

COLONY



A True Taste of Singapore

NATIONAL DAY LUNCH

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 8 August 2026
12 p.m. to 2.30 p.m. (last order at 2.15 p.m.)

SGD 92 per adult
SGD 46 per child (six to 12 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

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

Sauces and Condiments

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

Sashimi

Salmon, Tuna, Octopus

Assortment of Sushi and Rice Rolls

Sauces and Condiments

Pickled Ginger, Wasabi, Japanese Soy Sauce

Salad Bar

**Rocket, Baby Gem Lettuce, Mesclun Mix, Kale, Button Mushroom, Cucumber,
Tomato Bocconcini Salad, Glass Noodles Salad, Olive, Pomelo,
Red Onion, Shrimp, Black Fungus, Jellyfish Salad
Farro, Grilled Squid with Hoisin Gochujang Sauce**

Dressings

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

Cold Cuts

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

Selection of Cheese

Condiments

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

Menu and prices are subject to change.

À La Minute

Available on Mondays, Wednesdays, Fridays, Sundays

Freshly Wrapped Popiah

Kueh Pie Tee, Peanut

Available on Tuesdays, Thursday, Saturdays

Singapore Rojak

Menu and prices are subject to change.

THE GRILL & ROTISSERIE

Soup of the Day

Norwegian Salmon, Buttermilk Nage, Dill Oil, Pickled Cucumber

Smoked Pork Belly, Sauce Mustard, Pickled Mustard Seed

GG French Poulet, Sarawak Pepper Sauce

Potato Mousseline, Buerre Noisette

Couscous, Fresh Herbs, Dried Fruits & Nuts

Haricot Vert, Peanut Dressing, Furikake

Chickpea Panisse, Olive Tapenade

À La Minute

Alsatian Flammekueche

Bacon, Onion, Gruyère

Western Cravings

Sanchoku Wagyu Rump Cap

Condiments

Dijon Mustard, Pommery Mustard, Horseradish, Onion Marmalade, Sauce Diane

Pasta

Linguine Carbonara, Guanciale, Kampot Pepper

Paccheri Puttanesca

Ravioles De Royan, Sauce Vin Blanc, Hazelnut, Comte

Orecchiette, Asian Herb Pesto, Prawn, Chilli Oil

Menu and prices are subject to change.

THE WOK

Fish Maw Bak Kut Teh

Laksa Fried Rice, Abalone, Prawn

Singapore Char Kway Teow

Shrimp Paste Chicken

Salted Egg Softshell Crab

Sambal Petai Prawns

Jing Du-style Pork Rib

Assam Grouper Fish Curry, Cabbage, Long Bean, Beancurd Sheet

Sweet and Sour Mock Fish (V)

Green Dragon Chive, Shimeji Mushroom, Silverfish

Local Roast Meats

Chicken Rice

Roast Duck

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

Menu and prices are subject to change.

Noodles

Colony Laksa

Singapore Prawn Noodle Soup, Tiger Prawn, Ajitsuke Tamago

Kuay Chap, Pig Stomach, Big Intestine, Pork Belly, Pork Skin, Egg, Tau pok

THE STEAM BASKET

A Selection of 5 Dim Sum Varieties

Salted Egg Custard Bun

Har Kow

Seafood Dumpling

Chicken Siew Mai

Vegetarian Jade Dumpling

Menu and prices are subject to change.

THE TANDOOR

Dhal of the Day

Indian Mamak Rojak

Mutton Varuval

Butter Chicken Masala

Nasai Chicken Dum Biryani

Paneer Tikka

Falafel

Breads

Plain Naan

Garlic Naan

Cheese Naan

Hotdog Cheese Paratha

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.

Sweet Treats

A variety of homemade chocolate barks, candies, chocolate truffles and cookies.

Ice Cream and Sorbet

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

HOT DESSERTS

Bread & Butter Pudding with 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