

COLONY



A True Taste of Singapore

LUNAR NEW YEAR LUNCH

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 12 p.m. to 2.30 p.m.

\$88 per adult

\$44 per child (six to 12 years of age)

All prices are in Singapore dollars, subject to service charge and prevailing government taxes.

For reservations, please call (65) 6434-5288 or email rc.sinrz.restaurantreservations@ritzcarlton.com

Menu is subject to change.

THE ICE BAR

**Snow Crab, Half Shell Scallop, White Clam, Flower Clam,
Poached Prawn, Australian Black Mussel, Marinated Sea Squid, Yabbies**

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, Assorted Sushi, Homemade Gravlax,
Seasoned Seafood, Hiyashi Chūuka**

Condiments

**Pickled Ginger, Wasabi, Japanese Soy Sauce,
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**

Dressings

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

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

Sandwiches

King Prawn, Salted Egg Floss, Pickled Green Papaya

Otak-Otak, Sweet Onion Relish, Monterey Jack

Spicy Dried Shrimp Sambal

Choice of Condiments in Ciabatta/Panini Bread

Cheeses

A selection of European Cheese

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

Charcuterie Platter / Cold Cuts

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

Antipasto

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

Menu is subject to change.

Local Delights

Yu Sheng
Sea Whelk, Fresh Salmon, Ikura

THE GRILL AND ROTISSERIE

Potato & Leek Soup/ Cauliflower Cumin Soup

Greek Beef Moussaka/ Classic Lamb Moussaka

Seafood Bouillabaisse/ Marine Mussel, Spicy Tomato Broth

“Catch of the Day”, Daikon, Chilli Shoyu

Rotisserie Jerk Rub Spring Chicken

Seasonal Green Vegetables

Miso Marinated Sliced Beef

Potato Mouseline

Live Station

Oven-baked Handmade Pizza

Condiments

Margherita, Basil Pesto, Quattro Cheese, Truffle Mushroom

Western Carvings

Oven Roasted Pork Rack/ Pomegranate Glazed Pork Belly

Condiments

Mushroom Sauce, Black Pepper Sauce, Red Wine Sauce

Menu is subject to change.



Pasta

Selection of Pasta
Spaghetti, Penne, Agliolini, Tagliolini

Choice of Sauces
Neapolitan, Alfredo, Aurora, Aglio Olio, Bolognese

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

Menu is subject to change.

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, Oyster, Black Moss

Braised Duck, Yam, Sea Cucumber

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

Soup

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

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THE STEAM BASKET

Siew Mai

Har Kow

Xiao Long Pau

Char Siew Pau

Custard Salted Egg Pau

Deep-Fried Ngoh Hiang

Barbecued "Gold Coin" Chicken Bak Kwa

Noodles

Colony Laksa, Homemade Lobster Ball

Sea Whelk Noodle, Superior Chicken Broth

Prawn Noodle Soup

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THE TANDOOR

Soup

Khumb Nimbu Ka Rassa/ Dhal Dream Stick Soup

Vegetables

Dal Marwadi/Dal Makhani

Dingiri Mutter/ Multani Aloo Tuk

Chana Paneer

Breaded Mushroom

Tandoori

Chicken Kebab / Murgh Tikka

Malabari Prawn/ Mango Kasundi Prawn

Butter Chicken/ Kori Gassi

Mutton Ishtu/ Lamb Vindaloo

Mixed Nuts Pulao

Bread

Assorted Naan Breads

Crackers

Crispy Pappadum

Masala Pappadum

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

Assorted Berries

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