

COLONY



A True Taste of Singapore

National Day Lunch 9 August 2019

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 2.30 p.m.

\$80 per adult

(includes a glass of Champagne Barons de Rothschild Réserve Ritz Brut NV)

\$40 per child (six to 12 years of age)

All prices are in Singapore dollars, subject to service charge and prevailing government taxes.

For reservations, please call 65.6434.5288 or email rc.sinrz.restaurantreservations@ritzcarlton.com

Menu is subject to change.

THE ICE BAR

Snow Crab, Half Shell Scallop, White Clam, Flower Clam,
Poached Prawn, Australian Black Mussel, Marinated Sea Squid

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, Assorted Sushi, Homemade Gravlax,
Seasoned Seafood, Tako Kyuri Su

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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National Day Sandwiches

Wasabi Egg Mayonnaise, Bonito Flake

Otak-otak Sandwich

Fried Sambal Anchovy Sandwich

National Day Salad

Smoked Duck, Mandarin Orange, Plum Sauce, Chilli

Seafood Glass Noodle, Cilantro Dressing

Tahu Goreng, Crispy Fish Skin

Cheeses

A selection of Affinated European Cheeses

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

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, Caper**

Local Delights

Freshly Wrapped Popiah

Kuch Pie Tee

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

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

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THE GRILL AND ROTISSERIE

Cream of Tomato Soup

Chilli Con Carne, Sour Dough Soil

Pan Flash Fried Squid, Sea Prawn

Rotisserie Jerk Rubbed Spring Chicken, Kumquat Béchamel

Seasonal Green Vegetables

Slow-cooked Beef Flank, Pear-infused Soya Sauce

Mashed Potato

À La Minute Stone Grilled Upon Order

Stone Grilled Kurobuta Pork collar

Flat Bread

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

Western Carvings

Slow-baked Pork Belly, Pomegranate Glaze

Condiments

Apricot Amaretto Sauce, Black Pepper Sauce, Red Wine Sauce,
Pommery Mustard, Horseradish, Sauerkraut

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Pasta

Selection of Pasta

Spaghetti, Penne, Tortellini/ Ravioli, Tagliolini

Sauces

Neapolitan, Alfredo, Aurora, Aglio Olio, Bolognese

Local Roast Meats

Chicken Rice

Roasted Duck

Crackling Pork Belly

Char Siew

Satay

Mutton, Chicken

Condiments

Peanut Sauce, Steamed Rice Cake, Cucumber, Onion

Soups

Chicken Essence, Fish Maw, Cordyceps Flower Soup

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THE WOK

“Yang Zhou” Fried Rice

“Xin Zhou” Vermicelli, Crab Meat, Char Siew

Cereal Soft Shell Prawn

Sweet & Sour Pork

Fried “Qing Long” Vegetable, Crispy Anchovy

Fermented Soy Bean Steamed Sea Bass

Shrimp Paste Chicken Wing

Noodles

Colony Singapore Laksa

Pork Shabu-shabu, Spinach, Kernel Meat, Quail Egg, Ramen, Dry/ Soup

THE STEAM BASKET

Custard Salted Egg Pau

Black Sesame Pau

Har Kow

Lotus Leaf Chicken, Glutinous Rice

Siew Mai

Indian Special

House Indian Rojak

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THE TANDOOR

Soup

Lemon, Mushroom Ka Rassa

Indian Vegetable

Dal Kadai

Badi Potato

Seasonal Vegetable, Coconut Spice

Tandoori

Butter Chicken

Mutton Dhaniwal

Biryani Rice

Bread

Assorted Naan Bread

Crackers

Crispy Pappadum

Masala Pappadum

Indian Sweets

Gulab Jamun/ Mango 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 à la minute specialties to enhance your dining experience.

Traditional Ice Kacang

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

Selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

A selection of Seasonal Tropical Fruits

Assorted Berries

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