

COLONY

A True Taste of Singapore

FESTIVE CHAMPAGNE BRUNCH 8 November 2026 to 3 January 2027

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 Sundays

12 p.m. to 3.30 p.m. (last order at 3.15 p.m.)

SGD 1008 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 808 per adult

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

SGD 258 per adult

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

SGD 129 per child* (six to 12 years of age)

SGD 64.50 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 Oysters

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

Sauces and Condiments

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

Sashimi

**Salmon, Akami Tuna, Hamachi, Akagai,
Amaebi, Hokkigai, Tako**

Donburi

Choice of Raw, Marinated Fish or Seafood 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,
Orange Champagne Dressing, Extra Virgin Olive Oil**

Cold Cuts

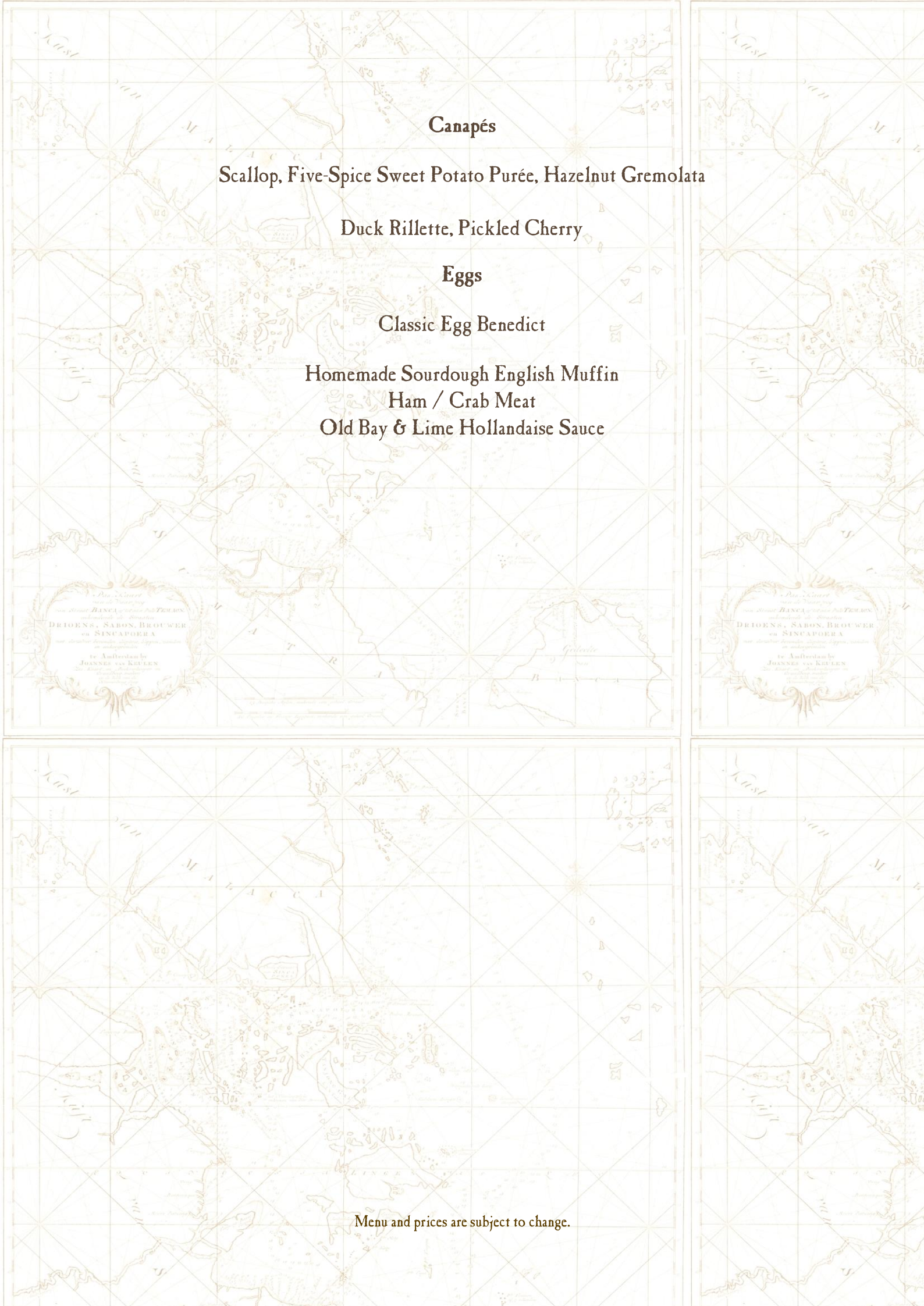
Wagyu Beef Pastrami, Arugula, Parmigiano Reggiano, Parma Ham and Cantaloupe

Selection of Aged European Cheese

Condiments

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

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Canapés

Scallop, Five-Spice Sweet Potato Purée, Hazelnut Gremolata

Duck Rillettes, Pickled Cherry

Eggs

Classic Egg Benedict

Homemade Sourdough English Muffin

Ham / Crab Meat

Old Bay & Lime Hollandaise Sauce

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THE GRILL & ROTISSERIE

Lobster Bisque

Boston Lobster, Café de Paris Butter

Herb-crusted Patagonian Toothfish, Fish Bone Jus

Australian Scallop, Sauce Noilly Prat, Leek, Bouchot Mussel

Spanish Octopus, Ratte Potato, Piperade

Potato Boulangère

Salt-baked Celeriac, Remoulade Sauce, Fried Capers

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

Roasted Maitake Mushroom, Garlic & Parsley Butter

Heirloom Carrot Tarte Tatin

À La Minute

Vol au Vent, Sweetbread, Foie Gras, Morel Sauce

Western Cravings

Spanish Rubia Gallega OP Rib

Slow-roasted Turkey, Chestnut Stuffing

Honey-glazed Gammon Ham

Condiments

Dijon Mustard, Horseradish, Mix Pizzutello Tomato, Mole, Chimichurri,

Apple Compôte, Crème de Volaille, Red Wine Jus

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THE WOK

Double-Boiled Golden Superior Broth, Conpoy,
Fish Maw, Eight-Headed Abalone, Crystal Fin

Black Pepper Lamb Rib

Braised Ec Fu Noodle, Mushroom, Pork Tendon, Shrimp Roe

Crab Meat Omelette Fried Rice, Abalone

Sweet and Sour Pork

Wok-fried Scallop, Asparagus, XO Sauce

Grilled Cod Fish, Garlic Crisp, Oyster Sauce

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

Singapore Chilli Lobster, Golden Mantou

Local Roast Meats

Chicken Rice

Roast Duck

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

Noodles

Colony Laksa

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

Vietnamese "Phở Bò" Beef Noodle Soup
Wagyu Beef, Onion, Basil Leaf, Bean Sprout, Lime

Menu and prices are subject to change.

THE STEAM BASKET

Har Kow

Abalone Siew Mai

Pork Xiao Long Bao

Salted Egg Custard Bun

Scallop Seafood Dumpling

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THE TANDOOR

Dhal Tadka

Aloo Gobi

Palak Paneer

Falafel

Thakkali Sadam

Chicken Tikka Masala

Lamb Shank Masala

Tandoori Turkey

Breads

Plain 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

rc.sinrz.restaurantreservations@ritzcarlton.com

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