

COLONY



A True Taste of Singapore

SEAFOOD DINNER

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.)

Friday & Saturday

\$102 per adult

\$51 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
Sauce & Condiments

Fisherman's Catch Seafood Platter
Sauces & Condiments

Sashimi Platter
Salmon / Tuna / Amberjack

Assorted Sushi
Pickled Ginger, Wasabi, Japanese Soy Sauce

Salad Bar

Caesar Salad

Vegetarian Salad, Balsamic Vinaigrette

Pacific Clam, Glass Noodle, Seaweed, Szechuan Style Dressing

Herbed Bulgur, King Prawn, Citrus Soy Sauce

Cold Cuts & Cheese Platter

Air-dried Beef Platter

Air-dried Pork Platter

Assorted Cheese Platter

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Pâté & Terrine

Duck Terrine, Duck Rillettes, Cracker

Seafood Night Special

Salmon Confit, Asparagus, Chermoula Sauce

Local Delights

Freshly Wrapped Popiah

Kueh Pie Tee

(Rice Cup, Braised Vegetable, Crabmeat, Shrimp,
Grated Hard Boiled Egg)

Pasta

Seafood Linguine, Aglio Olio

Mentaiko Tagliatelle

Beef Cheek Bourguignon, Farfalle

Chicken Lasagna, Tomato Coulis, Pesto

THE GRILL AND ROTISSERIE

Cognac Infused Lobster Bisque

A La Plancha Boston Lobster, Truffle Hollandaise Sauce

Seafood Bouillabaisse

Pan Seared King Salmon, Poached Broccolini,
Warm Garlic Onion Vinaigrette

Baked Potato, Sour Cream, Puffed Wild Rice, Chive

Boiled Green Vegetables, Garlic Oil

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Hot Stone
Beef Rib, Green Pepper Crust, Red Wine Sauce, Onion Marmalade

THE TANDOOR

Tandoori Spatchcock, Plain Naan

Butter Chicken, Biryani Rice

Seafood Cutlet, Curry Mayo

South Indian Fish Curry, Biryani Rice

Vegetarian Platter
(Dal, Paneer Shashlik, Spinach Pakora)

THE WOK

Fish Maw, Pork Tripe, Gingko Nut, Pepper, Soup

Tobiko Fried Rice, Crabmeat, Sweet & Sour Prawn

Wok-fried Ramen, Shredded Duck, Mushroom, Yellow Chive

Steamed Seabass, Broccoli, Mushroom,
Supreme Soy Sauce, Preserved Radish Bits

Salted Egg Chicken Wing

Deep Fried Soft Shell Crab, Singapore Chilli Crab Sauce, Golden Man Tou

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Local Roast Meats

Chicken Rice

Asian Roast Platter

Chicken Satay,
Peanut Sauce, Rice Cake, Cucumber, Onion

Noodles

Colony Laksa, Homemade Lobster Ball

Char Siew, Prawn Roe, Dry Noodle

Seafood Vermicelli Soup, Milk, Galangal

THE STEAM BASKET

Har Kow

Salted Egg Custard Bun

Siew Mai

Bread Selection

Mini Baguette

Lavosh, Grissini Breadstick

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THE PATISSERIE

Mango Pudding, Mango Salsa, Bird's Nest

Mocha Pot de Crème, Ivory Coffee, Spiced Bread

Strawberry Vanilla Verrine

Classic Tiramisu

Sweet Corn & Peanut Delight

Cherry Chocolate Tart

Lychee Rose

Red Bean, Coconut, Crumble

Macaron, Chocolate Praline, Miniature Tartlet

Asian Desserts

Local Delights Platter

À La Minute Desserts

Peanut Wrap

(Peanut Nougat, Yam Ice Cream, Popiah Skin, Coriander)

Mini Warm Chocolate Pistachio Tart,
Vanilla Ice Cream

Ice Cream & Sorbet

Fruit & Berries Platter

THE FRUIT STALL

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

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