

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.
Mondays to Thursdays
\$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

* 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, Seafood Salad

Condiments

Pickled Ginger, Wasabi, Japanese Soy, 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, Salmon 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,
Anchovy, 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, Dry Grind Squid

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THE GRILL AND ROTISSERIE

Cream of Mushroom/ Caramelised Onion Soup

Pan Flashed Trout, Squid

Lamb/Beef Chilli Con Carne, Sourdough Soil

Rotisserie Roasted Jerk Rubbed Spring Chicken, Kumquat Cream Sauce

Chorizo Pork Sausage

Roasted Trio Root Vegetables

Seasonal Green Vegetables

Potato Mousseline/ Braised New Potato

“Live” Oven Baked Handmade Flat Bread

Choice of Margarita, Basil Pesto, Quattro Cheese, Truffle Mushroom

Western Carvings

Roasted Beef (Tomahawk/Prime Rib/Wagyu Rump)

Condiments

**Mushroom Sauce, Black Pepper Sauce, Red Wine Sauce,
Pommery Mustard, Horseradish, Sauerkraut**

Pasta

Spaghetti, Penne, Tortellini/Ravioli, Tagliolini

Sauces

Bolognese, Alfredo, Aurora, Aglio Olio, Neapolitan

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Local Roast Meats

Chicken Rice

Roasted Duck

Crackling Pork Belly

Char Siew

Satay

A selection of 2 varieties will be available
Beef/Mutton/Chicken/Pork

Condiments

Peanut Sauce, Steamed Rice Cake, Cucumber, Onion

List of Soup Rotation

Bitter Gourd, Pork Rib Soup

Daikon, Bamboo Shoot, Pork Rib Soup

“Ten Tonic” Black Chicken Soup

Black Bean, Pork Rib Soup

NOODLES

Colony Singapore Laksa

Pork Shabushabu, Spinach, Kernel Meat, Quail Egg, Ramen, Dry or Soup

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THE WOK

“Ham Dan” Seafood Fried Rice/“Gui Yu” Fried Pearl Rice

Wok-fried Narcissus Pork Leg, Mushroom, Chestnut Noodle

Stir-fried Sea Scallop, Prawn, Garden Celery, Lotus Root

Broccoli, Mushroom, Tofu Ocean Scent Gravy

Salted Egg Chicken/ Aged “Shaoxing” Wine, Sesame Oil Chicken, Black Fungus

Coffee Pork Rib/Guinness Stout Pork Rib

Nonya Fish/Steam Sea Bass, Lemongrass, Kaffir Lime

Singapore Chilli Crab, Bun

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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

Crystal Dumpling

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THE TANDOOR

Soup

Vegetable Shorba/ Chick Pea Soup

VEGETABLES

Dal Makhani/ Dal Tadka

Beans Poriyal/ Crispy Okra

Seasonal Vegetables, Indian Spice

Tandoori

Kashmiri Chicken Kebab/ Tandoori Chicken

Coconut Flavoured Tandoori Fish

Dumka Chicken/ Chicken Musallam

Lamb Kuthu Curry/ Mutton Do Pyaza

Biryani Rice/ Ghee Rice

Bread

Assorted Naan Breads

Crackers

Crispy Papadum

Masala Papadum

Indian Sweets

Rasmalai/ Mixed Berry Lassi

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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 Fruits

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