

COLONY



A true taste of Singapore

LUNAR NEW YEAR VINTAGE CHAMPAGNE BRUNCH

10 February 2019

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.

\$388 per adult

Inclusive of unlimited Bollinger La Grande Année 2007

\$192 per adult

*Inclusive of unlimited Champagne Barons de Rothschild Réserve Ritz Millésime 2010,
Champagne Barons de Rothschild Réserve Ritz Rosé NV, selected cocktails / mocktails,
house pour red / white wines, 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, juices, 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, Live Yabby, Snow Crab**

Oyster Basket

Freshly shucked upon request

Sauces & Condiments

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

Sushi and Sashimi

A selection of 3 varieties will be available:

**Sliced Salmon / Akami Tuna / Shima Aji (Striped Horse Mackerel) /
Medan (Snapper) / Kampachi (Amberjack) / Octopus**

Assorted Rice Roll, Homemade Gravlax, Seasoned Seafood

Condiments

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

Salad Bar

Greens

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

Garnishes

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

Dressings

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

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Live Eggs Station

Eggs Benedict

Lobster Eggs Benedict, Butter Brioche

Onsen Egg

Eggs, Any Style

Cheeses

A selection of Affinated European Cheeses

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

Charcuterie Platter / Cold Cuts

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

Canapes

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

King Prawn, Cured Egg, Cauliflower Purée, Black Pudding Crumble

Beef Carpaccio, Bone Marrow Mousse, Chanterelle Mushroom

Slow Baked Tomato, Smoked Miso Baba Ganoush, Crispy Apple

Local Delights

Yu Sheng

Duo Treasures of Sea Whelk, Fresh Salmon, Ikura

Feta & Herb Crusted Salmon, Lemon Mousseline Sauce

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THE GRILL AND ROTISSERIE

“Pacific Ocean” Seafood Chowder/ Crustacean Bisque

A La Plancha Boston Lobster, Chardonnay Nage

Baked Cod, Fennel Saffron Broth

“Five Spice” Crispy Lamb Short Rib

White Wine Braised Chicken, Grapes, Root Vegetables

Beef Moussaka

Poached White Asparagus, Orange Segment

Potato Truffle Mousseline

Gratin Winter Squash, Kale

Half Shell Scallop, Mentaiko Remoulade

Western Carvings

Slow Baked Beef Tomahawk, Yorkshire Pudding

Roasted Crispy Pig, Cochinillo Asado

Rotisserie Jerk Rub Spring Chicken

Assorted Roasted Potato

Condiment

**Mushroom Sauce, Roasted Pepper Sauce, Red Wine Sauce
Sauerkraut, Pommery Mustard, Horseradish, Pomegranate Glaze**

Live Station

Flambé Foie Gras, Mango Coulis, Crystal Pine Nuts, Toasted Brioche

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Satay

A selection of 2 varieties will be available:
Beef, Mutton, Chicken, Pork

Condiments

Peanut Sauce, Steamed Rice Cake, Cucumber, Onion

Local Roast Meats

Chicken Rice

Roasted Duck

Crackling Pork Belly

Char Siew

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THE WOK

Whole Coral Trout, Sweet & Sour Sauce

Pork Shoulder, Broccoli, Wild Mushroom

“Eight Treasure” Lotus Leaf Rice

Crab Meat, Scallop, Fried Mee Sua

Bok Choy, Dehydrated Oyster, Black Moss

Braised Duck, Yam, Sea Cucumber

Wok Fried “X.O”, Shell Fish, Asparagus

Soup

Fish Maw, Blue Swimmer Crab, Crystal Fin

Noodles

Colony Laksa, Homemade Lobster Ball

Braised Veal Cheek Noodle Soup / Dry

“Jiang Mu Ya” Ginger Duck Noodle Soup

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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

Yakhni Shorba

Vegetables

Paneer Khurchan

Dhal Pasant/ Mushroom Mutter

Tandoori Gobi, Cheese

Baingan Salan

Tandoori

Charcoal Whole Spring Chicken

Whole Hammour Fish, Rai, Pineapple Chutney

Butter Masala Tangdi

Adraki Lamb

Prawn Biryani

Bread

Assorted Naan Breads

Crackers

Crispy Pappadum

Masala Pappadum

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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 crêpe 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 traditional Lunar New year 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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