

COLONY

A True Taste of Singapore

CRAB FEST DINNER (Friday, Saturday, Sunday)

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 p.m. to 10.30 p.m. (last order at 10.15 p.m.)

SGD 188 per adult*
SGD 94 per child* (six to 12 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

Menu and prices are subject to change.

THE ICE BAR

**Alaskan King Crab, Snow Crab, Flower Crab, Tourteau Crab,
Langoustine, Poached Prawn, Black Mussel, White Clam,
Yabby, Sea Whelk**

Sauces and Condiments

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

Sashimi

Salmon, Tuna, Amberjack, Amaebi

Assorted Sushi

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

Sauces and Condiments

Shoyu, Pickled Ginger, Wasabi

Salad Bar

**Rocket, Baby Gem Lettuce, Mesclun Mix, Baby Kale, Edamame,
Tomato Cherry, Button Mushroom, Cucumber, Bulgur Wheat, Olive,
Green Papaya, Hard Boiled Egg**

Dressings

**Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Yuzu Vinaigrette,
Extra Virgin Olive Oil**

Cold Cuts

**Beef Salami, Pork Salami, Wagyu Pastrami,
Chorizo, Prosciutto Ham, Mortadella**

Crab Fest Special

**Snow Crab, Zucchini Cannelloni,
Beetroot Hummus**

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THE GRILL & ROTISSERIE

Crab Bisque

Grilled Boston Lobster, Bouillabaisse Sauce, Deep-fried Leek

Burnt Citrus Marinated Salmon, Preserved Lemon, Yoghurt

“Ayam Percik” Malaysian-style Spiced Roasted Chicken

Steamed Clam, Lemongrass Broth, Basil Leaf

Crab Soufflé

Potato Mousseline

Garden Vegetables

Western Carvings

Slow-roasted Beef Tomahawk

Condiments

Whole Grain Mustard, Onion Marmalade, Pommery Mustard, Horseradish,

Sauce

Pinot Noir Morel Sauce

Pasta

Risotto al Tartufo Nero, Black Trumpet Mushroom, Pecorino Cheese

Rigatoni, Spiced Vodka Sauce, Calabrian Chilli

Bucatini Carbonara, Cured Pork Cheek, Pecorino, Black Pepper

Artichoke, Ricotta Ravioli, Brown Butter, Sage, Aged Parmesan

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THE WOK

Crabmeat, Fish Maw Soup

Crabmeat, Omelette Fried Rice

Black Pepper Crab

Singapore Chilli Crab, Golden Mantou

Salted Egg Yolk Crab, Fish Skin

Braised Scallop, Flower Mushroom, Broccoli,
Crab Roe Egg White 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 / Pork Satay
Peanut Sauce, Rice Cake, Cucumber, Onion

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A vintage map of Malacca and Singapore, featuring a grid of latitude and longitude lines. The map is titled 'MALACCA' and 'SINGAPORE'. It includes various geographical features, islands, and a compass rose. The map is printed in a light brown or sepia tone.

Noodles

Colony Laksa

Prawn Noodle Soup, Tiger Prawn, Ajitsuke Tamago

Hennessy Clam Vermicelli

THE STEAM BASKET

A Selection of 6 Dim Sum Varieties

Har Kow

Siew Mai

Lotus Leaf Chicken, Glutinous Rice

Salted Egg Custard Bun

Shanghai Dumpling

Spinach Dumpling

Menu and prices are subject to change.



THE TANDOOR

Dhal of the Day

Crab Vadai, Tomato Chutney

Butter Chicken

Biryani Rice

Sri Lankan Crab Masala

Palak Paneer

Tawa Vegetable

Gunpowder-spiced Calamari Rings

Tandoori Salmon

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.

À La Minute

Tiramisu

Colony Peanut Wrap

Peanut Nougat, Yam Ice Cream, Popiah Skin, Coriander

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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