

COLONY



A true taste of Singapore

THANKSGIVING DINNER 23 NOVEMBER 2017

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.

\$82 per adult

\$41 per child (six to 12 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 Prawn, Australian Black Mussel, Snow Crab

OYSTER BASKET

Freshly shucked upon request

Sauces & Condiments

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

SUSHI & SASHIMI

A selection of 3 varieties will be available

Sliced Salmon / Tuna / Mekajik (Swordfish) / Shima Aji (Striped
Horse Mackerel) / Medan (Snapper) / Kampachi (Amberjack)

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

Condiments

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

SALAD BAR

Greens

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

Garnishes

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

Dressings

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

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CHEESES

Selection of European Cheeses

Assorted of Dried Fruit, Honey, Chutney, Nuts, Crackers, Fruit Paste

TERRINE & PATE

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

CHARCUTERIE PLATTER / COLD CUTS

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

ANTIPASTO

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

LOCAL DELIGHTS

Rojak Fruit Salad
(Shrimp Paste, Vegetable, Deep Fried Dough Fritter, Dry Grind Squid)

THE GRILL AND ROTISSERIE

Cream of Pumpkin Soup

Oven Baked Catch of the Day

Spiced Lamb Casserole/ Beef Bourguignon

Stone Grilled Lamb Rack (À La Minute)

Pulled Beef/Pork Slider, Gruyere

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Gratin Dauphinoise

Buttered Root Vegetable

WESTERN CARVINGS

Slow Roasted Beef Tomahawk, Au Jus

Kurobuta Honey Baked Ham, Apple Purée

**Oven Baked Turkey, Chestnut Stuffing, Berry Compote, Honey Glazed
Pumpkin, Brussel Sprouts, Giblet Sauce**

Condiments

Pommery Mustard, Horse Radish, Sauerkraut, Mint Sauce

PASTA

Selection of Pasta

Spaghetti, Penne, Squid Ink

Selection of Sauces

Neapolitan Sauce, Alfredo, Aurora, Aglio Olio

LOCAL ROAST MEATS

Chicken Rice

Roasted Duck

Crackling Pork Belly

Char Siew

Satay*

Chicken, Pork, Beef, Mutton

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Condiments

Steamed Rice Cake, Onion, Cucumber, Peanut Sauce

THE WOK

Herbal Chicken Soup

Dried Scallop, Crab Meat Fried Rice

KL Hokkien Mee/Ying Yong Noodles

Garlic Ginger Prawn/Gong Bao Prawn, Macadamia Nut

Stir Fried 'Ma La' Vegetable

Salted Egg Chicken/Mongolian Chicken

Guinness Stout Pork Rib

Steam Fish, Deep Fried Chai Poh/Wok Fried Ginger & Scallion Fish

Colony Chilli Crab, Bun

NOODLES

Colony Singapore Laksa

Penang Asam Laksa

Wanton Char Siew Noodle Soup/Dry

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THE STEAM BASKET

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

Tomatar Rasam / Dhal Shorba

VEGETABLES

Rajma Thari / Dhal Palak

Turee Masala / Kata & Meta Bainagan

Gobhi Matter / Vegetable Korma

Jeera Aloo / Aloo Dhingri

TANDOORI

Reshmi Murgh Kebab / Machi Amistari

Shami Kebab / Tandoori Jalpari

Hariyali Murgh / Murgh Makhani

Bhuna Gosht / Nalli Ka Gosht

Briyani Pulao / Kesari Pulao

Jhinga Kekra Galottai

BREADS

Assorted Naan Breads

CRACKERS

Crispy Poppadum

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Masala Pappadum

THE PATISSERIE

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 specialties à la minute 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 cookies.

Festive Christmas Board

Indulge in traditional Christmas treats including Stollen, Panettone and Marron Glacés.

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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