

A True Taste of Singapore

# 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 from Sundays to Thursdays 6 p.m. to 10.30 p.m. (last order at 10.15 p.m.)

SGD 96 per adult
SGD 48 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



Freshly Shucked Oyster

Snow Crab, Poached Prawn, Black Mussel, White Clam, Sea Whelk

#### Sauces and Condiments

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

# Sashimi Salmon, Tuna, Hamachi

Assortment of Sushi and Rice Rolls

Sauces and Condiments
Pickled Ginger, Wasabi, Japanese Soy Sauce

### Salad Bar

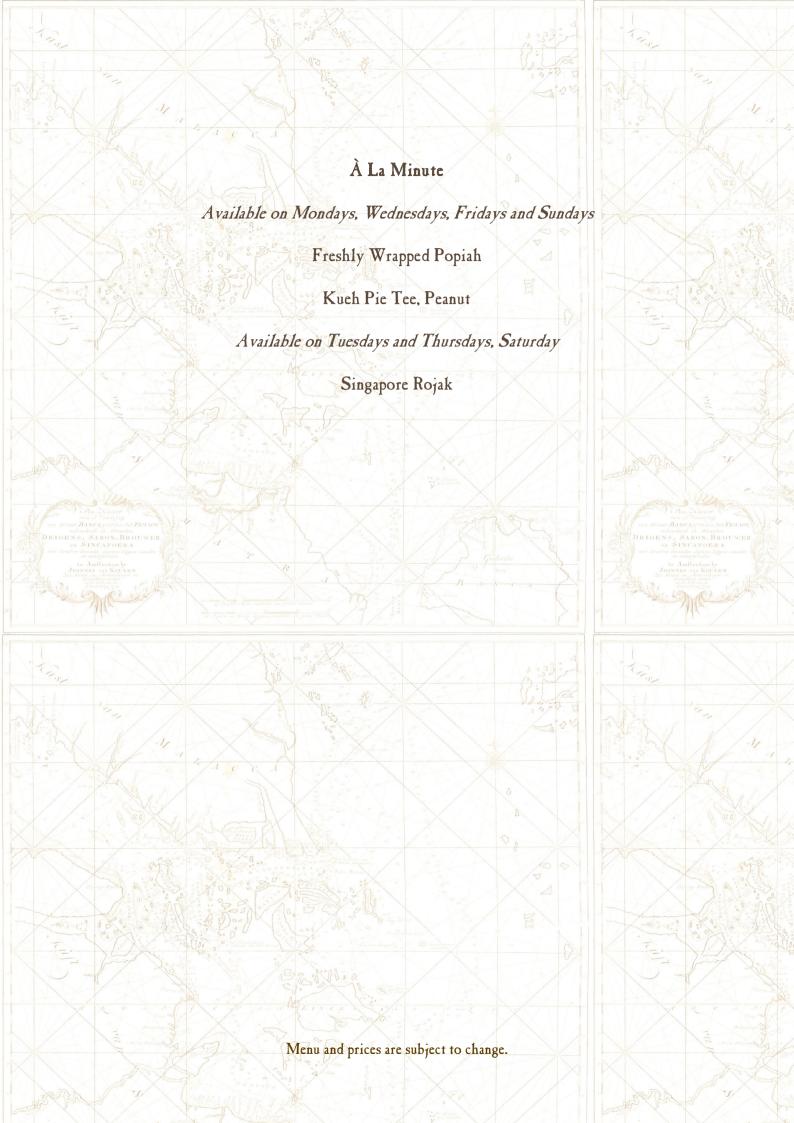
Rocket, Baby Gem Lettuce, Mesclun Mix, Baby Kale, Edamame, Tomato Cherry, Button Mushroom, Cucumber, Bulgur Wheat, Olive, Green Papaya, Hard Boiled Egg

### Dressings

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

#### Cold Cuts

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



### THE GRILL & ROTISSERIE

Soup of the Day

Burnt Citrus Marinated Salmon, Preserved Lemon, Yoghurt

Peruvian-style Nikkei Green Miso Lamb Rib, Chimichurri, Mint Jelly/ Ras El Hanout Lamb Rib

Rotisserie Chicken, Lemon Glaze

Potato Mousseline

Seasonal Green Vegetable

Roasted Japanese Sweet Potato, Chilli Lime Flake, Coriander

# À La Minute

Chef's Choice of Oven-baked Handmade Pizza
Margherita / Mushroom / Hawaiian

# Western Carvings

Stone-grilled Angus Beef Ribeye

## Condiments

Pommery Mustard, Wholegrain Mustard, Horseradish, Onion Marmalade, Morel Mushroom Bordelaise 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



Soup of the Day

Yang Zhou Fried Rice, Sakura Ebi / Tom Yam Fried Rice, Abalone, Prawn

Oyster Noodle "Oh Mee" / Ying Yang Seafood Noodle

Fried "Bi Feng Tang" Prawn / Fried XO Prawn, Garlic Chive

Jiang Zhen Steamed Seabass / Hong Kong-style Steamed Seabass

Deep-fried Soft Shell Crab, Chilli Crab Sauce

Colony Salted Egg Chicken Wing / Salt and Pepper Chicken

Guinness Pork Ribs / Jing Du-style Pork Rib

Braised Wild Mushroom, Broccoli

Local Roast Meats

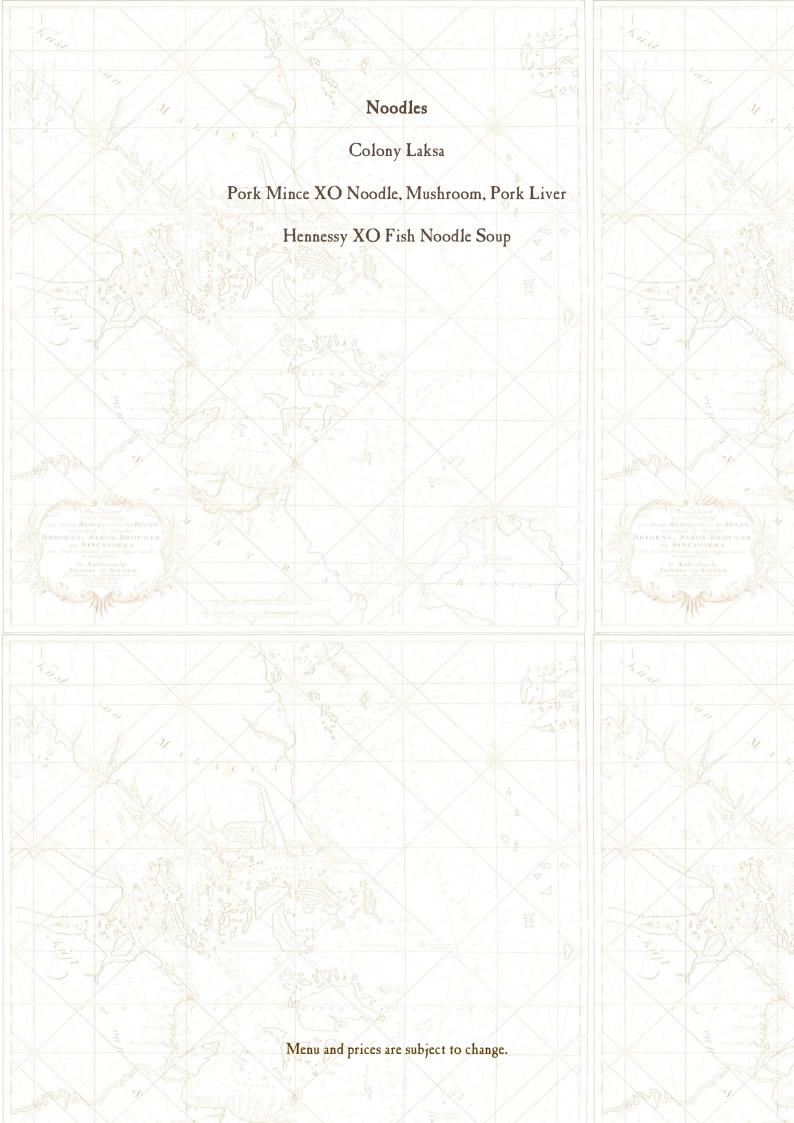
Chicken Rice

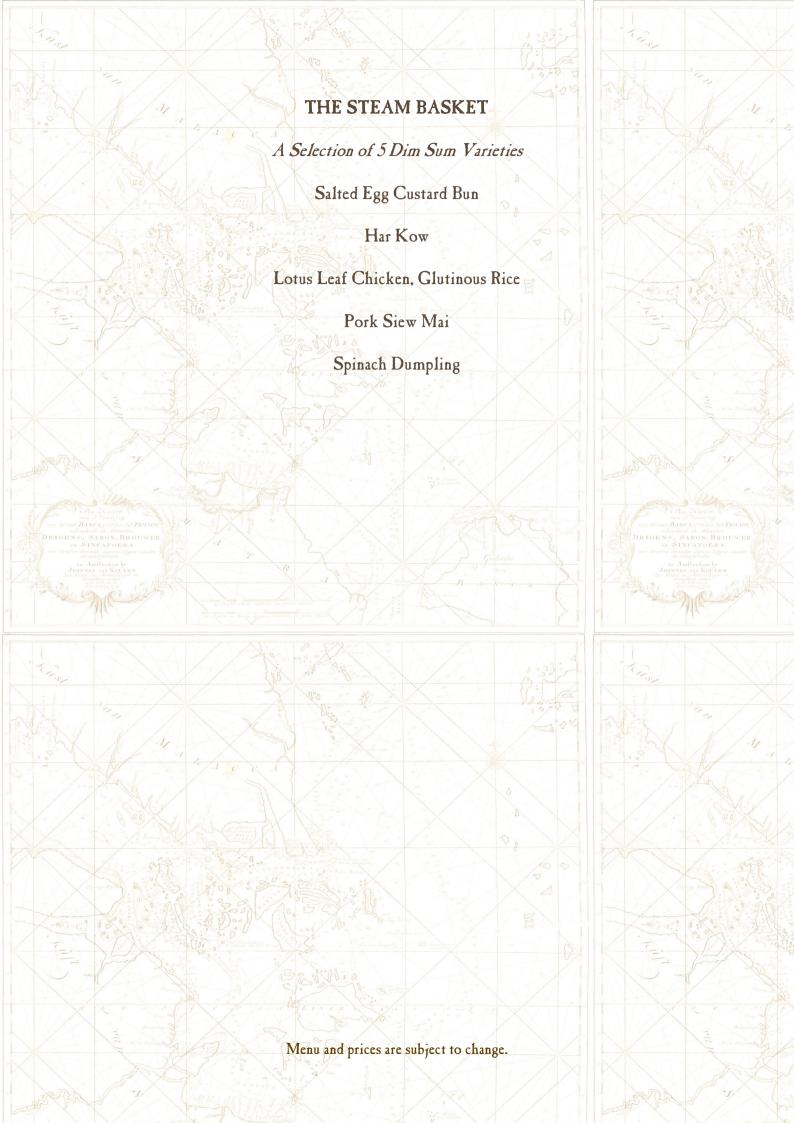
Roast Duck

Crackling Pork Belly

Char Siew

Chicken Satay / Pork Satay
Peanut Sauce, Rice Cake, Cucumber, Onion







### THE PATISSERIE

#### Pastries

A handcrafted selection of palate-pleasing desserts including, tarts, entremets, 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

### Assortment of Local Desserts

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

Cheng Tng / Pulut Hitam / Bubur Cha Cha

