

COLONY



A true taste of Singapore

VINTAGE CHAMPAGNE BRUNCH

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.
Sunday

\$192 per adult

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

\$96 per child (six to 12 years of age)*

\$48 per child (three to five years of age)*

*Inclusive of unlimited pours of soft drinks, fruit juice, and fruit flavoured sparkling mineral 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 Live 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

A selection of 3 varieties will be available:

Sliced Salmon/ Akami Tuna/ Shima Aji (Striped Horse Mackerel)/
Medan (Snapper)/ Kampachi (Amberjack)/ Octopus

Assorted Rice Roll, Homemade Gravlax, Seasoned Seafood

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, Pumpkin, Avocado,
Bocconcini Cheese, Broccoli, Asparagus, Pomegranate, Vine Tomato,
Smoked Salmon Rolled with Cream Cheese, Parma Ham, Melon, Burrata Cheese

Dressings

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

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'Live' Egg Station

Classic Eggs Benedict

Lobster Eggs Benedict, Butter Brioche

Onsen Egg

Eggs, Any Style

Cheeses

A selection of Affinated European Cheeses

An assortment of Dried Fruit, Honey Comb, Chutney, Nut, Cracker, Fruit Paste

Charcuterie Platter/ Cold Cuts

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

Canapés

Duck Foie Gras Parfait, Black Pepper Crunch/ Red Wine Jelly

King Crab, Truffle, Potato Mousseline

Grilled Octopus, Chorizo, Pimiento, Salsa Verde

Beetroot, Goat Cheese Mousse, Walnut Crisp

Brunch Special

Baked Cajun Salmon, Yellow Pepper Saffron Sauce

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THE GRILL AND ROTISSERIE

“Pacific Ocean” Seafood Chowder/ Cognac-infused Lobster Bisque

‘A La Plancha’ Boston Lobster, Chardonnay Nage

Rotisserie Spring Chicken, Spicy Jerk Rub, Soubise Sauce

Red Wine Braised Lamb Shank

Lemon Sole Goujons, Mango Lime Remoulade

Cheddar Crusted Winter Root Cannelloni

Poached White Asparagus, Hollandaise

Poached Green Bean

Potato Truffle Mousseline

Western Carvings

Slow-baked Black Onyx Beef Tomahawk, Yorkshire Pudding

Roasted Pork Shoulder Porchetta

Smoked Bone Marrow, Bacon, Breadcrumbs

Assorted Roasted Potato

Condiments

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

‘Live’ Station

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

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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

“Ying Yang” King Crab, Vegetarian Crystal Fin Gravy

Wok-fried Salted Egg Scampi, Fish Skin

Steamed Egg, Tiger Grouper, Supreme Soy Bean Crumble

Spicy Salt & Pepper Whitebait

Szechuan Style “Firecracker” Chicken

Braised Pork Belly, Sea Cucumber, Chinese Mushroom

Scallop, Truffle Fried Rice

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

Soup

Double-boiled Superior Fish Broth, 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 Crystal Fin Scallop Dumpling

Sze Chuan Style Mala Xiao Long Pau

Kung Pao Chicken Crystal Dumpling

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THE TANDOOR

Soup

Chicken Saufiya Soup

Vegetables

Mix Vegetable Kebab

Sesame Potato

Sarson Paneer

Tandoori

Tandoori Pork Chop

Tale Chicken

Chicken Xacuti

Snapper Patio

Gucchi Pulao

Bread

Assorted Naan Breads

Crackers

Crispy Pappadum

Dessert

Kesari Phirni/ Mango Lassi/ Strawberry Lassi

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THE PATISSERIE

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 crepe suzette 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 Fruit

Assorted Berries

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