

BEVERAGE LIST

In compliance with Government regulations, all alcoholic beverages must be consumed by 10.30 p.m.

	Glass 150 ml	Bottle 750ml
Champagne		
Champagne Barons de Rothschild Réserve Ritz Brut NV	32	178
White Wines		
Nik Weis Selection Urban Riesling, Mosel Germany	23	115
Beringer, Chardonnay, The Rhine House USA	26	130
Jean-Max Roger, Sancerre, Loire Valley France	32	160
Red Wines		
Pirramimma Shiraz, McLaren Vale Australia	26	130
Maison Hervé Kerlann, Pinot Noir, Burgundy France	29	145
Beringer, Cabernet Sauvignon, The Rhine House USA	30	150

Beverage Packages

Prosecco Beverage Package @ \$52++ per guest

Includes unlimited pours of Prosecco, Beer, Red and White Wine

Champagne Beverage Package @ \$98++ per guest

Includes unlimited pours of Champagne, Beer, Red and White Wine

Colony Craft Beers

Colony Singapore Lager / Colony Summer Ale / Colony Session IPA

\$18++ per bottle

Colony Cocktails

Long Journey

Monkey Shoulder Whisky, Irish Stout Reduction, Honey, Lemon, Nutmeg

Dutch Courage

Dutch Genever, Grand Marnier, Chartreuse, Orange Juice, Lemon Juice, Tonic Water

Bay of Biscay

Rémy Martin VSOP, Tio Pepe Sherry, D.O.M Bénédicotine

Bengal Brew

Michter's Bourbon, Condensed Milk, Coffee, Mr Black Coffee Liqueur, Egg White

Governor's Invitation

White Rum, Coconut Water, Pineapple & Lemongrass Syrup, Champagne, Lemon Juice

\$22++ per cocktail

Menu is subject to change.

COLONY



A True Taste of Singapore

FESTIVE SEAFOOD DINNER

21 November to 26 December

Friday and Saturday

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

Available from 6.30 p.m. to 10.30 p.m. (last order at 10 p.m.)

\$108 per adult

\$54 per child (six to 12 years of age)

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 is subject to change.



THE ICE BAR

Oysters
Sauces & Condiments

Fisherman's Catch Seafood Platter
Sauces & Condiments

Sashimi Platter
Salmon/ Tuna/ Amberjack

Sushi
An Assortment of Sushi

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



Salad Bar

Caesar Salad

Seafood Salad, Japanese Sesame Dressing

Smoked Duck Salad, Kale, Sherry Mustard

Vegetarian Salad, Balsamic Vinaigrette

Menu is subject to change.



Cold Cuts & Cheese Platter

Pork Charcuterie

Beef Charcuterie

Assorted Cheese Platter

Pâté & Terrine

Pork Pâté, Salmon Terrine, Cracker

Seafood Night Specials

Hokkaido Scallop Ceviche, Pico de Gallo

King Prawn, Cilantro, Spicy Cashew Dressing

Local Delights

Wrapped Popiah

Lobster Kueh Pie Tee

Menu is subject to change.

THE GRILL AND ROTISSERIE

Cognac-Infused Lobster Bisque

A La Plancha Boston Lobster, Chardonnay Nage

Fisherman's Pie

Pan-seared King Salmon, Mashed Potato, Poached Asparagus,
Citrus Butter Sauce

Festive Platters

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

Honey-glazed Gammon Ham, Cranberry Compôte

Winter Vegetable Cocotte, Pumpkin, Pesto Oil

Hot Stone

Beef Rib, Green Pepper Crust, Red Wine Sauce, Grain Mustard

Pasta

A selection of Pasta

Lobster Linguine, Aglio Olio

Tagliolini, Chicken, Spinach, Alfredo Sauce

Rigatoni, Beef Ragout

Menu is subject to change.



Local Roast Meats

Chicken Rice

Roasted Duck

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Steamed Rice Cake, Cucumber, Onion

THE WOK

Vegetarian Shark's Fin, Crab Meat, Fish Maw Soup

“Ham Dan” Silver Fish Pearl Fried Rice

Spiced Soft Shell Prawn

Wok-fried Narcissus Pork Leg, Mushroom, Chestnut Bee Hoon

Asian Steamed Sea Bass, Broccoli, Mushroom

Colony Salted Egg Chicken, Coffee Pork Rib

Singapore Chilli Crab, Rice Cake, Golden Man Tou

Menu is subject to change.



Noodles

Colony Laksa

Minced Char Siew Dry Noodle, Mild Spicy Lobster Sauce

Crustacean Noodle Soup

THE STEAM BASKET

Har Kow

Salted Egg Custard Bun

Siew Mai

THE TANDOOR

Tandoori

Tandoori Chicken, Plain Naan

Lamb Rogan Josh, Plain Naan

Goan Fish Curry, Briyani Rice

Deep-fried Hindustan Style Soft Shell Crab, Pineapple Ginger Chutney

Dahl Mahkani

Selection of Breads

Olive & Sundried Tomato Focaccia

Layosh, Grissini Bread Stick

Menu is subject to change.



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

Cookie Set

Christmas Cookie, Spiced Hot Chocolate

Festive Set

Fruit Cake, Stollen, Mince Pie

Menu is subject to change.



Asian Dessert

Chocolate Mochi, Chocolate Pandan Kueh Lapis, Chocolate Egg Tart

Chocolate Eggnog French Toast, Pumpkin Cream, Berry

Christmas Pudding, Crème Anglaise

Gingerbread Parfait, Glühwein Poached Pear

Ice Cream & Sorbet

Fruit Platter

THE FRUIT STALL

**A selection of Chilled Juices
Apple, Mango, Orange, Pineapple, Pink Guava**

Menu is subject to change.