

COLONY

A True Taste of Singapore

CHRISTMAS DAY 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 on
25 December 2026

6 p.m. to 10.30 p.m. (last order at 10.15 p.m.)

SGD 228 per adult

Inclusive of one glass of Champagne Blanc de Blancs

SGD 188 per adult

SGD 114 per child (six to 12 years of age)

SGD 57 per child (three to five years of age)

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

**Snow Crab, Poached Prawn, Black Mussel,
Flower Clam, Sea Whelk, Langoustine, Abalone**

Sauces and Condiments

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

Sashimi

Salmon, Tuna, Kampachi, Tsubugai, Hokkigai Tako

Sauces and Condiments

Pickled Ginger, Wasabi, Japanese Soy Sauce

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**

Cold Cuts

**Beef Pastrami, Felino Salami, Mortadella, Prosciutto Ham
Corned Beef Pastrami, Chorizo, Soppressata Salami**

Selection of Cheese

Condiments

Dried Fruit, Honey, Chutney, Nuts, Cracker, Fruit Paste

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À La Minute

**Beef Sirloin / Cajun Prawn Tacos, Nachos,
Pico de Gallo, Guacamole**

FESTIVE SPECIAL

Slow-cooked Octopus, Chorizo, Padron Pepper Sauce

• *Ans. Kistner*
• *van Straat* *BANCA* *van Straat* *P. de TEMAN*
• *DRIGENS, SABON, BROUWER*
• *of SINGAPORE*
• *te Amsterdam by*
• *JOHANNES VAN KEULEN*

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THE GRILL & ROTISSERIE

Clam Chowder

Boston Lobster, Piment D'Espelette Butter Emulsion, Sauce Vierge

Dover Sole, Sauce Dugléré

Morrisseau Mussel, Saffron Nage

Mongo Ika Meunière

Potato Gratin Dauphinoise

Spiced Butternut Squash, Labneh, Pomegranate

Savoy Cabbage, Anchoïade Sauce, Pickled Lemon, Crouton

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

Western Carvings

L'Grow Wagyu Rump Cap

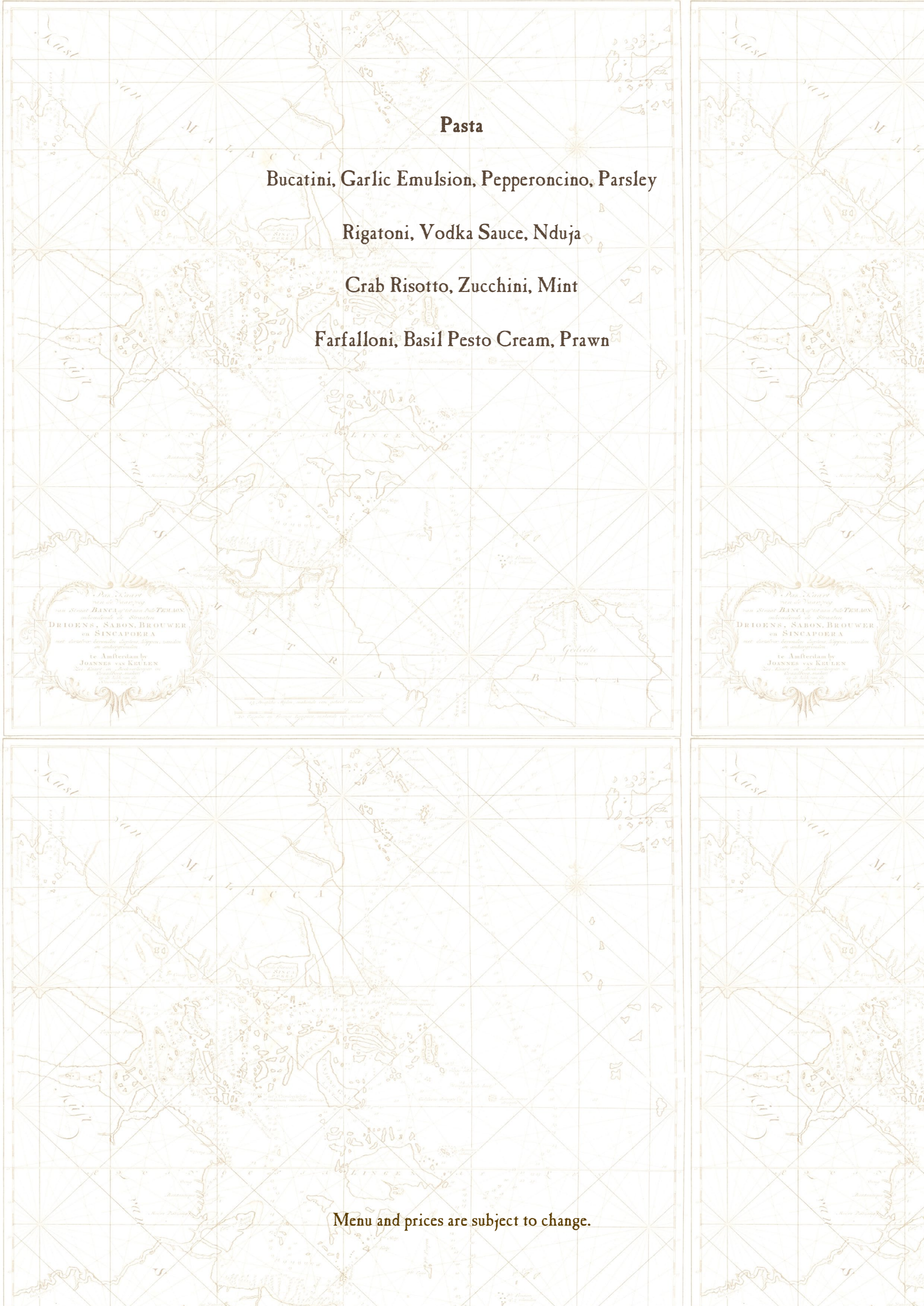
Slow-roasted Turkey, Chestnut Stuffing

Honey Glazed Gammon Ham

Condiments

Dijon Mustard, Horseradish, Mix Pizzutello Tomato, Mole,
Chimichurri, Apple Compote, Crème de Volaille, Sauce Bordelaise

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Pasta

Bucatini, Garlic Emulsion, Pepperoncino, Parsley

Rigatoni, Vodka Sauce, Nduja

Crab Risotto, Zucchini, Mint

Farfalloni, Basil Pesto Cream, Prawn

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THE WOK

GG Poulet New Zealand Fish Maw Soup

Crab Roe Omelette Fried Rice, Crab Meat

Singapore Hokkien Mee, Sambal Belacan, Calamansi

Salted Egg Prawn, Fish Skin

Steamed Soon Hock, Supreme Soy Sauce, Ginger, Garlic /
Steamed Coral Trout, Nyonya Sauce

Singapore Chilli Crab, Golden Mantou

Braised Japanese Flower Mushroom, Broccoli, Red Coral Sea Cucumber Meat

Barbecued Char Siu Lamb Rib

Wok-fried Jing Du Pork Rib

Local Roast Meats

Chicken Rice

Roast Duck

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

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Noodles

Colony Laksa

Penang-style Prawn Noodle Soup, Tiger Prawn, Roasted Pork, Kang Kung, Ajitsuke Tamago

Martell Fish Noodle Soup, Dong Xing Grouper

THE STEAM BASKET

Har Kow

Seafood Dumpling

Abalone Siew Mai

Vegetarian Jade Dumpling

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THE TANDOOR

Dhal of the Day

Falafel

Deep-fried Spiced Bitter Gourd

Achari Paneer

Lamb Rogan Josh

Butter Chicken Masala

Biryani Rice

Tandoori Turkey

Deep-fried Gunpowder Calamari

Breads

Plain Naan

Garlic Naan

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.

Ice Cream and Sorbet

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

THE FRUIT STALL

Selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

Selection of Seasonal Tropical Fruits

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+ (65) 6434-5288

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