

COLONY

A True Taste of Singapore

NEW YEAR'S EVE 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 31 December 2026
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 248 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 124 per child* (six to 12 years of age)

SGD 62 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, Akami Tuna, Kampachi, Hokkigai,
Amaebi, Tsubugai, Mongo Ika

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

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Cold Cuts

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

Selection of Aged European Cheese

Condiments

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

Canapés

Scallop, Five Spice Sweet Potato Purée, Hazelnut Gremolata

Duck Rillettes, Pickled Cherry

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

Lobster Bisque

Boston Lobster, Piment D'Espelette Butter, Sauce Vierge

Monkfish, Vadouvan Sauce, Green Apple & Cucumber Salsa, Coriander Oil

Australian Scallop, Sauce Noilly Prat, Leek, Bouchot Mussel

Mongo Ika Meunière

Potato Boulangère

Sweet Potato Mousseline, Chateau d'Estoublon, Madagascan Vanilla

Salt-baked Celeriac, Remoulade Sauce, Fried Caper

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

Grilled Savoy Cabbage, Petite Pois À La Francaise

Heirloom Carrot Tarte Tatin

À La Minute

Vol au Vent, Sweetbread, Foie Gras, Morel Sauce

Western Carvings

Spanish Rubia Gallega OP Rib

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**

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THE WOK

Double-boiled Golden Superior Broth, Conpoy, Fish Maw, Eight-headed Abalone, Crystal Fin

Barbecued Char Siu Lamb Rib

Braised Ee 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 Crab, Golden Mantou

Local Roast Meats

Chicken Rice

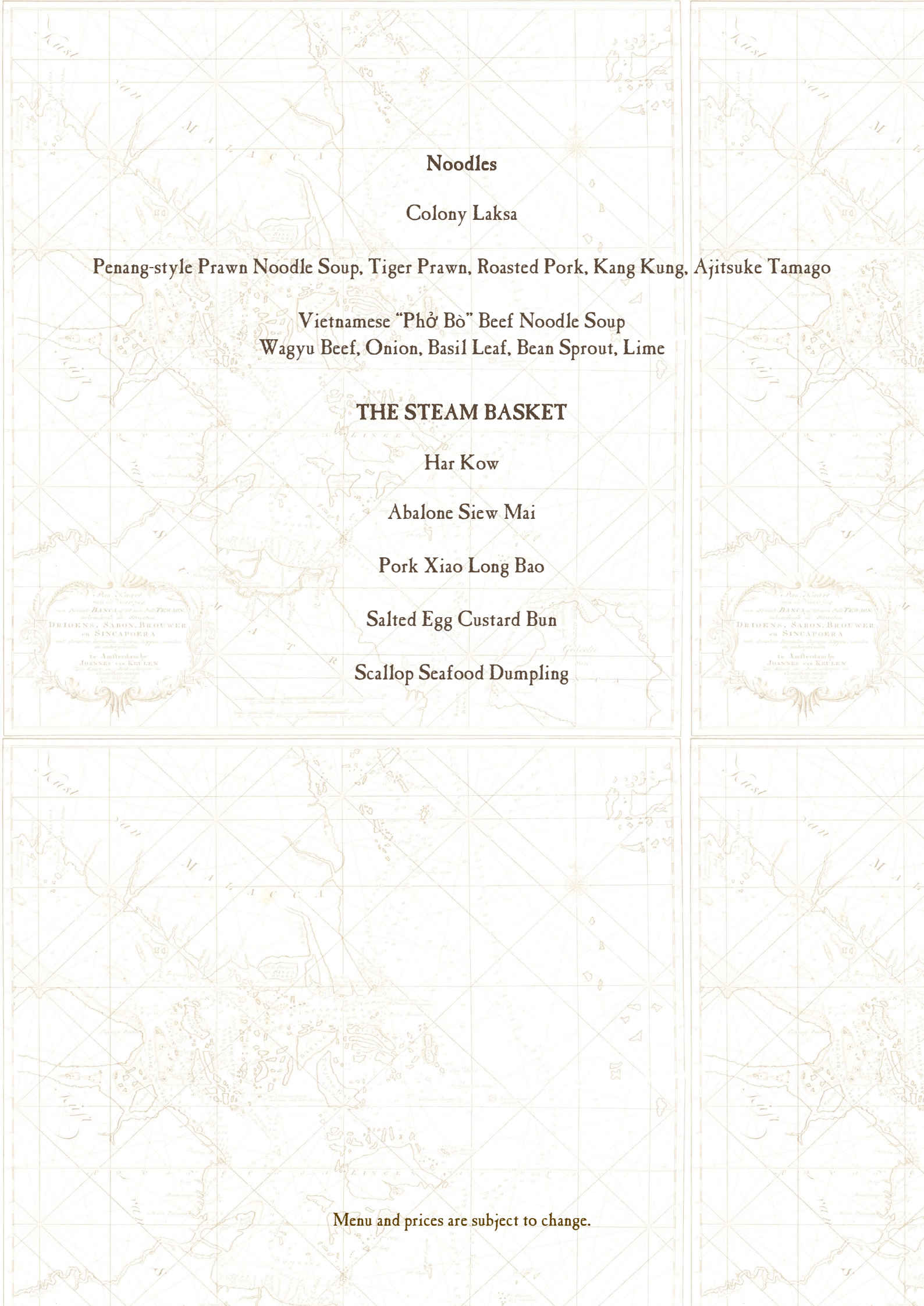
Roast Duck

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

Menu and prices are subject to change.



Noodles

Colony Laksa

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

THE STEAM BASKET

Har Kow

Abalone 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

Thakkali Sadam

Chicken Tikka Masala

Lamb Shank Masala

Tandoori Turkey

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

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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