

A vintage map of Malacca and Singapore, featuring a grid and various geographical details. The word 'MALACCA' is visible at the top, and 'SINGAPORE' is visible at the bottom. The map is framed by a decorative border.

# COLONY



A true taste of Singapore

## DINNER

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.  
Monday to Thursday  
\$80 per adult  
\$40 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](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 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 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)/Amberjack**

**Assorted Rice Roll, Homemade Gravlax, Seaweed Clam Salad**

### **Condiments**

**Pickled Ginger, Wasabi, Japanese Soy Sauce, Tomato Vinaigrette,  
Onion Soy Sauce**

### **Salad Bar**

**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**

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## **Cheeses**

A selection of Affinated European Cheeses

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

## **Terrine & Pâté**

Homemade Goose Liver Terrine, Seafood Terrine, Duck Terrine, Pork Pâté

## **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 Olive, Stuffed Piquillo Pepper,  
Anchovies, Olive Tapenade, Silver Onion, Gherkin,  
Sundried Tomato, Feta Cheese, Capers

## **Local Delights**

Available on Mondays and Wednesdays

Freshly Wrapped Popiah

## **Kuch Pie Tee**

(Rice Cup, Braised Vegetable, Crabmeat, Shrimp, Grated Hard Boiled Egg)

Available on Tuesdays and Thursdays

Rojak Fruit Salad, Shrimp Paste, Vegetable,  
Deep Fried Dough Fritter, Century Egg

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## **THE GRILL AND ROTISSERIE**

**Soup (Cream/ Consommé)**

**Shepherd's Pie/ Cottage Pie**

**Pan-seared King Salmon, Citrus Butter Sauce**

**Rotisserie Spring Chicken, Spicy Jerk Rub, Soubise Sauce**

**Grilled Cumberland Sausage**

**Poached Asparagus**

**Poached Green Bean, Pistachio, Raisin**

**Roasted Potato**

**Mashed Potato**

**'Live' Station**

**Gratinated Onion Soup/Seafood Bouillabaisse**

## **Western Carvings**

**Beef Rib, Green Pepper Crust**

### **Condiments**

**Mushroom Sauce, Black Pepper Sauce, Red Wine Sauce,  
Dijon Mustard, Horseradish, Grain Mustard**

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**Pasta**

A selection of Pastas

Tagliolini Vongole

Tortellini, Spinach, Chicken, Brie Sauce

Squid Ink Linguine, Lobster, Bottarga, Caper

Rigatoni Pecorino, Beef Ball, Tomato Sauce

**Local Roast Meats**

Chicken Rice

Roasted Duck

Crackling Pork Belly

Char Siew

Satay

Mutton/ Chicken

**Condiments**

Peanut Sauce, Steamed Rice Cake, Cucumber, Onion

**List of Soup Rotation**

Seaweed, Tofu, Pork Rib Soup

Peppery Bak Kut Teh Soup, Button Mushroom, Fried Dough Fritter

Herbal Cordyceps Flower Black Chicken Soup

Dried Oyster, Lotus Root, Pork Rib Soup

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## THE WOK

Waxed Meat, Dried Shrimp, Fragrant Yam Fried Rice/  
"Gui Yu" Golden Egg, Scallion Fried Rice

Wok-fried Narcissus Pork Leg, Mushroom, Chestnut Bee Hoon

Stir-fried Sea Scallop, Prawn, Garden Celery, Lotus Root/  
Kung Pao Prawn, Cashew Nut

Broccoli, Mushroom, Tofu, Fungus, Ocean Gravy

Spicy Ketchup Chicken/ Colony Salted Egg Chicken

Coffee Pork Rib/ Kiwi Vinegar Pork Rib

Nonya Style Steamed Sea Bass/  
Deep-fried Sea Bass Supreme Soy Garlic Sauce, Hon Shimeji Mushroom

Singapore Chillli Crab, Rice Cake, Golden Man Tou

## Noodles

Colony Singapore Laksa

Fish Dumpling, Char Siew Noodle, Dry or Soup

Taiwanese Braised Pork Belly, Braised Egg, Pickled Salted Vegetable, Noodle

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## THE STEAM BASKET

A selection of 5 varieties will be available:

Char Siew Pau

Lotus Pau

Kaya Pau

Red Bean Pau

Custard Salted Egg Pau

Har Kow

Lotus Leaf Chicken, Glutinous Rice

Siew Mai

Shanghai Dumpling

Spinach Dumpling

Scallop Dumpling

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## THE TANDOOR

### Soup

Spinach Shorba

### Vegetables

Dhal Panchratni

Spiced Cheese Baked Indian Potato

Paneer Kali Mirch

Seasonal Vegetable, Coconut Spice

### Tandoori

Tandoori Chicken

Deep-fried Hindustan Style Soft Shell Crab, Pineapple Ginger Chutney

Methi Chicken/ Butter Chicken/ Chicken Korma

Lamb Nalli/ Lamb Rogan Josh/ Mutton Vindaloo

Biryani Rice

### Bread

Assorted Naan Bread

### Crackers

Assorted Crackers

### Indian Sweets

Gajar Ka Halwa/ Kashmiri Phirni/ Indian Spiced Eggless Cake/  
Gulab Jamun Cheese Cake

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## 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.

## THE FRUIT STALL

### Juice of the Day

A selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

A selection of Seasonal Tropical Fruit

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