COLONY

A True Taste of Singapore

SEAFOOD 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 118 per adult SGD 59 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

THE ICE BAR

Freshly Shucked Oyster

Snow Crab, Langoustine, Poached Prawn, Black Mussel, White Clam, Yabby, 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, Amaebi

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

À La Minute

Available on Mondays, Wednesday, Fridays, Sunday

Freshly Wrapped Popiah

Kueh Pie Tee, Peanut

Available on Tuesday, Thursday, Saturdays

Singapore Rojak

THE GRILL & ROTISSERIE

Crustacean Bisque

Grilled Boston Lobster, Madagascan Curry, Curry Leaf

Burnt Citrus Marinated Salmon, Preserved Lemon, Yoghurt

Rotisserie Chicken, Lemon Glaze

Clam Cioppino

Sous Vide Octopus, Basque Pimento Piquette

Seasonal Green Vegetable

Potato Mousseline

Western Carvings

Slow-roasted Beef Tomahawk

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

THE WOK

Pepper Pork Tripe Soup, Fish Maw, Abalone

Crab Meat Omelette Fried Rice / Claypot Chicken Rice, Waxed Meat

Lobster Egg Noodle, Scallion, Ginger / Singapore Hokkien Mee

Drunken Prawn / Salted Egg Prawn, Fish Skin

Steamed Red Grouper, Thai Green Chilli Lemongrass Sauce / Hong Kong-style Steamed Red Grouper

Singapore Chili Crab, Golden Mantou

Braised Wild Mushroom, Broccoli, King Top Shell

Colony Salted Egg Chicken Wing / Salt and Pepper Chicken

Braised Preserved Vegetable "Mei Cai" Pork Belly

Local Roast Meats

Chicken Rice

Roast Duck

Crackling Pork Belly

Char Siew

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

Noodles

Colony Laksa

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

Fish Mee Sua, Pickled Mustard

THE STEAM BASKET

A Selection of 5 Dim Sum Varieties

Salted Egg Custard Bun

Har Kow

Lotus Leaf Chicken, Glutinous Rice

Pork Siew Mai

Shanghai Chicken Dumpling

Spinach Dumpling





THE TANDOOR

Dhal of the Day

Spiced "Gunpowder" Calamari Rings

Butter Chicken

Biryani Rice

Falafel

Tawa Vegetable

Dum Aloo Kashmiri

Vegetable Cutlet

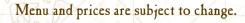
An assortment of Indian Muslim-inspired curries and side dishes

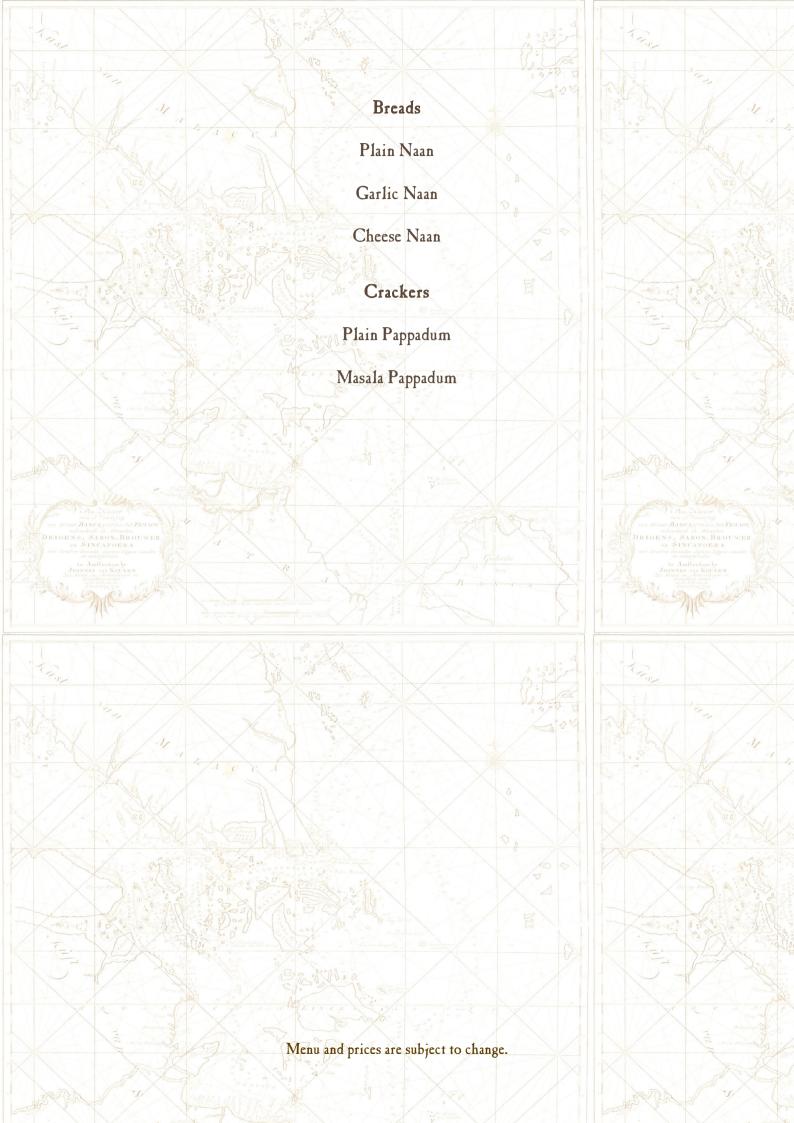
Nasi Ambeng

Ayam Kechap

Deep Fried Beancurd

Fried Seabream Berempah





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

THE FRUIT STALL

Selection of Chilled Juices Apple, Mango, Orange, Pineapple, Pink Guava

Selection of Seasonal Tropical Fruits