

COLONY



A true taste of Singapore

EASTER VINTAGE CHAMPAGNE BRUNCH

12 April 2020

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

*Includes unlimited pours of Bollinger La Grande Année 2007

\$228++ per adult

*Includes unlimited pours of Champagne Barons de Rothschild
Réserve Ritz Millésime 2010, Réserve Ritz Rosé NV, house pour red/white wines,
draft beer and soft drinks.

\$114++ per child (six to 12 years of age)*

\$57++ per child (three to five years of age)*

*Includes unlimited pours of soft drinks and fruit flavoured sparkling 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 Prawn, Australian Black Mussel,
Lobster Claw, Langoustine, 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

Sliced Salmon / Akami Tuna / Kampachi (Amberjack)

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, Lollo Rossa

Garnishes

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

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Dressings

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

Eggs Station

Eggs Benedict

Lobster Eggs Benedict, Butter Brioche

Onsen Egg

Eggs, Any Style

Condiments

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

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“The Hatchery” Canapés

Deviled Egg, Gochujang Mayonnaise

King Crab, Truffle Ragout, Egg Custard

Scallop, Kohlrabi Purée, Pickled Chanterelle, Caviar

Scotch Egg, Curry “Lava”

White Asparagus, Citrus Mustard Sauce, Cured Egg

Pork Belly, Tea Egg, Rice Cracker

Easter Brunch Special

Roasted Halibut, Creamy Lemon Mascarpone, Ikura

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THE GRILL AND ROTISSERIE

Creamy Green Pea, Leek Soup, Mint, Quail Egg

“A La Plancha” Boston Lobster, Chardonnay Nage

Roasted Spatchcock Chicken, Spicy Jerk Rub, Soubise Sauce

Braised Lamb Shank, Red Wine

Lemon Sole Goujons, Mango Lime Remoulade

Cheddar-crusted Winter Root Cannelloni

Poached White Asparagus, Hollandaise

Poached Green Bean

Potato Truffle Mousseline

“Easter Trinity”

An assortment of Easter pie

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Western Carvings

Slow-baked Black Onyx Beef Tomahawk, Yorkshire Pudding

Roast Pork Shoulder Porchetta

Crown Roast of Lamb

Beef Wellington

Roasted Potato

Condiments

**Mushroom Sauce, Roasted Pepper Sauce, Red Wine Sauce,
Pommery Mustard, Horseradish, Dijon Mustard**

Live Station

**Flambé Foie Gras, Orange Fennel Marmalade,
Crystal Pine Nut, Toasted Brioche**

Local Roast Meats

Chicken Rice

Roasted Duck

Crackling Pork Belly

Char Siew

Satay

Mutton, Chicken

Condiments

Peanut Sauce, Steamed Rice Cake, Cucumber, Onion

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THE WOK

Yuan Yang, King Crab, Vegetarian Shark's Fin Gravy

Wok-fried Salted Egg Scampi, Fish Skin

Steamed Egg, Tiger Grouper, Supreme Soy Bean Crumble

Spiced Salt & Pepper Whitebait

Szechuan Firecracker Chicken

Braised Pork Belly, Sea Cucumber, Chinese Mushroom

Truffle Fried Rice, Scallop

Broccoli, Mushroom, King Top Shell, Pacific Clam, Black Fungus

Soup

Double-boiled Superior Garlic Fish Bone, Abalone Fish Maw

Noodles

Colony Singapore Laksa

Braised Brisket, Beef Tripe, Tendon Noodle Soup

Tonkashu Char Siew Ramen

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THE STEAM BASKET

“Mushroom” Custard Salted Egg Pau

Charcoal Har Kow

Abalone Siew Mai

Vegetarian Shark’s Fin Scallop Dumpling

Szechuan Mala Xiao Long Pau

Kung Pao Chicken Crystal Dumpling

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THE TANDOOR

Soup

Chicken Saufiya Soup

Vegetables

Mixed Vegetable Kebab

Sesame Potato

Sarson Paneer

Tandoori

Tandoori Pork Chop

Tale Chicken

Chicken Xacuti

Snapper Patio

Gucchi Pulao

Bread

Assorted Naan Bread

Crackers

Crispy Pappadum

Dessert

Mango Lassi

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THE PATISSERIE

Easter Special 'Live' Station

Crêpe, Banana, Passionfruit Curd, Ice Cream

Chocolate Easter Egg, Whipped Ganache, Raspberry, Crumble

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 warm chocolate caramel molten cake 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 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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