimited pours of soft drinks, and a selected 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

Menu and prices are subject to change.

THE ICE BAR

Freshly Shucked Oysters

**Snow Crab, King Crab, Langoustine, Poached Prawn, Flower Crab,
Tourteau Crab, White 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, Hokkigai Clam, Hokkaido Scallop,
Amberjack, Amaebi**

Assorted Sushi

**Soft Shell Crab Maki, Unagi
Spicy Sriracha Crab Maki**

Sauces and Condiments

Japanese Soy Sauce, Pickled Ginger, Wasabi

Salad Bar

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

Condiments

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

Dressings

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

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Cold Cuts

Air-dried Beef

Air-dried Pork

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

Selection of Cheese

Condiments

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

Pâté and Terrine

Pork Pâté, Tomato Chutney

Canapés

Zuwai Kani, Lemon Gel, Sweet Pea Panna Cotta

Drunken Crab Shooter, Pickled Celery

Coriander Shrimp Ball, Steamed Yam, Crab Roe Sauce

Crab Fest Special

**King Crab, Compressed Watermelon, Ikura,
Horseradish Mascarpone Cream**

Pasta

Risotto al Tartufo Nero, Black Trumpet, Pecorino Cheese

Linguine Squid Ink Carbonara, Bacon Bits, Onsen Egg

Spaghetti Soft Shell Crab, Singapore Chilli Crab Sauce

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THE GRILL & ROTISSERIE

Crab Bisque

Lobster Café de Paris, Celeriac Spinach Slaw

Shiro Miso-glazed Atlantic Salmon, Lemon Beurre Blanc

Barbecued Spatchcock Chicken

Steamed Clam, Lemongrass Broth, Basil Leaf

Crab Croquette, Chilli Adobo Dip

Potato Mousseline

Garden Vegetable

Western Carvings

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

Condiments

Wholegrain Mustard, Onion Marmalade, Pommery Mustard, Horseradish

Sauces

Pinot Noir Morel Sauce

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THE WOK

Pepper Pork Tripe Soup, Fish Maw Ginkgo

Unagi Kabayaki Fried Rice, Abalone, Tobiko

Braised Flower Crab Vermicelli

Black Pepper Crab

Salted Egg Yolk Crab, Fish Skin

Braised Flower Mushroom, Broccoli, Scallop, Crab Roe Egg White Sauce

Deep-fried Soft Shell Crab, Singapore Chilli Crab Sauce

Jing Du-style Pork Rib

Sweet and Sour Prawn

Steamed Red Grouper, Supreme Soy Sauce, Deep-fried Ginger

Crab Fest Special

Soft Shell Crab, Golden Mantou,

Salted Egg Yolk-White Chocolate Fountain

Local Roast Meats

Chicken Rice

Roasted Duck

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

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Noodles

Colony Laksa

Prawn Noodle Soup, Tiger Prawn, Scallop Wing, Ajitsuke Tamago

Hennessy Clam Vermicelli

THE STEAM BASKET

Har Kow

Siew Mai

Lotus Leaf Chicken, Glutinous Rice

Salted Egg Custard Bun

Char Siew Bun

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THE TANDOOR

Crab Vadai, Tomato Chutney

Butter Chicken

Flower Crab Masala

Crab Dum Biryani

Dhal Tadka

Palak Paneer

Tandoori Chicken Tangdi

Cheesy Tandoori Cauliflower

Breads

Plain Naan

Crab Truffle Naan

Crackers

Plain Pappadum

Masala Pappadum

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THE PATISSERIE

Mango Pudding, Mango Pomelo Salsa, Bird's Nest

Strawberry-Cheese Verrine

Calamansi-Mango Compôte, Coconut Cremeux

Pink Guava Aloe Vera Verrine

Jelly, Poached Peach, Vanilla Crèmeux

Sweet Corn Mousse, Blueberry Compôte

“Exotic” Mango and Passion Fruit Bar

Mixed Fruit “Crab” Jelly

Morello Cherry Sphere

Apricot-Jivara Croustillant Cake

Cookies and Chocolate Pralines

Assortment of Macarons

Assortment of Chocolate Pralines and Truffles

Miniature Tart

Local Delight

Cheng Tng / Bubur Cha Cha

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À La Minute

Peanut Wrap

Peanut Nougat, Yam Ice Cream, Popiah Skin, Coriander

Crab Pudding, Chilli Crab Ice Cream

Ice Cream and Sorbet

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

THE FRUIT STALL

Juice of the Day

Selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

Selection of Seasonal Tropical Fruits

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+ (65) 6434-5288

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www.colony.com.sg

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ontdekkend de *Singapoer*
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