

# COLONY

A true taste of Singapore

## REUNION DINNER

4 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.

\$218 per adult\*

\*Includes unlimited servings of Prosecco,  
house pour red/white wines, beer and soft drinks

\$198 per adult<sup>†</sup>

\$99 per child (six to 12 years of age)<sup>†</sup>

\$50 per child (three to five years of age)<sup>†</sup>

<sup>†</sup>Includes a glass of Prosperity Mocktail

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](mailto: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, Nihon 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

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## **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 Pâté

## **Canape**

Cabbage Roll, Mushroom Marmite Sauce

## **Chinese New Year Special**

Baked Trout, Coconut Cashew Crust, Creamy Sriracha Sauce

## **Charcuterie Platter / Cold Cuts**

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

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## Antipasto

Kalamanta Olive, Green Olive, Stuffed Olive, Stuffed Piquillo Pepper, Anchovies, Olive Tapenade, Silver Onion, Gherkin, Sundried Tomato, Feta Cheese, Caper

## Local Delights

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

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**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**

**Choice of Sauces**

**Bolognese, Alfredo, Aurora, Aglio Olio, Neapolitan**

**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

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, Hydrated Oyster, Black Moss

“Prosperity Chicken”

“Golden” Salted Egg Prawn

## SOUP

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

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A vintage map of Malacca and Singapore, featuring a grid of latitude and longitude lines. The map is titled 'MALACCA' and 'SINGAPORE' and includes various geographical details and text. The map is oriented vertically, with 'N' at the top and 'S' at the bottom. The text 'MALACCA' is written across the top, and 'SINGAPORE' is written across the bottom. The map is framed by a decorative border.

## THE STEAM BASKET

Jade Jicama Dumpling

Charcoal Xiao Long Pau

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

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## THE TANDOOR

### Soup

Spinach Soup

### Vegetables

Tandoori Corn

Miloni Tarkari

Aloo Chana

Potato Pakora

### Tandoori

Chicken Tikka

Malai Tandoori

Dhungar Chicken Makhani

Kashmiri Lamb Shank

Guchhi Biryani

Chilla Roll

### Bread

Assorted Naan Breads

### Crackers

Crispy Papadum

Masala Papadum

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## THE PATISSERIE

### Pastries

#### 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

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