



VINTAGE CHAMPAGNE BRUNCH

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 Sundays
12 p.m. to 3.30 p.m. (last order at 3.15 p.m.)

SGD 798 per adult

Inclusive of unlimited pours of Champagne Cristal 2013, house pour red / white wines, selected cocktails, draft beer and soft drinks 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, draft beer and soft drinks

SGD 198 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, draft beer and soft drinks

SGD 99 per child* (six to 12 years of age)
SGD 49.50 per child* (three to five years of age)
*Inclusive of unlimited pours of soft drinks and fruit juices

Please note that the vintage of the Champagne is subject to change.

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.colony@ritzcarlton.com

THE ICE BAR

Freshly Shucked Oysters

Snow Crab, Langoustine, Poached Prawn, Black Mussel, White Clam, Flower Clam, Yabby, Lobster Claw, Sea Whelk

Sauces and Condiments

Red Wine Shallot Vinaigrette, Tartar Sauce, Cocktail Sauce, Spicy Citrus Soy Dressing, Tabasco, Lemon Wedge

Sashimi

Salmon, Tuna, Hamachi, Hokkigai

Donburi

Choice of Raw, Marinated Fish or Seafood Rice Bowl

Sauces and Condiments

Japanese Soy Sauce, Pickled Ginger, Wasabi

Salad Bar

Rocket, Romaine, Radicchio, Curly Crisp, Lollo Rosso, Lollo Bionda

Condiments

Beetroot, Haricot Vert, Hard-boiled Egg, Edamame, Corn Kernel, Seaweed Strips, Black Fungus, Chickpea, Broccoli, Cherry Tomato, Tuna Chunk, Smoked Chicken

Dressings

Thousand Island, Caesar, Balsamic Vinaigrette, Sesame





Crustacean Bisque

Grilled Boston Lobster, Melted Butter, Fried Garlic

Pan-seared Onyx Beef Ribeye, Lava Mashed Potato, Yorkshire Pudding, Red Wine Jus, Onion Marmalade

Roasted Pork Porchetta, Sauerkraut, Plum Mustard Glaze

Salmon Wellington, Lemon-Dill Beurre Blanc

Lobster Mille-feuille, Green Goddess Sauce

Baked Cauliflower Trio, Garlic Butter

À La Minute

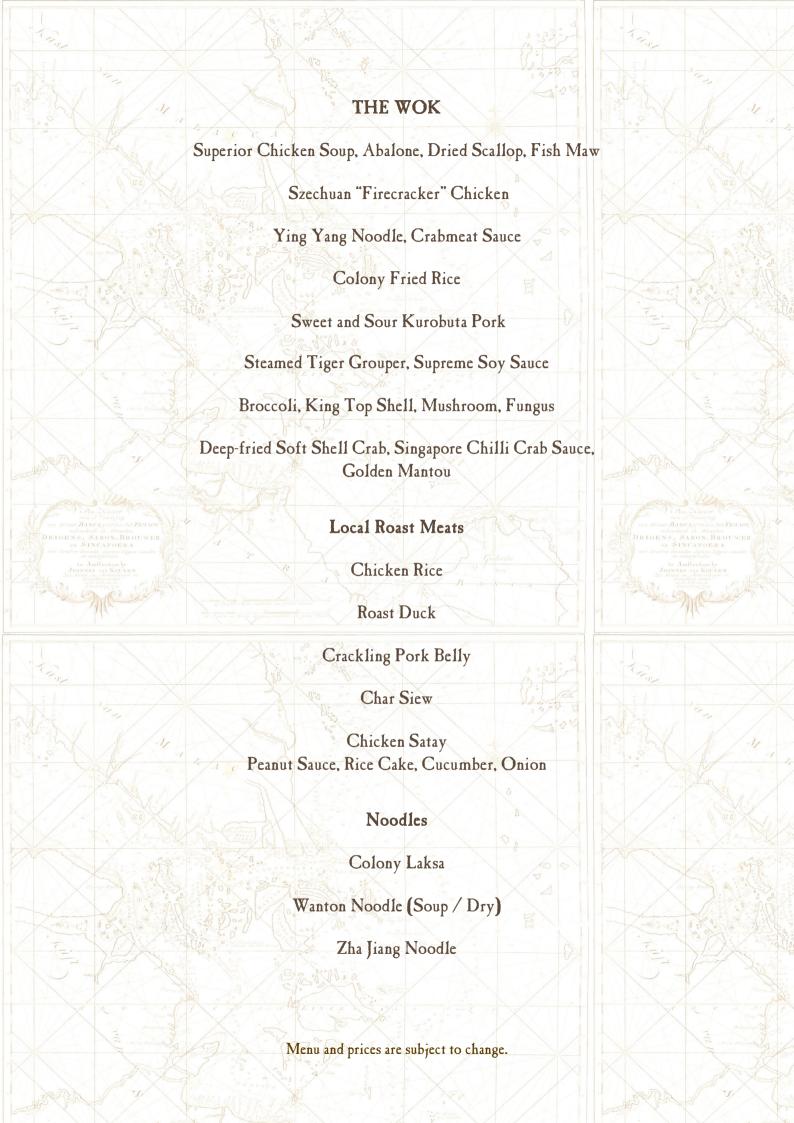
Pan-seared Duck Foie Gras, Raspberry Beehive Crisp, Pedro Ximénez Sherry Sauce

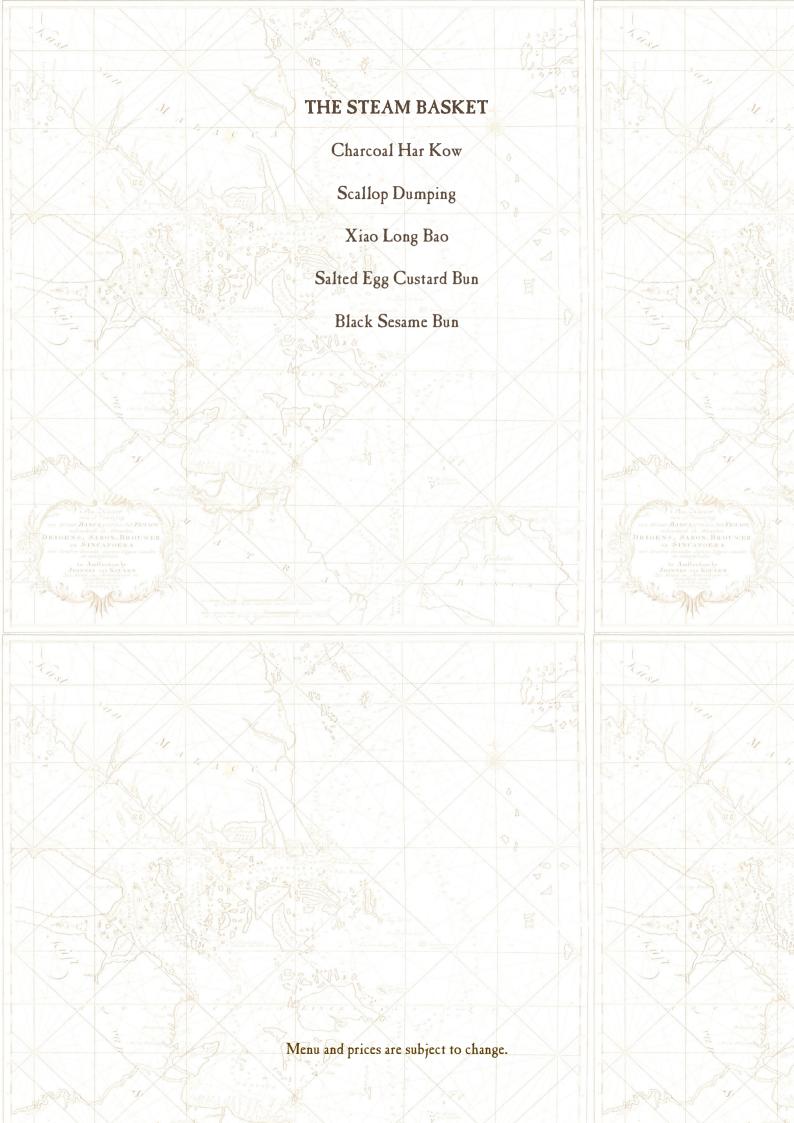
Pasta

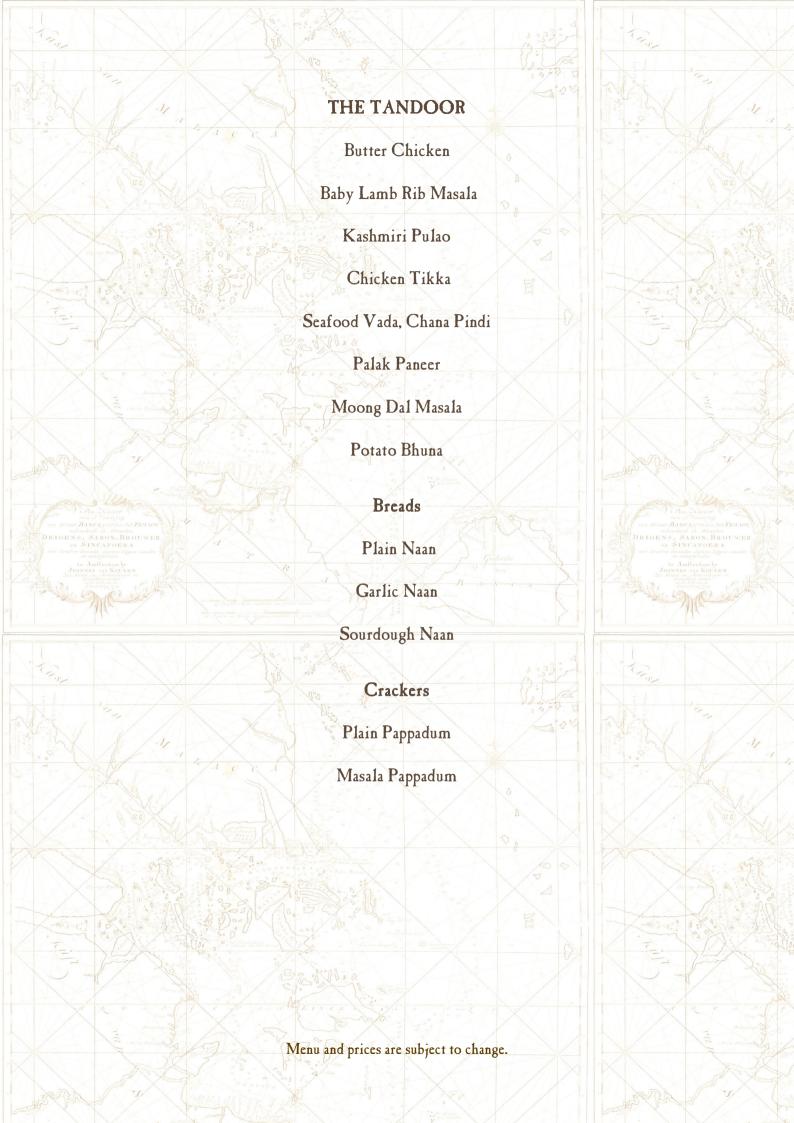
Spaghetti Seafood Marinara

Mafaldine Anchovy Aglio Olio

Fettuccine Miso Carbonara, Bacon









Mango Pudding, Mango Pomelo Salsa, Bird's Nest

Pistachio Apricot Tart

Chocolate Passion Fruit Verrine

Classic Tiramisu

Pandan Gula Melaka Delight

Sour Cherry Green Tea Tart

Ivory Raspberry Cake

Lychee and Cheese Verrine, Biscuit Crumble

Hazelnut Praline Cake

Miniature Tartlet

Assortment of Local Desserts

Cookies and Chocolate Pralines

Assortment of Macarons

Assortment of Chocolate Pralines and Truffles

À La Minute

Crêpe Suzette, Fresh Orange, Berries

Warm Coconut Chocolate Tart, Berry Compote,
Coconut Ice cream

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

