

COLONY



A True Taste of Singapore

NEW YEAR'S EVE DINNER 31 December 2022

Enjoy unlimited servings from our conservatory kitchens:
The Ice Bar, The Grill & Rotisserie, The Wok, The Tandoor,
The Fruit Stall and The Patisserie

Available from 7 p.m. to 10.30 p.m. (Last order at 10 p.m.)

SGD 798 per adult

Inclusive of unlimited pours of Champagne Cristal 2013,
house pour red / white wines, selected cocktails and draft beer
complemented with a serving of Oscietra caviar (30g)

SGD 598 per adult

Inclusive of unlimited pours of Champagne Dom Pérignon 2012,
house pour red / white wines, selected cocktails and draft beer

SGD 298 per adult

Inclusive of unlimited pours of Champagne Barons de Rothschild Réserve Ritz
Millésime 2015, Champagne Barons de Rothschild Réserve Ritz Rosé NV,
selected cocktails, house pour red / white wines and draft beer

SGD 248 per adult*

SGD 149 per child* (six to 12 years of age)
SGD 74.50 per child* (three to five years of age)

* Inclusive of unlimited pours of soft drinks, fruit flavoured sparkling water,
coffee, tea, and juices

Inclusive of a serving of Oscietra caviar blini upon arrival

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

Freshly Shucked Oysters

**Snow Crab, Half-shell Scallop, Flower Clam, White Clam,
Poached Prawn, Australian Black Mussel, Lobster Claw, Langoustine,
Yabby**

Sauces and Condiments

**Red Wine Shallot Vinaigrette, Tartar Sauce, Cocktail Sauce,
Tabasco, Hot Sauce, Lemon Wedge**

Sashimi

**Salmon, Akami Tuna, Kampachi, Hokkaido Scallop, Hokkigai, Tako,
Tsubugai, Botan Ebi, Akagai**

Donburi

Selection of Raw Fish, Marinated Fish or Seafood Rice Bowl

Rice Rolls

Sea Urchin, Unagi

Spicy Salmon, Sake Kawa, Ikura

King Crab, Avocado, Caviar

Sauces and Condiments

Pickled Ginger, Wasabi, Japanese Soy Sauce

Salad Bar

**Rocket, Romaine, Radicchio, Butterhead,
Lollo Bionda, Lollo Rosso**

Dressings

**Thousand Island, Caesar, Balsamic Vinaigrette,
Japanese Sesame, Extra Virgin Olive Oil, Aged Balsamic**

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Cheese
Selection of European Cheese

Cold Cuts
Air-dried Wagyu Beef, Salami, Mortadella, Iberico, Chorizo, Veal,
Pastrami, Pancetta, Prosciutto Di Parma

Condiments
Assortment of Dried Fruit, Honeycomb, Chutney, Nuts,
Crackers, Quince Paste

Terrines
Ham Hock Terrine

Foie Gras Terrine

New Year's Eve Dinner Specials

Roasted Halibut, Spring Vegetables, Salmorejo Sauce

Seared Tuna, Sesame Green Bean, Carrot, Ginger Puree

Octopus Carpaccio, Red Dulse, Wafu Vinaigrette

Herbed Shrimp, Watercress, Sweet Chilli Dressing

Pacific Clam, Asparagus, Premium XO Sauce

Abalone, Gin, Tarragon Gel

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THE GRILL & ROTISSERIE

New England Clam Chowder, Garlic Croutons

Grilled Boston Lobster, Melted Butter, Fried Garlic

Kurobuta Pork Milanese

Slow-baked Black Cod, Mentaiko Rouille

Gratin Cauliflower, Butternut Squash

Braised Lamb Osso Bucco

Poached White and Green Asparagus, Orange Segment

Truffle Potato Mousseline

Western Carvings

Honey-glazed Gammon Ham

Assorted Roasted Potato, Yorkshire Pudding

Roasted Suckling Pig

Sauces and Condiments

**Truffle Mushroom Sauce, Pinot Noir Sauce, Pineapple Sauce,
Pommery Mustard, Horse Radish, Sauerkraut**

À La Minute

**Wagyu Beef Rossini, Foie Gras,
Kirsch-infused Morello Cherries, Pinot Noir Sauce**

Tagliolini, Sea Urchin, Oyster Leaves, Kombu

Steamed Garlic Bamboo Clam, Supreme Soy Sauce

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THE WOK

Double-boiled Chicken Soup, Cordyceps Flower,
Wolfberry, Burdock Root

Steamed Whole Marble Goby, Supreme Soy Sauce

Crabmeat Abalone Fried Rice

Five Spices Pork Jowl, BBQ Glazed Pickles “Nest”

Szechuan “Firecracker” Chicken

Salted Egg Prawn, Golden Fish Skin

Wok-fried Broccoli, Black Fungus, Sea Whelk, Wolfberry

Local Roast Meats

Chicken Rice

Roast Duck

Crackling Pork Belly

Char Siew

Noodles

Colony Laksa

Colony Collagen Ramen, Sous Vide Char Siew

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THE TANDOOR

Tamatar Makai Shorba

Achari Paneer

Potato Bhuna

Dum Vegetable, Cheese

Tandoori Snapper

Chicken Tikka

Biryani Rice

Chicken Kali Mirch

Lamb Mutter

Breads

Assorted Naan Breads

Truffle Cheese Naan

Crackers

Plain Pappadum

Masala Pappadum

Menu is subject to change.



THE PATISSERIE

Vanilla Cassis Chestnut Tart

Lychee and Cheese Verrine Crumble

Forest Berries Chocolate Choux

Mango Pudding, Mango Pomelo Salsa, Bird's Nest

White Christmas Dome Cake, White Chocolate Cream, Raspberry Jelly

Gula Melaka Pandan Cake

Raspberry Pistachio Mousse Cake

Strawberry Shortcake

Mont Blanc Christmas Log Cake

Miniature Tartlet

Fruitcake

Mince Pie

Assortment of Local Desserts

Cookies and Chocolate Pralines

Festive Macaron

Assortment of Chocolate Pralines and Truffles

Menu is subject to change.



À La Minute

Colony Peanut Wrap
Peanut Nougat, Yam Ice cream, Popiah Skin, Coriander

Warm Christmas Pudding, Brandy Butter, Choice of Ice Cream

Ice Cream and Sorbet
Chocolate Sauce, Crunchy Pearl, Berry Compote, Mango Coulis,
Oreo Crumble, Mixed Nuts

New Year's Eve Special

Strawberry Jelly, Nitro Rose Champagne Sorbet

THE FRUIT STALL

Juice of the Day

Selection of Chilled Juices
Apple, Mango, Orange, Pineapple, Pink Guava

Selection of Seasonal Tropical Fruits

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