

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 from 12 p.m. to 3:30 p.m.
Sundays

\$192 per adult

*Inclusive of unlimited Moët & Chandon Grand Vintage Blanc 2009,
Moët & Chandon Grand Vintage Rosé 2009, selected cocktails/
mocktails, house pour red/ white wines, draft beer and soft drinks.

\$142 per adult*

\$96 per child (six to 12 years of age)*

\$48 per child (three to five years of age)*

*Inclusive of unlimited soft drinks, fruit juice, and fruit flavoured sparkling mineral water

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 items are on rotation.
Menu is subject to change.

THE ICE BAR

Alaskan King Crab, Half Shell Scallop, Flower Clam, White Clam,
Poached Live Prawn, Australian Black Mussel,
Lobster Claw, Langoustine, Snow Crab

Oyster Basket

Freshly shucked upon request

Sauces & Condiments

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

Sushi and Sashimi

A selection of 3 varieties will be available on rotation
Sliced Salmon/ Akami Tuna/ Mekajiki (Swordfish)/
Shima Aji (Striped Horse Mackerel)/ Snapper/ Amberjack

Assorted Rice Roll, Homemade Gravlax,
Seasoned Seafood (Scallop Wing)

Condiments

Pickled Ginger, Wasabi, Japanese Soy, Tomato Vinaigrette, Onion Soy Sauce

Salad Bar

Rocket, Romaine, Radicchio, Butter Head, Lollo Bionda, Lollo Rossa

Garnishes

Corn Kernel, Beetroot, Cherry Tomato, French Bean, Pumpkin, Avocado,
Bocconcini Cheese, Broccoli, Asparagus, Pomegranate, Vine Tomato, Smoked
Salmon Roll & Cream Cheese, Parma Ham & Melon Ball, Burrata Cheese

Dressings

Thousand Island, Caesar Dressing, Balsamic Vinaigrette,
Japanese Sesame Sauce, Extra Virgin Olive Oil, Aged Balsamic

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Live Egg Station

Classic Eggs Benedict

Lobster Eggs Benedict

Onsen Egg

Eggs, Any Style

French Toast, Peanut Butter

Cheeses

A selection of Affinated European Cheeses

An assortment of Dried Fruit, Honey Comb, Chutney,
Nuts, Crackers, Fruit Paste

Cold Cuts

Air Dried Wagyu Beef, Black Forest Ham, Salami, Mortadella,
Ibérico Ham, Chorizo, Veal Pastrami, Pancetta

Canapés

Duck Foie Gras Parfait/ Black Pepper Crunch/ Red Wine Jelly

Ibérico Ham, Artichoke Barigoule, Almond

Grilled Octopus, Picante Oil, Orzo Salad

Beetroot Ravioli, Ricotta, Goat Cheese Filling

Brunch Special

Baked Salmon, Sherry Honey Glaze, Spicy Tomato Relish

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THE GRILL AND ROTISSERIE

“Pacific Ocean” Seafood Chowder

Rotisserie Spring Chicken, Rustic Spice

Breaded Cubic Cod Fish, Harissa Aioli

Baked Half Shell Scallop, Herb Crumble

“Toad In The Hole”
(Pork Sausage in Pudding)

Salmon Brioche, Leek, Nori

Ruccola Penne Gratin

Seared Coloured Asparagus

Potato Truffle Mousseline

À la minute Stone Grilled Live Lobster, Garlic Herb Butter

Western Carvings

Slow Baked Beef Tomahawk, Yorkshire Pudding

Spanish Ibérico Cochinillo

Leg of Lamb, Stuffed Apricot

Assorted Roasted Potato

Condiments

Truffle Mushroom Sauce, Roasted Pepper Sauce, Red Wine Sauce,
Sauerkraut, Pommery Mustard, Horseradish, Mango Chutney

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Live Station

Flambé Foie Gras, Kirsch Infused Morello Cherry, Ginger Crumble

Local Roast Meats

Chicken Rice

Roasted Duck

Crackling Pork Belly

Char Siew

Satay

A selection of 2 varieties will be available

Beef/ Mutton/ Chicken/ Pork

Condiments

Peanut Sauce, Steamed Rice Cake, Cucumber, Onion

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THE WOK

Golden Fried Rice, Abalone, King Crab Meat

Stir Fried Crustacean Bee Hoon

Guinness Stout Emulsion, Pork Rib

Deep Fried Prawn, Mango Chilli Sauce/ Buttery Cheese Prawn

Broccoli, Sea Cucumber, Pumpkin Sauce

Steamed Cod Fish, Crispy Spicy Soya Bean Crumb

Szechuan Firecracker Chicken

Triple Fried Baby Squid, Honey Glazed Sesame

Soup

Double Boiled Sea Treasure Soup

Noodles

Colony Singapore Laksa

Braised Veal Cheeks Noodle Soup/ Dry

“Ten Tonic” Nourishment Chicken Noodle Soup/ Dry

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THE STEAM BASKET

A selection of 5 varieties will be available

Char Siew Pau

Lotus Pau

Kaya Pau

Red Bean Pau

Custard Salted Egg Pau

Black Sesame Pau

Har Kow

Lotus Leaf Chicken, Glutinous Rice

Siew Mai

Shanghai Dumpling

Spinach Dumpling

Scallop Dumpling

Crystal Dumpling

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THE TANDOOR

Soup
Kambing Soup

Vegetables

Moong Dal Pakodi (Deep-fried Vegetable Fritter)

Bhindi Amchur (Ladies Finger)

Palak Paneer

Bhuna Aloo

Tandoori

Chicken Adraki Tikka

Sarson Ka Fish

Murgh Makhani

Chicken Tangdi

Chicken Roulade, Makhini Sauce

Lamb Chop, Adraki Sauce

Biryani Pulao

Trolley

Braised Indian Spiced Lamb Shank, Biryani Rice

Bread
Assorted Naan Breads

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Crackers

Crispy Pappadum

Masala Pappadum

THE PATISSERIE

Pastries

A handcrafted selection of palate-pleasing desserts including pastries, tarts, entremets, cakes in jars, macarons, ice cream and sorbet.

'Live' Pastry Kitchen

Catch our chefs in action as they whip up specialties à la minute such as crepe suzette and churros 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, garden lollipops, chocolate truffles and cookies.

THE FRUIT STALL

Juice of the Day

A selection of Chilled Juices
Apple, Mango, Orange, Pineapple, Pink Guava

A selection of Seasonal Tropical Fruits

Assorted Berries

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