

COLONY

A True Taste of Singapore

JAPANESE 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 Sundays

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

SGD 998 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 698 per adult

Inclusive of unlimited pours of Champagne Dom Pérignon 2015, 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 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

Chef's Special

Tuna Canapé

Sashimi

Salmon, Amaebi, Tsubugai

Daily Market Fish

Bonito / Buri / Madai / Hirame

LIVE HON MAGURO CARVING

Nigiri Sushi

Homemade Special Maki Station

Soft Shell Crab Roll

Ankimo Roll

Donburi

Unagi Don, Ikura

Chirashi don

Sauces and Condiments

Japanese Soy Sauce, Pickled Ginger, Wasabi

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Salad Bar

Mizuna, Mesclun Mix, Kale, Tomato Cherry, Crudités
Button Mushroom, Cucumber, Pomelo, Red Onion, White Corn
Japanese Potato Salad, Chuka Kurage, Chuka Hotate, Kinpira Gobo, Chuka Wakame,
Yuzu Sumiso Buri Carpaccio, Mozuku Octopus, Sashimi Salad Wasabi Dressing

Dressings

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

Cold Cuts

Wagyu Beef Pastrami, Parma Ham, Iberico Bellota, Chorizo, Beef Pastrami, Felino Salami

Selection of Aged European Cheese

Condiments

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

Eggs

Classic Egg Benedict

House-made Sourdough English muffin
Ham / Smoked Salmon, Hollandaise Sauce

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THE GRILL & ROTISSERIE

Truffle Mushroom Soup

Boston Lobster, Uni Sauce

Misoyaki Black Cod

Hokkaido Scallop, Sake Buerre Blanc, Braised Leek

Spanish Octopus, Sweetcorn Velouté, Nduja

Potato Boulangère

Sweet Potato Mousseline, Château d'Estoublon, Madagascan Vanilla

Haricot Vert, Roasted Red Onion, Ricotta Salata

Cévennes Onion Tarte Tatin

Roasted Leek, Beurre Noisette, Hazelnut

Sauteed Maitake Mushroom, Garlic & Parsley Butter

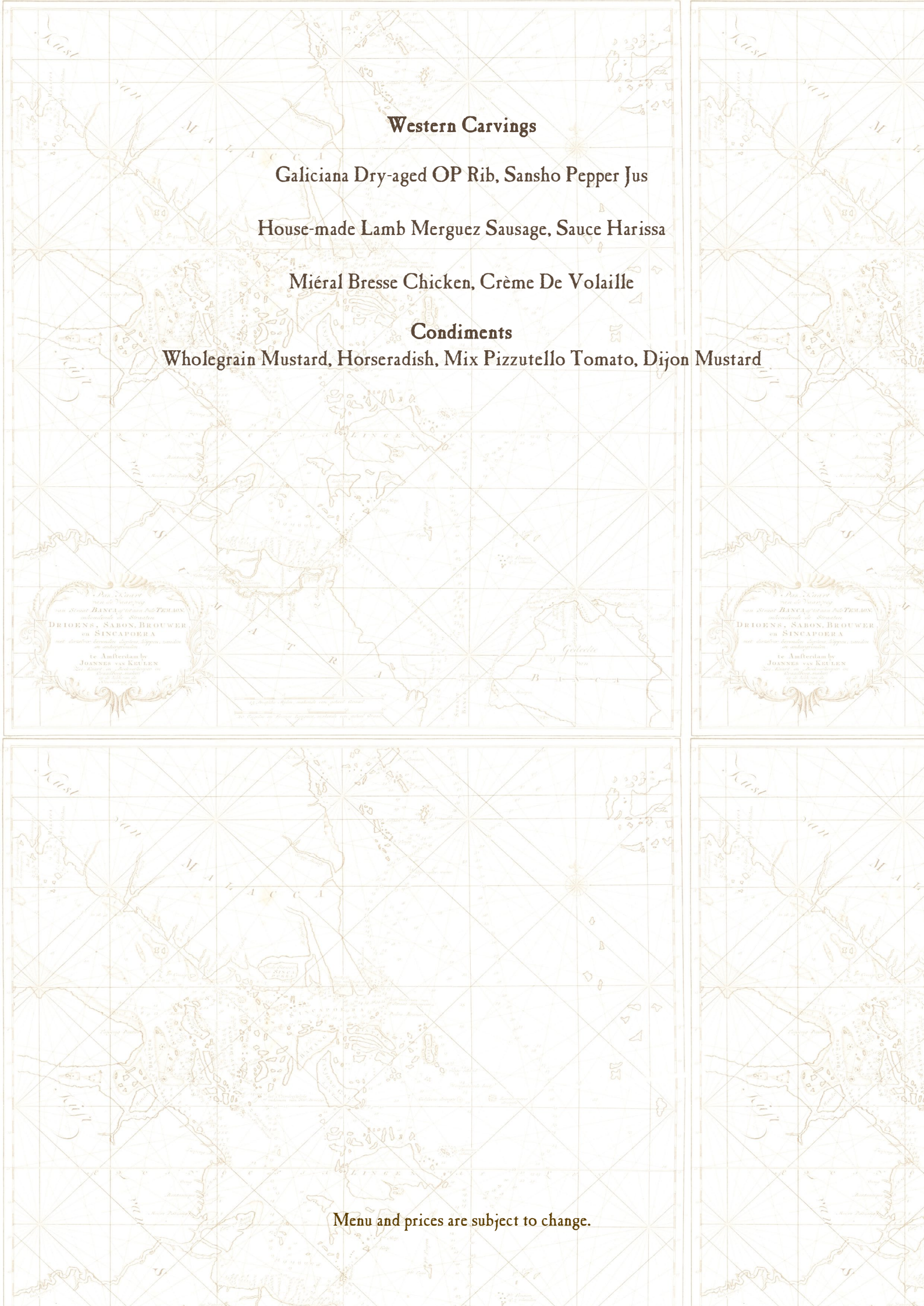
À La Minute Chef Table

Foie Gras, Smoked Eel, Shitake, Dashi Broth

Crystal Fin Chawanmushi, Oscietra Caviar,

Uni Espuma

Menu and prices are subject to change.



Western Carvings

Galiciana Dry-aged OP Rib, Sansho Pepper Jus

House-made Lamb Merguez Sausage, Sauce Harissa

Miéral Bresse Chicken, Crème De Volaille

Condiments

Wholegrain Mustard, Horseradish, Mix Pizzutello Tomato, Dijon Mustard

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THE WOK

Double-boiled Superior Fish Bone Soup, Conpoy, Fish Maw,
Eight-headed Abalone, Crystal Fin

Kurobuta Tonkatsu, Shredded Cabbage, Katsu Sauce

Wagyu Beef Yaki Udon

Unagi Omurice

Abalone Butter Soya Yaki

Deep Fried Shishamo, Shichimi Togarashi Mayonnaise, Lemon

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

Octopus Okonomiyaki

Menchi Katsu "Minced Meat Cutlet"

Tempura Vegetable

Nasu Eggplant, Kabocha, Sweet Potato, Shiitake Mushroom

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

Local Roast Meats

Chicken Rice

Roast Duck

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

Menu and prices are subject to change.

Noodles

Colony Laksa

Tonkotsu Ramen, Pork Chashu, Ajitsuke Tamago

Wagyu Beef Sukiyaki

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

Aloo Gobi

Palak Paneer

Falafel

Butter Garlic Pulao

Chicken Tikka Masala

Hyderabadi Lamb Chop

Tandoori Chicken

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.

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

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+ (65) 6434-5288

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