

A vintage map of Malacca and Singapore, featuring a grid of latitude and longitude lines. The word 'MALACCA' is printed across the top, and 'SINGAPORE' is visible at the bottom. The map shows the coastline, rivers, and various islands.

COLONY



A true taste of Singapore

SEAFOOD 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.
Friday and Saturday
\$96 per adult
\$48 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) 64345288 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, Snow Crab

Oyster Basket

Freshly shucked upon request

Sauce & 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 Sushi, Homemade Gravlox, Seaweed Clam Salad

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, Smoked Chicken,
Chickpea, Artichoke, Tuna Chunk, Pumpkin, Avocado, Bocconcini,
Carrot, 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

Seafood Night Special

Marinated Calamari, Prosciutto, Green Pea Purée

Coconut Lime Shrimp, Curry Hummus

Antipasto

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

Local Delights

Available on Fridays

Freshly Wrapped Popiah

Kueh Pie Tee

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

Available on Saturdays

Rojak Fruit Salad, Shrimp Paste, Vegetable,
Deep-fried Dough Fritter, Dry Grind Squid

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THE GRILL AND ROTISSERIE

"Pacific Ocean" Seafood Chowder/ Cognac Infused Lobster Bisque

A La Plancha Boston Lobster, Chardonnay Nage

Pan-flashed Mollusk Smoked Yellow Pepper Sauce

Red Wine Braised Lamb Shank

Rotisserie Spring Chicken, Spicy Jerk Rub, Soubise Sauce

Grilled Cumberland Sausage

Poached Green, Hollandaise

Cheddar Crusted Fisherman's Pie

Potato Mousseline

Roasted Potato

Western Carvings

Beef Rib, Green Pepper Crust

Condiments

Mushroom Sauce, Black Pepper Sauce, Red Wine Sauce

Grain Mustard, Dijon Mustard, Horseradish

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Pasta

A selection of Pasta

Tagliolini Vongole

Tortellini, Spinach, Chicken, Brie Sauce

Squid Ink Linguine, Lobster, Bottarga, Caper

Rigatoni Pecorino, Beef Meat 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

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THE WOK

Crispy Silver Fish, Scallop X.O Fried Rice

Claypot Jumbo Prawn Bee Hoon, Chinese Wine

Wok-fried Creamy Butter Curry Prawn

Broccoli, King Top Shell, Mushroom, Black Fungus

Squirrel Grouper, Sweet & Sour Sauce

Singapore Chilli Crab, Rice Cake, Bun

Colony Salted Egg Chicken Wing

“Bentong” Ginger, Black Vinegar, Braised Pork Trotter, Quail Egg

Soups on Rotation

Chinese Herbal Mutton Soup/
Peppery Pork Tripe, Fish Maw, Ginkgo Nut Soup

Noodles

Colony Singapore Laksa

Fish Dumpling, Char Siew Noodle, Dry or Soup

Penang Assam Laksa

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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

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

Ginger & Spring Mint Infused Indian Spiced Soup

Vegetables

Dhal Amritsari

Breaded Mushroom

Paneer Khurchan

Spiced Cheese Baked Indian Potato

Tandoori

Tandoori Chicken

Slipper Lobster, Prawn, Cilantro Broth

Salli Chicken, Straw Potato

Andhra Fish Curry

Jeera Pulao

Bread

Assorted Naan Breads

Crackers

Crispy Pappadum

Indian Sweets

Strawberry Lassi/ Mango Lassi/ Indian Spiced Eggless Cake/
Gulab Jamun Cheesecake

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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

Assorted Berries

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