

COLONY



A true taste of Singapore

LUNAR NEW YEAR DINNER

5, 6 and 11 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 6.30 p.m. to 10.30 p.m.

\$118 per adult

\$59 per child (six to 12 years of age)

\$30 per child (three to five years of age)

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, Australia Black Mussel, 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
Sliced Salmon / Tuna / Shima Aji (Striped Horse Mackerel) /
Medan (Snapper) / Kampachi (Amberjack)

Assorted Rice Roll, Homemade Gravlax, Seafood Salad

Condiments

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

Salad Bar

Greens

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

Garnishes

Corn Kernel, Beetroot, Cherry Tomato, French Bean, Smoked Chicken, Chickpea,
Artichoke, Tuna Chunk, Pumpkin, Avocado, Bocconcini, Broccoli, Asparagus,
Pomegranate

* Menu items are on rotation.
Menu is subject to change.

Cold Selections

Seafood Kerabu, Pineapple

Chicken Roulade, Mala Chilli Sauce

Marinated Pacific Clam, Jelly Fish, Garlic Confit

Locos Abalone, Pomelo, Cherry Tomato, Spicy Plum Sauce

Dressings

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

Cheeses

A selection of European Cheeses

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

Terrine & Pate

Homemade Goose Liver Terrine,
Seafood Terrine, Duck Terrine, Pork Pate

Canape

Cabbage Roll, Mushroom Marmite Sauce

Lunar New Year Special

Baked Trout, Coconut Cashew Crust, Creamy Sriracha Sauce

Charcuterie Platter / Cold Cuts

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

* Menu items are on rotation.
Menu is subject to change.

Antipasto

Kalamanta Olive, Green Olive, Stuffed Olive, Stuffed Piquillo Pepper, Anchovy, Olive Tapenade, Silver Onion, Gherkin, Sundried Tomato, Feta Cheese, Capers

Local Delights Live Station

Yu Sheng

Sea Whelk, Fresh Salmon, Ikura

THE GRILL AND ROTISSERIE

Cream of Mushroom/Pumpkin Chestnut Soup

A La Plancha Boston Lobster, Chardonnay Nage

Oven Baked Trout, Yuzu Miso Glaze

Irish Lamb Stew/ Hungarian Lamb Goulash

Grilled "Southern Island" Seafood

Rotisserie Jerk Rub Spring Chicken

Seasonal Green Vegetables

Kurobuta Pork Sausage

Potato Mousseline

Live Station

Oven-baked Handmade Pizza

Condiments

Margherita, Basil Pesto, Quattro Cheese, Truffle Mushroom

* Menu items are on rotation.
Menu is subject to change.

Western Carvings

Roasted Beef (Tomahawk/ Prime Rib/ Wagyu Rump)

Condiments

**Mushroom Sauce, Black Pepper Sauce, Red Wine Sauce
Pommery Mustard, Horse Radish, Sauerkraut**

Pasta

Selection of Pasta

Spaghetti, Penne, Tortellini, Tagliolini

Selection of Sauces

Bolognese, Alfredo, Aurora, Aglio Olio, Neapolitan

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

*** Menu items are on rotation.
Menu is subject to change.**



THE WOK

Braised Pork Belly, Sea Cucumber, Sea Asparagus

Sze Chuan Pepper Trio Flavour Red Emperor Grouper

Singapore Chilli Crab

Braised Ee Fu Noodle, Forest Mushroom, Mock Meat

“Eight Treasure” Lotus Leaf Rice

Bok Choy, Oyster, Black Moss

“Prosperity Chicken”

“Golden” Salted Egg Prawn

Soup

Fish Maw, Blue Swimmer Crab, Crystal Fin, Superior Broth

* Menu items are on rotation.
Menu is subject to change.



THE STEAM BASKET

Jade Jicama Dumpling

Charcoal Xiao Long Bao

Char Siew Pau

Salt Egg Custard Pau

Deep-Fried Ngoh Hiang

Mini Baked Pineapple Bun

Noodles

Colony Laksa, Homemade Lobster Ball

“Yuan Bao” (Ingot) Dumpling Sea Whelk Chicken Consomme Noodle Soup/Dry

Prawn Noodle Soup

* Menu items are on rotation.
Menu is subject to change.



THE TANDOOR

Soup

Milagu Rasam/ Spinach Soup

Vegetables

Tandoori Corn/ Mushroom Mirch Malai

Miloni Tarkari/ Lady Finger Pappu Fried

Dhaba Dhal/ Aloo Chana

Potato Pakora

Tandoori

Chicken Tikka

Malai Tandoori/ Sarsog Snapper

Dhungar Chicken Makhani

Kashmiri Lamb Shank

Guchhi Biryani

Chilla Roll

Bread

Assorted Naan Breads

Crackers

Crispy Papadum

Masala Papadum

* Menu items are on rotation.
Menu is subject to change.

THE PATISSERIE

Assorted Pastries

A handcrafted selection of palate pleasing desserts including pastries, tarts, entremets, whole cakes, ice cream and sorbet.

'Live' Pastry Kitchen

Catch our chefs in action as they whip up à la minute "Mandarin givrée" 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 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

* Menu items are on rotation.
Menu is subject to change.