

COLONY

A True Taste of Singapore

CHRISTMAS DAY 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 on 25 December 2026
12 p.m. to 3.30 p.m. (last order at 3.15 p.m.)

SGD 1088 per adult

Inclusive of unlimited pours of Champagne Cristal 2015, house red / white wines,
selected cocktails, draft beer and soft drinks complemented with
a serving of Oscietra caviar (30g)

SGD 888 per adult

Inclusive of unlimited pours of Champagne Dom Pérignon 2017, house red / white wines,
selected cocktails, draft beer and soft drinks

SGD 428 per adult

Inclusive of unlimited pours of Champagne Blanc de Blancs,
Champagne Barons de Rothschild Ritz Réserve Rosé NV, selected cocktails,
house red / white wines, draft beer and soft drinks

SGD 214 per child* (six to 12 years of age)

SGD 107 per child* (three to five years of age)

*Inclusive of unlimited pours of soft drinks

Please note that the vintage of the Champagne is subject to change.

Should you have any concerns regarding food allergies or dietary restrictions,
please check with our chefs before serving yourself.

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 and prices are subject to change.

THE ICE BAR

Freshly Shucked Oyster

King Crab, Snow Crab, Langoustine, Poached Prawn, Black Mussel,
Flower Clam, Sea Whelk, Yabby, Lobster Claw

Sauces and Condiments

Red Wine Shallot Vinaigrette, Thai Green Chilli Sauce,
Spiced Cocktail Sauce, Tabasco, Lemon, Lime Wedge

Sashimi

Salmon, Otoro, Kampachi, Octopus, Hirame,
Hokkigai, Tsubugai, Botan Ebi, Amaebi, Hokkaido Scallop

Donburi

Sea Urchin & Ikura Rice Bowl
Abalone & Truffle Rice Bowl

Sauces and Condiments

Japanese Soy Sauce, Pickled Ginger, Wasabi

Salad Bar

Rocket, Baby Romaine, Mesclun Mix, Kale, Tomato Cherry,
Swiss Mushroom, Cucumber, Olive, Pomelo, Red Onion, Shrimp
Red Skin Potato, Szechuan Fish Skin Salad, Farro

Dressings

Buttermilk Ranch, Caesar, Balsamic Vinaigrette,
Mango Habanero, Extra Virgin Olive Oil

Menu and prices are subject to change.

Cold Cuts

Wagyu Beef Pastrami, Beef Pastrami, San Daniele Ham, Iberico Ham, Chorizo,
Rosette Salami, Prosciutto Di Parma, Salami Truffle
Foie Gras Terrine, Ham Hock Terrine, Bresaola Beef, Corsican Coppa

Selection of Aged European Cheese

Condiments

Dried Fruit, Honeycomb, Chutney, Nuts, Cracker, Fruit Paste

CHRISTMAS BRUNCH SPECIALS

Cod Fish Roulade, Fennel Slaw, Yuzu Tahini Dressing

Paprika Prawn, Smoked Almond Romesco

Slow Cooked Octopus,
Piquillo Pepper, Saffron Aioli

Eggs

Classic Egg Benedict

House-made Sourdough English muffin
Ham / Crab Meat
Old Bay, Lime Hollandaise Sauce

Menu and prices are subject to change.

THE GRILL & ROTISSERIE

Jerusalem Artichoke Soup

Red Prawn, Champagne Sauce, Oscietra Caviar

Wild French Turbot, Sauce Nantua, Parsley Oil

Iwate Scallop, Sauce Vin Jaune, Morel, Walnut

Mongo Ika, Saffron Sauce, Zucchini & Preserved Lemon Salsa

Potato Boulangère

Deep-fried Brussel Sprout, Sesame Dressing, Pickled Jalapeño, Bonito Flake

Salsify, Comté Sauce, Hazelnut, Black Truffle

Grilled Savoy Cabbage, Petite Pois À La Française

Sautéed Girolles Mushroom, Garlic & Parsley Butter

Belgian Endives, William Pear Tarte Tatin, Walnut, Roquefort

À La Minute

Blue Lobster, Sauce Américaine, Fennel Salad

Western Carvings

A4 Japanese Wagyu Beef

Slow Roasted Turkey, Chestnut Stuffing

Honey Glazed Gammon Ham

Condiments

Dijon Mustard, Horseradish, Mix Pizzutello Tomato, Mole, Chimichurri,
Apple Compoté, Crème de Volaille, Sauce Périgieux

Menu and prices are subject to change.

THE WOK

"Buddha Jumps Over the Wall"

**Superior Broth, Conpoy, Fish Maw, Eight-headed Abalone, Sea cucumber, Crystal Fin
Served in Whole Coconut**

Char Siew Berkshire Pork Rib

Braised Lobster, Prawn Roe Ee Fu Noodle

Crab Roe Omelette Fried Rice, Abalone, Crab Meat

Pan-seared Carrot Cake, Golden Dried Oyster

Steamed Bamboo Clam, Garlic Sauce

Grilled Cod Fish, Garlic Crisp, Oyster Sauce

**Stewed Sea Cucumber, Japanese Flower Mushroom,
Broccoli, Abalone, King Oyster Sauce**

Singapore Chilli Crab, Golden Mantou

Local Roast Meats

Chicken Rice

Roast Duck

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

Noodles

Crayfish Laksa

Shrimp Tonkotsu Ramen, Shrimp Wanton, Ajitsuke Tamago

Braised Veal Cheek, Tendon, Tripe Noodle

Menu and prices are subject to change.

THE STEAM BASKET

Har Kow

Scallop Siew Mai

Pork Xiao Long Bao

Salted Egg Custard Bun

Scallop Seafood Dumpling

Menu and prices are subject to change.

THE TANDOOR

Dhal Makhani

Palak Paneer

Bhutta Corn Rib Masala

Falafel

Thakkali Sadam

Chicken Tikka Masala

Lamb Shank Masala

Tandoori Turkey

Tandoori Crayfish

Breads

Plain Naan

Cranberry Cheese Naan

Crackers

Plain Pappadum

Masala Pappadum

Menu and prices are subject to change.

THE PATISSERIE

Pastries

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

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.

À La Minute

Waffle, Forest Berry Compote Maple Syrup, Vanilla Ice Cream

Crêpe Suzette, Fresh Orange, Berry

Ice Cream and Sorbet

Chocolate Sauce, Berry Compôte, Mango Coulis,
Crunchy Chocolate Pearl, Oreo Crumble, Mixed Nuts

Hot Desserts

Bread & Butter Pudding, Vanilla Custard / Fruits Clafoutis

THE FRUIT STALL

Selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

Selection of Seasonal Tropical Fruits

Menu and prices are subject to change.

+ (65) 6434-5288

rc.sinrz.restaurantreservations@ritzcarlton.com

The Ritz-Carlton, Millenia Singapore
7 Raffles Avenue, S039799
Level 3

www.colony.com.sg