

COLONY

A True Taste of Singapore

VINTAGE CHAMPAGNE BRUNCH

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 Sundays

12 p.m. to 3.30 p.m. (last order at 3.15 p.m.)

SGD 998 per adult

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

SGD 698 per adult

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

SGD 228 per adult

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

SGD 114 per child* (six to 12 years of age)

SGD 57 per child* (three to five years of age)

*Inclusive of unlimited pours of soft drinks

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

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

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, Tsubugai,
Amaebi, Akagai

Donburi

Choice of Raw, Marinated Fish or Seafood Rice Bowl

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, Extra Virgin Olive Oil

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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

Shichimi Calamari, Ikura, Ume Plum Sauce

Parma Ham, Cantaloupe

Sunday Brunch Special

Burrata, Arugula, Port Wine Poached Pear

Eggs

Classic Egg Benedict

Egg Benedict, Crab Salad, Multigrain Sourdough, Hollandaise

Menu and prices are subject to change.



THE GRILL & ROTISSERIE

Crustacean Bisque

Lobster Thermidor

Roasted Black Pepper Spatchcock Chicken

Duck Leg Confit, Bigarade Sauce

Oyster Taramasalata, Ikura

Truffle Potato Mousseline

Lamb Osso Bucco Bourguignon

Butter-poached Asparagus

Poached Heirloom Carrot

Seasonal Green Vegetable

À La Minute

Tournedos Rossini Beef, Foie Gras, Truffle Madeira Jus

Western Cravings

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

Balinese-style Suckling Pig, Grilled Pineapple

Sous vide Octopus, Basque Pimento Piquette, Heirloom Carrot

Whole Salt-baked Norwegian Salmon, Lemon Beurre Blanc

Condiments

Wholegrain Mustard, Horseradish, Onion Marmalade, Dijon Mustard

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THE WOK

Golden Superior Broth, Braised Bird's Nest, Fish Maw, Abalone

Barbecued Chicken Wing, Calamansi

Claypot Ee Fu Noodle, Bean Sprout, Yellow Chive,
Sliced Truffle Egg, Crab Meat Gravy

Foie Gras Fried Rice, Truffle

Jing Du-style Pork Rib

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 and prices are subject to change.

Noodles

Colony Laksa

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

Bak Kut Teh Mee Sua, Enoki Mushroom, Fried Bean Curd Skin

Ans. Nieuw
van Straat **BANCA** of **TEMAN**
DRIEENS, SABON, BROUWER
of **SINGAPOERA**
te **Amsterdam** by
JOANNE van KEULEN

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A vintage map of Malacca and Singapore, featuring a grid of latitude and longitude lines. The map is titled 'M A L A C C A' and 'S I N G A P O R A'. It shows the coastline, major rivers, and various islands. The map is printed in a light brown or sepia tone.

THE STEAM BASKET

Har Kow

Scallop Dumping

Xiao Long Bao

Salted Egg Custard Bun

Kung Pao Chicken Dumpling

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indianisch de *Straaten*
DRIEÏEN, SABON, BROUWER
of **SINGAPOERA**
met deelen derzelve alreeds *lijpen*, *conalen*
en *andere*
te **Amsterdam** by
JOANNE van KEULEN
Zee *Handel* en *Verzekering* in
de *Wijk* van *Amsterdam* in
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THE TANDOOR

Dhal Tadka

East Indian-spiced Paneer Tikka

Green Pea Fritter

Chicken Mandi Rice

Pork Vindaloo

Lamb Chop Hyderabadi

Tandoori Chicken Tangdi

Tandoori Octopus Tikka

Breads

Plain Naan

Garlic Naan

Cheese Naan

Crackers

Plain Pappadum

Masala Pappadum

Sabudana Papad

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A vintage map of Malacca, showing the city and surrounding areas, with a grid overlay. The map is titled 'MALACCA' and includes various geographical details and a compass rose.

THE PATISSERIE

Mango Pudding, Mango Pomelo Salsa, Bird's Nest

Strawberry Fraisier Cake

Poached Peach, Vanilla Ganache Verrine

Classic Tiramisu

Black Forest Verrine

Chocolate Passion Fruit Tart

Yam and Coconut Cream, Coconut 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 Macarons

Miniature Tart

Assortment of Chocolate Almond Dragées

Assortment of Chocolate Pralines and Truffles

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A vintage map of Malacca, showing the city and surrounding areas, with a grid overlay. The word 'MALACCA' is written across the top of the map.

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 Coconut Milk, Gula Melaka, Pandan and Tapioca.

Cheng Tng / Pulut Hitam / Bubur Cha Cha / Sesame Dumpling

A circular logo with a decorative border. Inside the circle, the text reads: 'Des. & Gravé par le Sieur J. DRIOENS, SABON, BROUWER de SINGAPORE te Amsterdam by JOANSSE van KEULEN'. The logo is positioned on the left side of the map.

THE FRUIT STALL

A Selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

A Selection of Seasonal Tropical Fruits

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