

COLONY



A true taste of Singapore

National Eve & National Day Dinner

8 to 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 6.30 p.m. to 10.30 p.m.

Fridays and Saturdays

\$118 per adult

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

\$59 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 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 Gravlax, Seafood Salad

Condiments

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

Salad Bar

Greens

Rocket, Romaine, Radicchio, Butter Head, Lollo Bionda & 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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Special Salad

Smoked Duck, Mandarin Orange, Plum Sauce, Chilli

Seafood Glass Noodle Salad, Cilantro Dressing

Tahu Goreng, Crispy Fish Skin

Cheeses

A selection of Affined European Cheeses

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

Terrine & Pate

**Homemade Goose Liver Terrine, Salmon Terrine,
Duck Terrine, Pork Pate**

Charcuterie Platter / Cold Cuts

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

Canape

Scallop Confit, Spicy Soya Bean Crumb

Antipasto

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

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Local Delights

Available on Mondays, Wednesdays, Fridays, and Sundays

Freshly Wrapped Popiah

Kueh Pie Tee

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

Available on Tuesdays, Thursdays, and Saturdays

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

Van Oude
van Oude *Blanca* van Oude *Pull TEMON*
DRIOENS, SABON, BROUWER
van Oude *SINGAPOERA*
te Amsterdam by
JOANNE van KIELEN

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THE GRILL AND ROTISSERIE

Lobster Bisque Infused Cognac

“A La Plancha” Boston Lobster, Chardonnay Nage

Rotisserie Roasted Jerk Rub Spring Chicken

Oxtail Bourguignon, Mushroom Ragout

Pan Flashed King Trout, Squid

Stone Grilled Kurobuta Pork Collar, Hot Pepper Sauce

Seasonal Green Vegetables

Potato Mouseline

Western Carvings

Roasted Beef Tomahawk

Condiments

Mushroom Sauce, Black Pepper Sauce, Red Wine Sauce

Pasta

Selection of Pasta

Spaghetti, Penne, 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

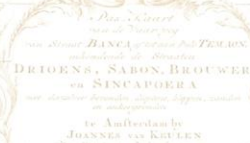
Beef, Mutton, Chicken, Pork

Condiments

Peanut Sauce, Steamed Rice Cake, Cucumber, Onion



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te Amstcrdam by
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Soup Rotation

Chicken Essence, Fish Maw, Cordyceps Flower Soup

THE WOK

Colony Fried Rice

Wok Fried Glass Vermicelli, Blue Swimmer Crab, X.O Sauce

Curry Flavoured Salted Egg Prawn Ball

Broccoli, King Top Shell, Mushroom, Black Fungus

Squirrel Grouper, Sweet & Sour Sauce

Singapore Chilli Crab with Bun

Penang Oyster Omelette

Wok-fried 'Fiery' Black Pepper Pork Ribs

Noodles

Colony Singapore Laksa

Superior Crustacean Noodle Soup

THE STEAM BASKET

Char Siew Pau

Custard Salted Egg Pau

Har Kow

Siew Mai

Shanghai Dumpling

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THE TANDOOR

Soup

Seafood Kohlopuri Creamy Soup

Indian Special

House Style Indian Rojak

Vegetables

Dhaba Dhal

Kadi Pakoda

Seasonal Vegetables, Coconut Spice

Tandoori

Kesari Chicken

Achari Seafood

Chicken Tikka Masala

Palak Mutton

Black Chickpea Flavoured Rice

Bread

Assorted Naan Breads

Crackers

Crispy Pappadum

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Indian Sweets

Phirini/ Mango Lassi

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 with Condiments

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

Assorted Berries

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