

COLONY

A True Taste of Singapore

THANKSGIVING 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 26 November 2026
6.00 p.m. to 10.30 p.m. (last order at 10.15 p.m.)

SGD 148 per adult
SGD 74 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

Freshly Shucked Oysters

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

Sauces and Condiments

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

Sashimi

Salmon, Tuna, Kampachi, Hokkaido Scallop

Assortment of Sushi and Rice Rolls

Sauces and Condiments

Japanese Soy Sauce, Pickled Ginger, Wasabi

Salad Bar

**Rocket, Baby Romaine, Mesclun Mix, Kale, Tomato Cherry,
Swiss Mushroom, Cucumber, Marinated Olive, Pomelo, White Corn,
Shrimp, Red Skin Potato, Farro, Szechuan Fish Skin Salad**

Dressings

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

Cold Cuts

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

Selection of Cheese

Condiments

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

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À La Minute

Beef Sirloin / Cajun Prawn Taco,
Nacho, Pico de Gallo, Guacamole

Thanksgiving Special

Macadamia Crushed Tuna, Sumac Onion, Roasted Garlic & Fennel Tzatziki

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THE GRILL & ROTISSERIE

Clam Chowder

Boston Lobster, Café de Paris Butter

Halibut, Grenobloise

Morrisseau Mussel, Saffron Nage

Spanish Octopus, Ratte Potato, Piperade

Potato Mousseline

Glazed Carrot, Orange Gastrique, Dukkah Spice

Leek & Mushroom Gratin

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

Western Carvings

Spiced Lumina Lamb Leg

Slow-roasted Turkey, Chestnut Stuffing

Honey-glazed Gammon Ham

Condiments

Dijon Mustard, Horseradish, Mix Pizzutello Tomato, Mole, Chimichurri, Apple Compôte,
Crème de Volaille, Harissa Sauce

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Pasta

Bucatini, Garlic Emulsion, Pepperoncino, Parsley

Rigatoni, Vodka Sauce, 'Nduja

Crab Risotto, Zucchini, Mint

Farfalloni, Basil Pesto Cream, Prawn

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THE WOK

Soup of the Day

Unagi Fried Rice, Furikake

Sri Lankan Crab Hokkien Mee

XO Fried Scallop & Prawn, Garlic Shoot

Steamed Soon Hock, Supreme Soy Sauce, Ginger, Garlic

Deep-fried Soft Shell Crab,
Singapore Chilli Crab Sauce, Golden Mantou

Braised Japanese Flower Mushroom, Fish Maw, Broccoli

Colony Salted Egg Chicken, Fish Skin

Kurobuta Pork Rib King

Local Roast Meats

Chicken Rice

Roast Duck

Crackling Pork Belly

Char Siew

Chicken Satay
Peanut Sauce, Rice Cake, Cucumber, Onion

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Colony Laksa

Martell Fish Noodle Soup, Dong Xing Grouper

Har Kow

Abalone Siew Mai

Vegetarian Jade Dumpling

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THE TANDOOR

Dhal of the Day

Lamb Rogan Josh

Butter Chicken

Biryani Rice / Jeera Pulao / Green Peas Pulao

Achari Paneer

Falafel

Deep-fried Spiced Bitter Gourd

Tandoori Turkey

Gunpowder Deep-fried Calamari

Breads

Plain Naan

Garlic Naan

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,
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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