

COLONY



A true taste of Singapore

VINTAGE CHAMPAGNE BRUNCH

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 3.30 p.m.
Sundays

\$192 per adult

*Inclusive of unlimited Champagne Barons de Rothschild Réserve Ritz Millésime 2010,
Champagne Barons de Rothschild Réserve Ritz Rosé NV, selected cocktails/ mocktails,
house pour red/ white wines, draft beer and soft drinks.

\$96 per child (six to 12 years of age)*

\$48 per child (three to five years of age)*

*Inclusive of unlimited soft drinks, fruit juice, and fruit flavoured sparkling water

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, Lobster Claw,
Langoustine, Live Yabby, Snow Crab**

Oyster Basket

Freshly shucked upon request

Sauces & Condiments

**Red Wine Shallot Vinaigrette, Tabasco, Lemon Wedges, Tartar Sauce,
Cocktail Sauce, Thai Chilli Sauce, Cognac Sauce**

Sushi and Sashimi

A selection of 3 varieties will be available:

**Sliced Salmon/ Akami Tuna/ Shima Aji (Striped Horse Mackerel)/
Medan (Snapper)/ Kampachi (Amberjack)/ Octopus**

Assorted Rice Roll, Homemade Gravlax, Seasoned Seafood

Condiments

Pickled Ginger, Wasabi, Japanese Soy, 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, Pumpkin, Avocado,
Bocconcini Cheese, Broccoli, Asparagus, Pomegranate, Vine Tomato,
Smoked Salmon Rolled with Cream Cheese, Parma Ham & Melon, Burrata Cheese**

Dressings

**Thousand Island, Caesar Dressing, Balsamic Vinaigrette, Japanese Sesame Sauce,
Extra Virgin Olive Oil, Aged Balsamic**

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'Live' Egg Station

Classic Eggs Benedict, Condiments

Lobster Eggs Benedict, Butter Brioche

Onsen Egg

Eggs, Any Style

Cheeses

A selection of Affinated European Cheeses

**An assortment of Dried Fruit, Honey Comb, Chutney,
Nuts, Crackers, Fruit Paste**

Charcuterie Platter/ Cold Cuts

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

Canapés

Duck Foie Gras Parfait, Black Pepper Crunch/ Red Wine Jelly

Prawn Ball, Tofu, Coriander Pesto, Sweet & Sour Sauce

Escalivada, Ibérico Ham, Manchego Cheese

Truffle Feta Terrine, Butternut Squash Purée

Brunch Special

Baked Salmon, Cucumber Relish, Creamy Herb Yoghurt

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THE GRILL AND ROTISSERIE

"Pacific Ocean" Seafood Chowder/ Cognac Infused Lobster Bisque

A La Plancha Boston Lobster, Chardonnay Nage

Rotisserie Roasted Jerk Rub Spring Chicken

Oxtail Bourguignon, Mushroom Ragout

Duck Leg Confit, Apple Basil Glaze

Lemon Sole Goujons, Mango Lime Remoulade

Chicken Enchilada Casserole

Poached White Asparagus, Orange Segment

Potato Truffle Mousseline

Western Carvings

Slow-baked Black Onyx Beef Tomahawk, Yorkshire Pudding

Crackling Pig

Crown Roast of Lamb, Mint Apricot Glaze

Assorted Roasted Potato

Condiment

Mushroom Sauce, Roasted Pepper Sauce, Red Wine Sauce,
Sauerkraut, Pommery Mustard, Horseradish, Mango Chutney

Live Station

Flambé Foie Gras, Morello Cherry in Kirsch, Crystal Pine Nut, Toasted Brioche

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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

THE WOK

Braised Milky Crustacean Bee Hoon, King Crab, Vegetarian Shark's Fin

Wok-fried Black Pepper Scampi

Steamed Egg, Cubic Cod, Shrimp, Bean Crumble

Spiced, Salt & Pepper Whitebait

Szechuan Firecracker Chicken

Salted Egg Pork Rib/ Sweet Soy Pork Rib

Lotus Leaf Wrapped Wax Meat, Yam Rice

Broccoli, Sea Cucumber, King Top Shell

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Soup

Double-boiled Superior Abalone, Chicken, Fish Maw
Cordyceps Flower, Flower Mushroom

Noodles

Colony Singapore Laksa

Braised Veal Cheeks Noodle Soup/ Dry

Tonkatsu Char Siew Ramen

THE STEAM BASKET

“Mushroom” Custard Salted Egg Pau

Charcoal Har Kow

Abalone Siew Mai

Crystal Jade Dumpling

Xiao Long Pau

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THE TANDOOR

Soup

Ajwaini Gosht Soup

Vegetables

Tandoori Gobi Cheese

Black Lentil Stew

Palak Paneer

Tandoori

Chicken Potli Kebab

Whole Red Snapper, Mint, Cilantro Chutney

Butter Chicken Masala

Lamb Galouti Bhojपुरi

Cashew Nut Rice

Bread

Assorted Naan Breads

Crackers

Crispy Pappadum

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THE PATISSERIE

Pastries

A handcrafted selection of palate-pleasing desserts including pastries, tarts, entremets, cakes in jars, macarons, ice cream and sorbet.

'Live' Pastry Kitchen

Catch our chefs in action as they whip up specialties à la minute such as crêpe suzette and churros 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, garden lollipops, 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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