COLONY

A True Taste of Singapore

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 998 per adult
Inclusive of unlimited pours of Champagne Cristal 2014, house pour red / white wines,
selected cocktails, draft beer and soft drinks complemented with
a serving of Oscietra caviar (30g)

SGD 698 per adult
Inclusive of unlimited pours of Champagne Dom Pérignon 2012, house pour red / white wines,
selected cocktails, draft beer and soft drinks

SGD 228 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 114 per child* (six to 12 years of age)
SGD 57 per child* (three to five years of age)
*Inclusive of unlimited pours of soft drinks

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.

Menu and prices are subject to change.

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, Amberjack, Octopus, Tsubugai Clam

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, Kale

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

Menu and prices are subject to change.

Cold Cuts

Air-dried Beef

Air-dried Pork

Assorted Cheese Platter

Condiments

Dried Fruit, Honeycomb, Chutney, Nuts, Cracker, Fruit Paste

Canapés

Duck Foie Gras Parfait, Red Wine Jelly, Lavosh

Steamed Mussel, Shallot, Blue Cheese

Heirloom Tomato Cazpacho, Burrata

Parma Ham, Cantaloupe

Sunday Brunch Special

Soy Ginger Scallop, Sweet Potato, Curry Purée

Eggs

Classic Egg Benedict

Lobster Egg Benedict, Butter Brioche

Menu and prices are subject to change.

THE GRILL & ROTISSERIE

Crustacean Minestrone Soup

Grilled Boston Lobster, Clarified Herb Butter, Chive

Beer-battered Sea Perch

Magret Duck Breast, Morel Sauce

Oyster Rockefeller

Gratin Truffle Mashed Potato

Butter-poached White Asparagus

Seasonal Vegetable, Garlic Oil

Western Carvings

Slow-baked Onyx Beef Tomahawk, Roasted Potato, Yorkshire Pudding

German Pork Knuckle, Dunkel Bier Gravy

Spatchcock Bresse Chicken

Sauces and Condiments

Red Wine Sauce, Herb Butter, Pommery Mustard, Horseradish

À La Minute

Pan-seared Foie Gras, Brioche, Pedro Ximénez, Cherry Sauce

Menu and prices are subject to change.

THE WOK

Superior Fish Maw Soup, Bird's Nest, Crystal Fin, Crabmeat

Szechuan "Firecracker" Chicken

Cantonese-style Crispy Noodle, Pork, Yellow Chive

Kimchi Fried Rice, Abalone, Crabmeat

Sweet and Sour Kurobuta Pork

Steamed Tiger Grouper, Supreme Soy Sauce

Broccoli, Abalone, King Top Shell, Wild Mushroom

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

Local Roast Meats

Chicken Rice

Roast Duck

Crackling Pork Belly

Char Siew

Chicken Satay
Peanut Sauce, Rice Cake, Cucumber, Onion

Menu and prices are subject to change.

Noodles

Colony Laksa

Minced Meat Noodle, Fish Dumpling, Pork Liver, Mushroom
(Soup / Dry)

Crustacean Tonkotsu Ramen, Tiger Prawn,
Scallop Wing, Ajitsuke Tamago

THE STEAM BASKET

Charcoal Har Kow

Scallop Dumping

Xiao Long Bao

Salted Egg Custard Bun

Kung Pao Chicken Dumpling

Menu and prices are subject to change.

THE TANDOOR

Butter Chicken

Dal Tadka

Palak Paneer

Vegetable Bonda

Lamb Shank Biryani

Chicken Tikka Masala

Quail Masala

Tandoori Chicken Tangdi

Baked Red Snapper, Spiced Grated Coconut

Breads

Plain Naan

Garlic Naan

Crackers

Plain Pappadum

Masala Pappadum

Menu and prices are subject to change.

THE PATISSERIE

A handcrafted selection of palate pleasing desserts including pastries, tarts, entremets and cakes.

À La Minute

Catch our chefs in action as they whip up specialties à la minute
to enhance your dining experience.

Ice Cream and Sorbet

Chocolate Sauce, Berry Compote, Mango Coulis,
Crunchy Chocolate Pearl, Oreo Crumble, Mixed Nuts

Cookies and Chocolate Pralines

Assortment of Macarons

Assortment of Chocolate Pralines and Truffles

Miniature Tartlets

Assortment of Handcrafted Pastries

Assortment of Local Desserts

Savour a true taste of Singapore with popular local desserts made from key ingredients such as
coconut milk, gula melaka, pandan and tapioca.

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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