

# COLONY

A True Taste of Singapore

## NEW YEAR'S DAY VINTAGE CHAMPAGNE BRUNCH

1 January 2021

Enjoy unlimited servings from our conservatory kitchens.  
Our Ladies & Gentlemen will be pleased to personally serve the dishes to your table.

Available from 12 p.m. to 3 p.m. (last order at 2.30 p.m.)

\$388 per adult\*

(Includes unlimited pours of Bollinger La Grande Année 2007)

\$198 per adult

(Includes unlimited pours of Champagne Barons de Rothschild Réserve Ritz Millésime 2010, Champagne Barons de Rothschild Réserve Ritz Rosé NV, house pour red/white wines, draft beer, soft drinks, fruit flavoured sparkling water and a festive cocktail)

\$99 per child\* (six to 12 years of age)

\$50 per child\* (three to five years of age)

\*Includes unlimited pours of soft drinks and fruit flavoured sparkling water

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](mailto:rc.sinrz.restaurantreservations@ritzcarlton.com).

Menu is subject to change.



**THE ICE BAR**

Oysters  
Sauces & Condiments

Fisherman's Catch Seafood Platter  
Sauces & Condiments

Sashimi Platter  
Salmon/ Tuna/ Amberjack/ Tako

Sushi  
An Assortment of Sushi

Pickled Ginger, Wasabi, Japanese Soy Sauce,  
Tomato Vinaigrette, Onion, Soy Sauce

**Salad Bar**

Caesar Salad, Smoked Salmon

Seafood Salad, Japanese Sesame Dressing

Smoked Duck Salad, Kale, Sherry Mustard

Vegetarian Salad, Balsamic Vinaigrette

Burrata, Avocado, Shaved Truffle, Lemon Herb Dressing

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**Cold Cuts & Cheese Platter**

Wagyu Beef Pastrami, Sauerkraut, Rye Bread

Serrano Ham, Manchego Cheese

Assorted Cheese Platter

**Canapés**

Duck Foie Gras Parfait, Raspberry Gelée, Lavosh

Slow-cooked Scallop, Fennel, Vadouvan Carrot Purée

Beetroot, Goat Cheese Mousse, Walnut Crisp

**Egg Station**

Classic Eggs Benedict

Lobster Eggs Benedict, Butter Brioche

**New Year's Day Brunch Specials**

King Prawn, Salmon Roe, Russian Salad

Seared Tuna, Heirloom Tomato, Sesame Soy Vinaigrette

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## THE GRILL AND ROTISSERIE

Cognac-infused Lobster Bisque

Duck Foie Gras, Rum & Raisin Jus, Pine Nut, Garlic Herb Bruschetta

A La Plancha Boston Lobster, Chardonnay Nage

Slow-baked Onyx Beef Tomahawk, Yorkshire Pudding, Red Wine Jus

### Festive Platters

Roasted Turkey, Chestnut Stuffing, Brussel Sprout,  
Chestnut, Giblet Gravy

Honey-glazed Gammon Ham, Cranberry Compôte

Pan-seared Cod & Scallop, Mashed Potato, Poached Asparagus,  
Truffle Butter Sauce

Winter Vegetable Cocotte, Pumpkin, Pesto Oil

### Pasta

A selection of Pasta

Seafood Linguine, Aglio Olio

Tagliolini, Chicken, Spinach, Alfredo Sauce

Rigatoni, Beef Ragout

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**Local Roast Meats**

Chicken Rice

Roasted Duck

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Steamed Rice Cake, Cucumber, Onion

**THE WOK**

Double-boiled Superior Chicken Broth, Abalone, Fish Maw

Singapore Chilli Crab Claw, Man Tou

Pumpkin, Shellfish, Tomato Fried Rice

Sweet & Sour Kurobuta Pork

Wok-fried Salted Egg Scampi, Fish Skin

Steamed Tiger Grouper, Garlic Soy Sauce

Broccoli, Mushroom, King Top Shell, Pacific Clam, Fungus

**Noodles**

Colony Laksa

Minced Char Siew Dry Noodle, Mild Spicy Lobster Sauce

Fish Ball, Pork Lard, Scallion, Ramen Soup

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## THE STEAM BASKET

Charcoal Har Kow

Scallop Dumping

Xiao Long Bao

Salted Egg "Mushroom" Bun

Black Sesame Bun

## THE TANDOOR

Tandoori

Tandoori Chicken Tikka, Plain Naan

Butter Chicken, Briyani Rice

Adraki Lamb Rack, Garlic Naan

Indian-Spiced Crispy Soft Shell Crab

Dahl Mahkani

Selection of Breads

Olive, Sundried Tomato Focaccia

Lavosh, Grissini Breadstick

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## THE PATISSERIE

### Western Dessert

Cherry Chocolate Roll

Chocolate S'mores Pie

Chocolate Raspberry Cheesecake

Tanariva Yoghurt Mango Choux

Manjari Mousse, Banana Passion Crèmeux

### "Festive Sphere"

Chocolate, Pear, Vanilla

Strawberry "Cloud", Lemon White Chocolate Cream

Mont Blanc Raspberry

Macaron/ Praline/ Candied Chestnut

Lemon Madeleine, Spiced Hot Chocolate

### Festive Set

Fruit Cake, Chocolate Strawberry Tart, Chocolate Exotic Puff

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**Asian Dessert**

Chocolate Mochi, Chocolate Pandan Kueh Lapis, Chocolate Egg Tart

Chocolate Egnog French Toast, Pumpkin Cream, Berry

Vanilla Cinnamon Parfait, Glühwein Pear

Chocolate Macadamia Nut Soufflé Tart, Ice-Cream

Ice Cream and Sorbet

Fruit Platter

**THE FRUIT STALL**

A selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava



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Schiedamsche  
Wijn- en  
Stout-*BANCA* van de *TEMAN*  
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van *SINGAPOER*  
te Amsterdamsche  
*JOANNE van KIELEN*



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