

COLONY

A True Taste of Singapore

NEW YEAR EVE 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 31 December 2026
6 p.m. to 10.30 p.m. (last order at 10.15 p.m.)

SGD 1048 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 848 per adult

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

SGD 368 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 184 per child* (six to 12 years of age)

SGD 92 per child* (three to five years of age)

*Inclusive of unlimited pours of soft drinks

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, Poached Prawn, Black Mussel,
Flower Clam, Sea Whelk, Langoustine, Yabby, Sea Whelk

Sauces and Condiments

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

Sushi & Sashimi

Sliced Salmon, Otoro, Kampachi, Hokkaido Scallop, Akagai, Tako, Botan Ebi,
Tsubugai, Amaebi

Rice Roll

Lobster Mentai Maki
Aburi Salmon Maki, Truffle
Snow Crab Maki, Avocado

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,
Orange Champagne Dressing, Extra Virgin Olive Oil

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Cold Cuts

Wagyu Beef Pastrami, Beef Pastrami, San Daniele Ham, Iberico Ham, Chorizo,
Rosette Salami, Prosciutto Di Parma, Truffle Salami
Foie Gras Terrine, Ham Hock Terrine, Bresaola Beef, Corsican Coppa

Selection of Cheese

Condiments

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

NEW YEAR SPECIALS

Salmon Roulade, Creamy Sea Urchin Sauce

Baharat Spice Prawn, Honey Harissa Sauce

Chargrilled Octopus, Potato, Salsa Verde

Live Station

Shio Kombu Capellini, Oyster Leaf, Kaviari Kristal Caviar

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THE GRILL & ROTISSERIE

Jerusalem Artichoke Soup

Red Prawn, Champagne Sauce, Oscietra Caviar

Wild French Turbot, Sauce Nantua, Parsley Oil

Hokkaido Scallop, Sauce Noilly Prat, Leek, Bouchot Mussel

Mongo Ika, Saffron Sauce, Zucchini & Preserved Lemon Salsa

Potato Gratin Dauphinoise

Salsify, Comté Sauce, Hazelnut, Black Truffle

Grilled Savoy Cabbage, Petite Pois À La Francaise

Sautéed Girolles Mushroom, Garlic & Parsley Butter

Belgian Endives, William Pear Tarte Tatin, Walnut, Roquefort

Deep Fried Brussel Sprouts, Sesame Dressing, Pickled Jalapeño, Bonito Flake

Western Carvings

Wagyu Beef Tenderloin en Croute

Slow Roasted Turkey, Chestnut Stuffing

Honey Glazed Gammon Ham

Condiments

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

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Pasta

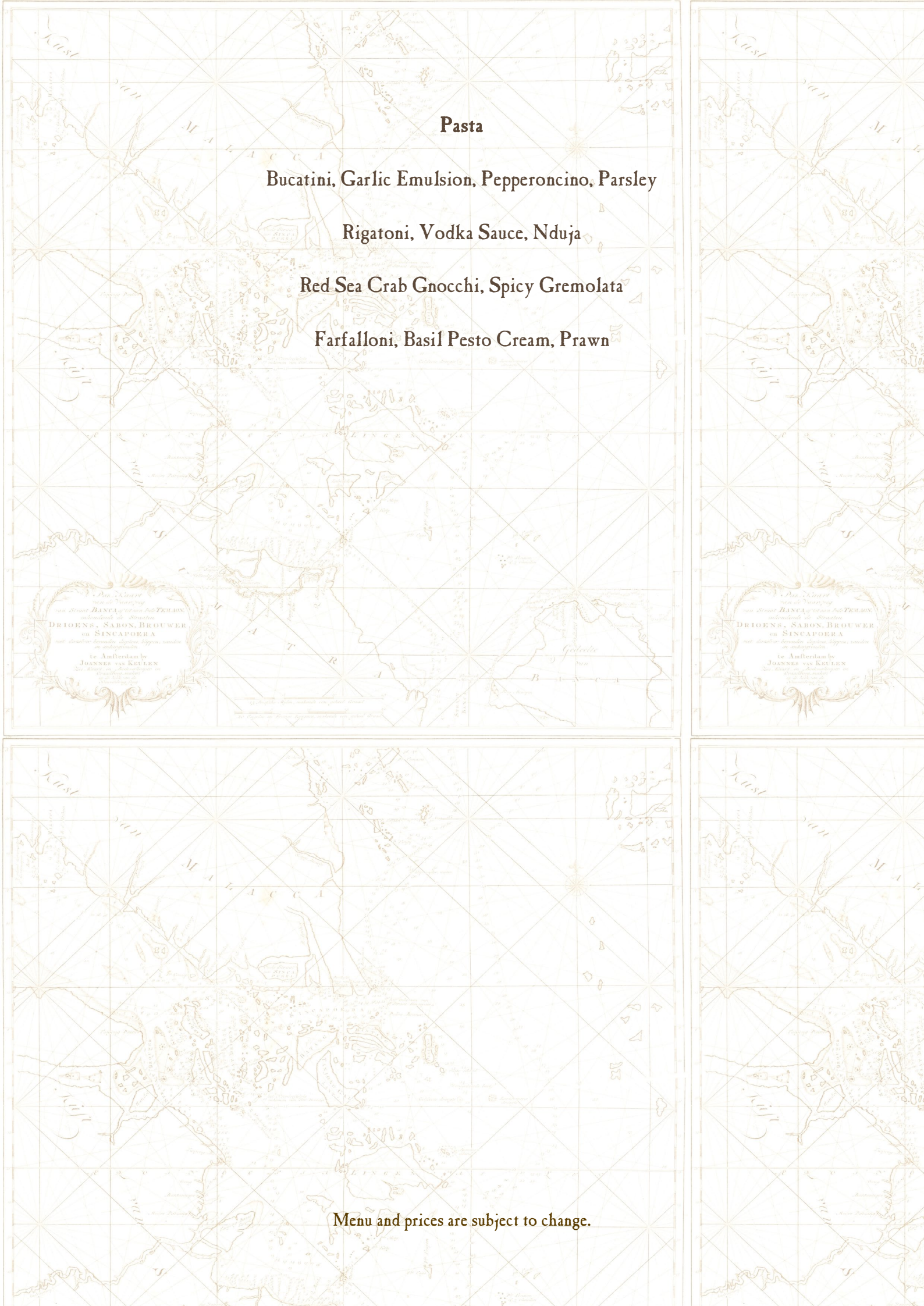
Bucatini, Garlic Emulsion, Pepperoncino, Parsley

Rigatoni, Vodka Sauce, Nduja

Red Sea Crab Gnocchi, Spicy Gremolata

Farfalloni, Basil Pesto Cream, Prawn

Menu and prices are subject to change.



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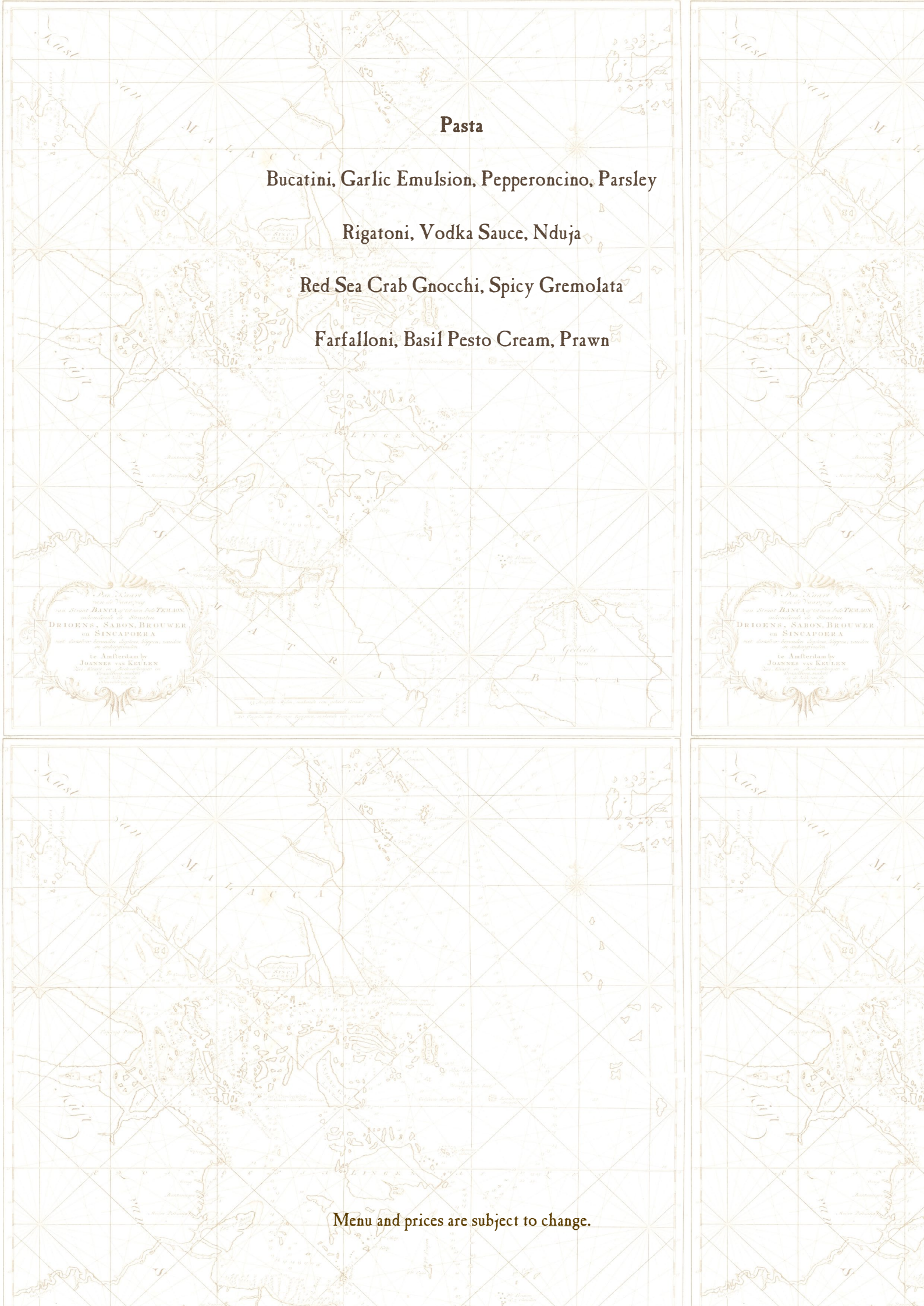
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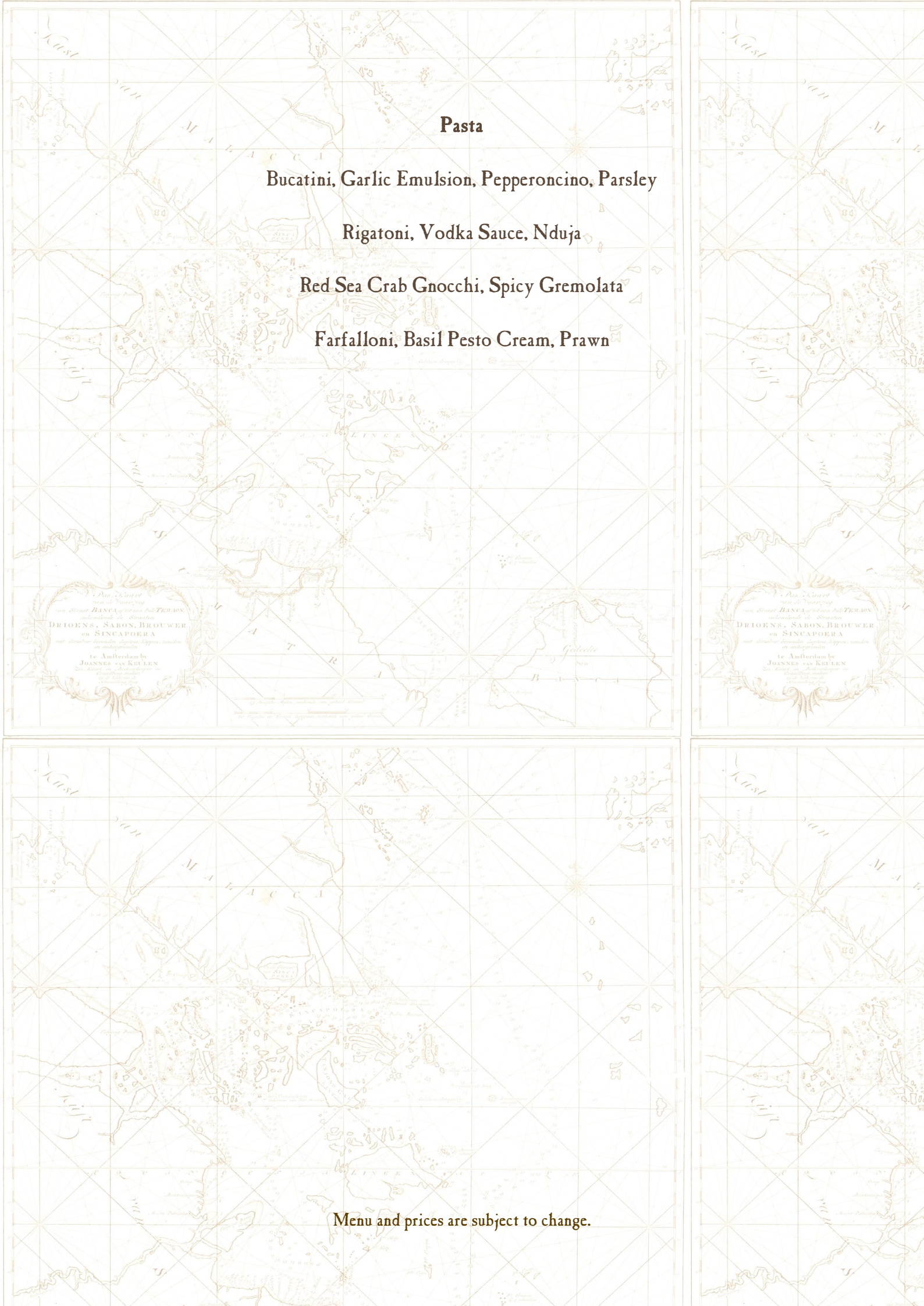
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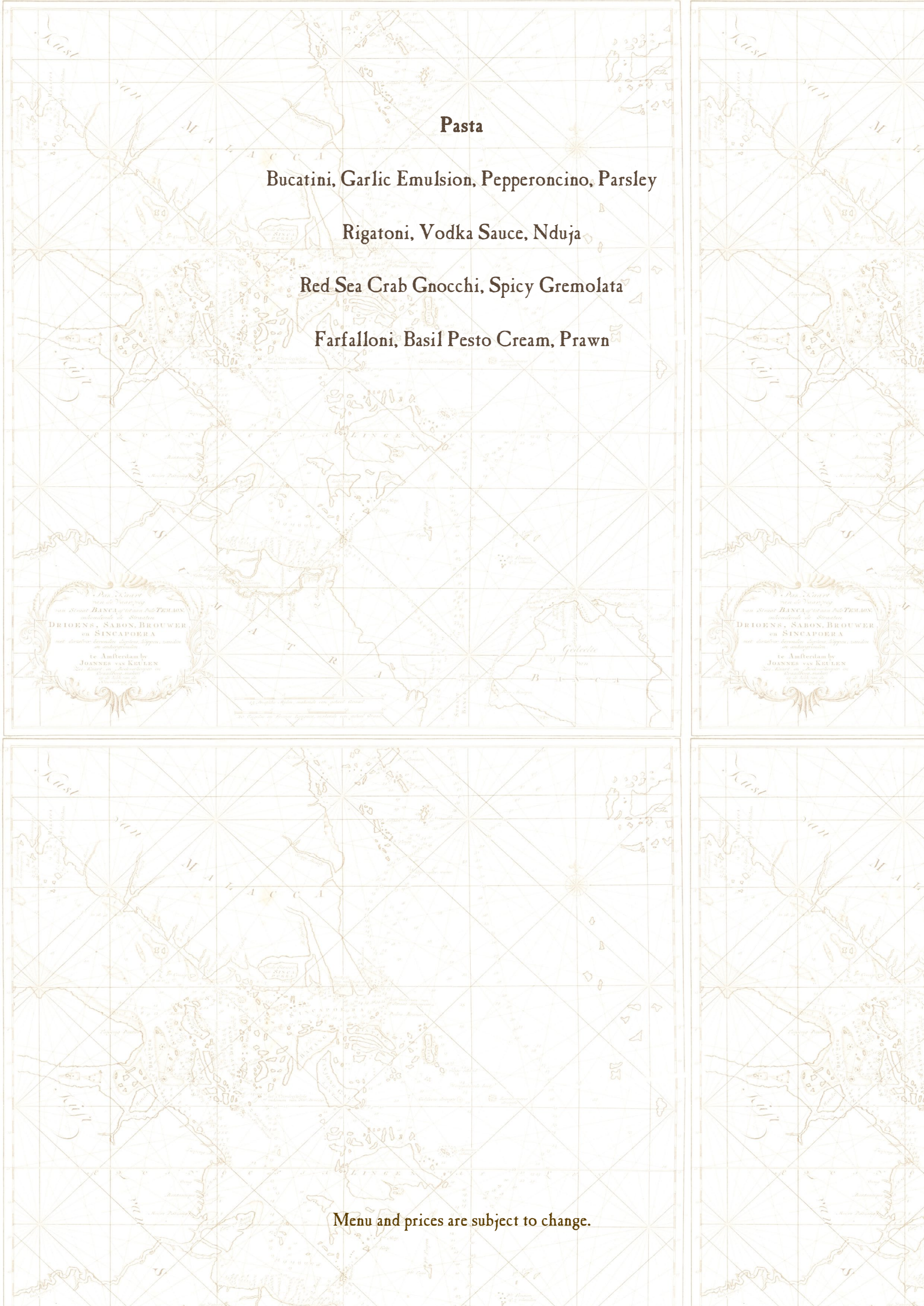
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THE WOK

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

Singapore Chilli Crab, Golden Mantou

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

Barbecued Chicken Wing, Calamansi

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

A Selection of 5 Dim Sum Varieties

Salted Egg Custard Bun

Har Kow

Seafood Dumpling

Abalone Siew Mai

Pork Xiao Long Bao

Menu and prices are subject to change.

THE TANDOOR

Dhal of the Day

Falafel

Deep-fried Spiced Bitter Gourd

Achari Paneer

Lamb Rogan Josh

Butter Chicken Masala

Biryani Rice

Tandoori Turkey

Gunpowder Deep Fried Calamari

Breads

Plain Naan

Cranberry Cheese Naan

Crackers

Plain Pappadum

Masala Pappadum

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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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