COLONY

THE RITZ-CARLTON, MILLENIA SINGAPORE

A TRUE TASTE OF SINGAPORE

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

LUNCH

Available from Mondays to Fridays — 12 p.m. to 2.30 p.m. (last order at 2 p.m.)

PER ADULT	PER CHILD (SIX TO 12 YEARS OF AGE)
78	39

THE ICE BAR

Snow Crab, Langoustine, Poached Prawn, Black Mussel, White Clam

SAUCES AND CONDIMENTS

Red Wine Shallot Vinaigrette, Thai Green Chilli Sauce, Spiced Cocktail Sauce, Tabasco, Lemon, Lime Wedge

SASHIMI

Salmon, Tuna, Octopus

Assortment of Sushi and Rice Rolls

SAUCES AND CONDIMENTS

Pickled Ginger, Wasabi, Japanese Soy Sauce

SALAD BAR

Rocket, Baby Gem Lettuce, Mesclun Mix, Baby Kale, Edamame, Tomato Cherry, Button Mushroom, Cucumber, Olive, Pomelo, Red Onion, Shrimp, Black Fungus, Jellyfish Salad, Farro, Marinated Celtuce

DRESSINGS

Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Mango Habanero, Extra Virgin Olive Oil

COLD CUTS

Beef Pastrami, Felino Salami, Mortadella, Corned Beef Pastrami, Chorizo, Soppressata Salami

Selection of Cheese

Should you have any concerns regarding food allergies or dietary restrictions, please check with our chefs before serving yourself.
All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.
Menu and prices are subject to change.

LUNCH

CONDIMENTS

Dried Fruit, Honey, Chutney, Nuts, Cracker, Fruit Paste

À LA MINUTE — AVAILABLE ON MONDAYS, WEDNESDAYS, FRIDAYS, SUNDAYS

Freshly Wrapped Popiah

Kueh Pie Tee, Peanut

AVAILABLE ON TUESDAYS, THURSDAYS, SATURDAYS

Singapore Rojak

THE GRILL & ROTISSERIE

Soup of the Day

Norwegian Salmon, Buttermilk Nage, Dill Oil, Pickled Cucumber

Lamb Rump, Vadouvan Sauce / Smoked Pork Belly, Mustard Sauce, Pickled Mustard Seed

Roasted Chicken Thigh, Piperade Sauce, Piquillo Pepper, Padrón Pepper

Potato Mousseline, Beurre Noisette

Couscous, Fresh Herb, Dried Fruits, Nuts

Haricots Vert, Roasted Red Onion, Ricotta Salata

Chickpea Panisse, Olive Tapenade

À LA MINUTE

Chef's Choice of Oven-baked Handmade Pizza

Guanciale, Jalapeño, Red Onion, Crème Fraîche / Wild Mushroom, Truffle Crème, Aged Balsamic / Duck Confit, Yellow Pepper Drop

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LUNCH

WESTERN CARVINGS

Macka's Angus Striploin

CONDIMENTS

Dijon Mustard, Pommery Mustard, Horseradish, Onion Marmalade, Sauce Diane

PASTA

Linguine Carbonara, Guanciale, Kampot Pepper

Paccheri Puttanesca

Ravioles de Royan, Sauce Vin Blanc, Hazelnut, Comté

Orzo, Bouillabaisse, Prawn, Rouille

THE WOK

Soup of the Day

Kimchi Pork Fried Rice, Seaweed Flake / Salted Fish & Chicken Fried Rice

"Xin Zhou" Vermicelli, Crab Meat, Char Siew

Braised Pork Trotter Bee Hoon, Pig Tendon

Beef Short Rib Rendang / Pork Belly, Red Fermented Bean Curd

Wok-Fried Prawn, Asian Spice Sauce / Stir-fried XO Prawn, Garlic Shoot

Salted Egg Prawn, Fish Skin / Sichuan-style Chicken "Kou Shui Ji"

Nyonya Steamed Fish, Okra, Eggplant / Assam Curry Fish, Okra, Eggplant, Beancurd Sheet

Sweet and Sour Mock Fish (V)

Stir-Fried Kai Lan, Black Fungus, Chilli, Lime

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LUNCH

LOCAL ROAST MEATS

Chicken Rice

Roast Duck

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

NOODLES

Colony Laksa

Vietnamese “Pho Bo” Beef Noodle Soup

Wagyu Beef, Onion, Basil Leaf, Bean Sprout, Lime

Kway Chap

Pig Stomach, Large Intestine, Pork Belly, Pork Skin, Tau Pok, Egg

THE STEAM BASKET

A Selection of 5 Dim Sum Varieties

Salted Egg Custard Bun

Har Kow

Mini Peng Kueh

Chicken Siew Mai

Vegetarian Jade Dumpling

Should you have any concerns regarding food allergies or dietary restrictions, please check with our chefs before serving yourself.
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Menu and prices are subject to change.

LUNCH

THE TANDOOR

Dhal of the Day

Breaded Curried Fried Prawn

Chicken Tikka, Camembert Cheese

Mysore Mutton / Pan-seared Snapper, Coriander Crust

Butter Chicken

Biryani Rice / Jeera Pulao / Green Peas Pulao

Spicy Fried Okra

Achari Paneer / Chargrilled Baby Cabbage, Curry Mayonnaise, Feta Cheese

Falafel

BREADS

Plain Naan

Garlic Naan

Cheese Naan

CRACKERS

Plain Pappadum

Masala Pappadum

Should you have any concerns regarding food allergies or dietary restrictions, please check with our chefs before serving yourself.
All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.
Menu and prices are subject to change.

LUNCH

THE PATISSERIE

PASTRIES

A handcrafted selection of palate-pleasing desserts including pastries, tarts, entremets, whole cakes, ice cream and sorbet.

PASTRY KITCHEN

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

LOCAL DELIGHTS

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

SWEET TREATS

A variety of homemade chocolate barks, candies, chocolate truffles and cookies.

ICE CREAM AND SORBET

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

HOT DESSERTS

Bread & Butter Pudding, Vanilla Custard / Fruit Clafoutis

THE FRUIT STALL

Selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

Selection of Seasonal Tropical Fruits

Should you have any concerns regarding food allergies or dietary restrictions, please check with our chefs before serving yourself.
All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.
Menu and prices are subject to change.

LUNCH, SATURDAYS

Available on Saturdays — 12 p.m. to 2.30 p.m. (last order at 2.15 p.m.)

PER ADULT	PER CHILD (SIX TO 12 YEARS OF AGE)
82	41

THE ICE BAR

Snow Crab, Langoustine, Poached Prawn, Black Mussel, White Clam, Abalone

SAUCES AND CONDIMENTS

Red Wine Shallot Vinaigrette, Thai Green Chilli Sauce, Spiced Cocktail Sauce, Tabasco, Lemon, Lime Wedge

SASHIMI

Salmon, Tuna, Octopus

Assortment of Sushi and Rice Rolls

SAUCES AND CONDIMENTS

Pickled Ginger, Wasabi, Japanese Soy Sauce

SALAD BAR

Rocket, Baby Gem Lettuce, Mesclun Mix, Baby Kale, Edamame, Tomato Cherry, Button Mushroom, Cucumber, Olive, Pomelo, Red Onion, Shrimp, Black Fungus, Jellyfish Salad, Farro, Marinated Celtuce

DRESSINGS

Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Mango Habanero Dressing, Extra Virgin Olive Oil

COLD CUTS

Beef Pastrami, Felino Salami, Mortadella, Corned Beef Pastrami, Chorizo, Soppressata Salami

Selection of Cheese

Should you have any concerns regarding food allergies or dietary restrictions, please check with our chefs before serving yourself.
All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.
Menu and prices are subject to change.

LUNCH, SATURDAYS

CONDIMENTS

Dried Fruit, Honey, Chutney, Nuts, Cracker, Fruit Paste

À LA MINUTE — AVAILABLE ON MONDAYS, WEDNESDAYS, FRIDAYS, SUNDAYS

Freshly Wrapped Popiah

Kueh Pie Tee, Peanut

AVAILABLE ON TUESDAYS, THURSDAY, SATURDAYS

Singapore Rojak

THE GRILL & ROTISSERIE

Soup of the Day

Norwegian Salmon, Buttermilk Nage, Dill Oil, Pickled Cucumber

Lamb Rump, Vadouvan Sauce, Chilli Oil / Smoked Pork Belly, Mustard Sauce, Pickled Mustard Seed

Roasted Chicken Thigh, Piperade Sauce, Piquillo Pepper, Padrón Pepper

Potato Mousseline, Beurre Noisette

Couscous, Fresh Herbs, Dried Fruit, Nuts

Haricots Vert, Roasted Red Onion, Ricotta Salata

Chickpea Panisse, Olive Tapenade

À LA MINUTE

Chef's Choice of Oven-baked Handmade Pizza

Guanciale, Jalapeño, Red Onion, Crème Fraîche / Wild Mushroom, Truffle Crème, Aged Balsamic / Duck Confit, Yellow Pepper Drop, Sriracha

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LUNCH, SATURDAYS

WESTERN CARVINGS

Sanchoku Wagyu Rump Cap

CONDIMENTS

Dijon Mustard, Pommery Mustard, Horseradish, Onion Marmalade, Sauce Diane

PASTA

Linguine Carbonara, Guanciale, Kampot Pepper

Paccheri Puttanesca

Ravioles de Royan, Sauce Vin Blanc, Hazelnut, Comté

Orzo, Bouillabaisse, Prawn, Rouille

THE WOK

Fish Maw Bak Kut Teh

Silver Fish Fried Rice, Baby Abalone

“Mamak” Mee Goreng

Kung Pao Bullfrog Porridge

Lamb Rack Percik

Sambal Petai Prawn

Wok-fried Spearmint Black Pepper Grouper

Sweet and Sour Mock Fish (V)

Green Dragon Chive, Shimeji Mushroom, Silverfish

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Menu and prices are subject to change.

LUNCH, SATURDAYS

LOCAL ROAST MEATS

Chicken Rice

Roast Duck

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

NOODLES

Colony Laksa

Penang Assam Laksa

Martell Fish Noodle Soup, Dong Xing Grouper

THE STEAM BASKET

A Selection of 5 Dim Sum Varieties

Salted Egg Custard Bun

Har Kow

Mini Peng Kueh

Chicken Siew Mai

Vegetarian Jade Dumpling

THE TANDOOR

Dhal of the Day

Should you have any concerns regarding food allergies or dietary restrictions, please check with our chefs before serving yourself.
All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.
Menu and prices are subject to change.

LUNCH, SATURDAYS

THE TANDOOR · CONTINUED

Breaded Curried Prawn

Chicken Tikka, Camembert Cheese

Mysore Mutton / Pan-seared Snapper, Coriander Crust

Butter Chicken Tikka Masala

Biryani Rice

Achari Paneer / Chargrilled Baby Cabbage, Curry Mayonnaise, Feta Cheese

Falafel

BREADS

Plain Naan

Garlic Naan

Cheese Naan

CRACKERS

Plain Pappadum

Masala Pappadum

THE PATISSERIE

PASTRIES

A handcrafted selection of palate-pleasing desserts including pastries, tarts, entremets, whole cakes, ice cream and sorbet.

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All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.
Menu and prices are subject to change.

LUNCH, SATURDAYS

PASTRY KITCHEN

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

LOCAL DELIGHTS

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

SWEET TREATS

A variety of homemade chocolate barks, candies, chocolate truffles and cookies.

ICE CREAM AND SORBET

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

HOT DESSERTS

Bread & Butter Pudding, Vanilla Custard / Fruits Clafoutis

THE FRUIT STALL

Selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

Selection of Seasonal Tropical Fruits

Should you have any concerns regarding food allergies or dietary restrictions, please check with our chefs before serving yourself.
All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.
Menu and prices are subject to change.

CHAMPAGNE BRUNCH

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

998	698	230	115	57.50

THE ICE BAR

Freshly Shucked Oyster

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

SAUCES AND CONDIMENTS

Red Wine Shallot Vinaigrette, Thai Green Chilli Sauce, Spiced Cocktail Sauce, Tabasco, Lemon, Lime Wedge

SASHIMI

Salmon, Tuna, Hamachi, Akagai, Amaebi, Tsubugai

DONBURI

Choice of Raw, Marinated Fish or Seafood Rice Bowl

SAUCES AND CONDIMENTS

Japanese Soy Sauce, Pickled Ginger, Wasabi

SALAD BAR

Rocket, Baby Gem Lettuce, Mesclun Mix, Baby Kale, Edamame, Tomato Cherry, Button Mushroom, Cucumber, Olive, Pomelo, Red Onion, Shrimp, Black Fungus, Jellyfish Salad, Farro, Marinated Celtuce

DRESSINGS

Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Mango Habanero, Extra Virgin Olive Oil

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CHAMPAGNE BRUNCH

COLD CUTS

Air-dried Beef Platter

Air-dried Pork Platter

Selection of Aged European Cheese

CONDIMENTS

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

CANAPÉS

Duck Foie Gras Parfait, Red Wine Jelly, Lavosh

Peruvian Scallop Ceviche, Sweet Potato

EGGS

Classic Egg Benedict

House-made Sourdough English muffin

Ham / Smoked Salmon, Hollandaise Sauce

THE GRILL & ROTISSERIE

Truffle Mushroom Soup

Boston Lobster, Sauce Choron, Tarragon Oil, Preserved Lemon

Patagonian Toothfish, Crème de Volaille, Clam

Hokkaido Scallop, Chive Emulsion, Ikura Roe

Spanish Octopus, Sweetcorn Velouté, Nduja

Potato Boulangère

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CHAMPAGNE BRUNCH

THE GRILL & ROTISSERIE · CONTINUED

Sweet Potato Mousseline, Château d'Estoublon, Madagascan Vanilla

Haricot Vert, Roasted Red Onion, Ricotta Salata

Cévennes Onion Tarte Tatin

Roasted Leek, Beurre Noisette, Hazelnut

À LA MINUTE

Chef's Choice of Oven-baked Handmade Pizza

King Crab, Courgette, Stracciatella, Basil Pesto

Foie Gras, Spiced Mango Chutney, Savoury French Toast

WESTERN CARVINGS

Galiciana Dry-aged OP Rib, Sauce Diane

House-made Lamb Merguez Sausage, Sauce Harissa

Miéral Bresse Chicken, Sauce Kampot Pepper

Ibérico Pork Rack, Sauce Mustard

CONDIMENTS

Wholegrain Mustard, Horseradish, Onion Marmalade, Dijon Mustard

THE WOK

Double-boiled Superior Fish Bone Soup, Conpoy, Fish Maw, Eight-headed Abalone, Crystal Fin

Ibérico Pork Collar Moo Ping

Wagyu Beef Pad Thai

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CHAMPAGNE BRUNCH

THE WOK · CONTINUED

Crab Roe Omelette Fried Rice, Abalone, Crab Meat

Sweet and Sour Pork

Steamed Clam Vermicelli, Garlic Sauce

Grilled Cod Fish, Garlic Crisp, Oyster Sauce

Stewed Sea Cucumber, Japanese Flower Mushroom, Broccoli, Abalone King Oyster Sauce

Singapore Chilli Lobster, Golden Mantou

LOCAL ROAST MEATS

Chicken Rice

Roast Duck

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

NOODLES

Colony Laksa

Tonkotsu Ramen, Pork Chashu, Ajitsuke Tamago

Vietnamese “Pho Bo” Beef Noodle Soup

Wagyu Beef, Onion, Basil Leaf, Bean Sprout, Lime

THE STEAM BASKET

Har Kow

Should you have any concerns regarding food allergies or dietary restrictions, please check with our chefs before serving yourself.
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CHAMPAGNE BRUNCH

THE STEAM BASKET · CONTINUED

Scallop Siew Mai

Pork Xiao Long Bao

Salted Egg Custard Bun

Kung Pao Chicken Dumpling

THE TANDOOR

Kidney Bean Masala

Lasooni Paneer Tikka

Falafel

Malabar Vegetable Thoran

Butter Garlic Pulao

Chicken Tikka Masala

Arabic Lamb Stew

Tandoori Chicken

Prawn Pudina Tikka

BREADS

Plain Naan

Cheese Naan

CRACKERS

Plain Pappadum

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Menu and prices are subject to change.

CHAMPAGNE BRUNCH

THE TANDOOR · CONTINUED

Masala Pappadum

THE PATISSERIE

PASTRIES

A handcrafted selection of palate-pleasing desserts including pastries, tarts, entremets, whole cakes, ice cream and sorbet.

PASTRY KITCHEN

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

LOCAL DELIGHTS

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

SWEET TREATS

A variety of homemade chocolate barks, candies, chocolate truffles and cookies.

À LA MINUTE

Waffle, Forest Berry Compote Maple Syrup, Vanilla Ice Cream

Crêpe Suzette, Fresh Orange, Berry

ICE CREAM AND SORBET

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

HOT DESSERTS

Bread & Butter Pudding, Vanilla Custard / Fruits Clafoutis

THE FRUIT STALL

Selection of Chilled Juices

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CHAMPAGNE BRUNCH

THE FRUIT STALL · CONTINUED

Apple, Mango, Orange, Pineapple, Pink Guava

Selection of Seasonal Tropical Fruits

**Inclusive of unlimited pours of soft drinks. Please note that the vintage of the Champagne is subject to change.*

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All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.
Menu and prices are subject to change.

DINNER

Available from Sundays to Thursdays — 6 p.m. to 10.30 p.m. (last order at 10.15 p.m.)

PER ADULT	PER CHILD (SIX TO 12 YEARS OF AGE)
98	49

THE ICE BAR

Freshly Shucked Oyster

Snow Crab, Poached Prawn, Black Mussel, White Clam, Sea Whelk

SAUCES AND CONDIMENTS

Red Wine Shallot Vinaigrette, Thai Green Chilli Sauce, Spiced Cocktail Sauce, Tabasco, Lemon, Lime Wedge

SASHIMI

Salmon, Tuna, Amberjack

Assortment of Sushi and Rice Rolls

SAUCES AND CONDIMENTS

Pickled Ginger, Wasabi, Japanese Soy Sauce

SALAD BAR

Rocket, Baby Gem Lettuce, Mesclun Mix, Baby Kale, Edamame, Tomato Cherry, Button Mushroom, Cucumber, Olive, Pomelo, Red Onion, Shrimp, Black Fungus, Jellyfish Salad, Farro, Marinated Celtuce

DRESSINGS

Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Mango Habanero, Extra Virgin Olive Oil

COLD CUTS

Beef Pastrami, Felino Salami, Mortadella, Prosciutto Ham, Corned Beef Pastrami, Chorizo, Soppressata Salami

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DINNER

THE ICE BAR · CONTINUED

Selection of Cheese

CONDIMENTS

Dried Fruit, Honey, Chutney, Nuts, Cracker, Fruit Paste

À LA MINUTE — AVAILABLE ON MONDAYS, WEDNESDAYS, FRIDAYS AND SUNDAYS

Freshly Wrapped Popiah

Kueh Pie Tee, Peanut

AVAILABLE ON TUESDAYS AND THURSDAYS, SATURDAY

Singapore Rojak

THE GRILL & ROTISSERIE

Soup of the Day

Norwegian Salmon, Buttermilk Nage, Dill Oil, Pickled Cucumber

Lamb Rib, Herbes de Provence, Tzatziki

Roasted Chicken Thigh, Sauce Piperade, Piquillo, Padrón Pepper

Gratin Dauphinois

Couscous, Fresh Herbs, Dried Fruit, Nuts

Haricots Verts, Roasted Red Onion, Ricotta Salata

Chickpea Panisse, Olive Tapenade

À LA MINUTE

Chef's Choice of Oven-baked Handmade Pizza

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All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.
Menu and prices are subject to change.

DINNER

THE GRILL & ROTISSERIE · CONTINUED

Guanciale, Jalapeño, Red Onion, Crème Fraîche / Wild Mushroom, Truffle Crème, Aged Balsamic / Duck Confit, Yellow Pepper Drop

WESTERN CARVINGS

Macka's Angus Cuberoll

CONDIMENTS

Pommery Mustard, Wholegrain Mustard, Horseradish, Onion Marmalade, Sauce Diane

PASTA

Linguine Carbonara, Guanciale, Kampot Pepper

Paccheri Puttanesca

Porcini Mushroom Panzerotti, Black Truffle, Pickled Shimeji, Comté

Orzo, Bouillabaisse, Prawn, Rouille

THE WOK

Soup of the Day

XO Minced Meat Fried Rice / Dried Scallop Fried Rice, Char Siew, Prawn

Wok-fried Egg Noodle, Duck, Yellow Chive / Heng Hwa-style Bee Hoon

Salted Egg Prawn, Fish Skin / Butter Cereal Prawn

Steamed Seabass Adobo Sa Gat / Sichuan-style Fish, Red Oil Sauce

Deep-fried Soft Shell Crab, Salted Egg Sauce

Prawn Paste Chicken / Kung Pao Chicken, Macadamia Nut

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All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.
Menu and prices are subject to change.

DINNER

THE WOK · CONTINUED

Jing Du-style Pork Rib / Braised Egg Tofu, Dried Scallops, Enoki Mushroom, Broccoli

LOCAL ROAST MEATS

Chicken Rice

Roast Duck

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

NOODLES

Colony Laksa

Vietnamese “Pho Bo” Beef Noodle Soup

Wagyu Beef, Onion, Basil Leaf, Bean Sprout, Lime

Kway Chap

Pig Stomach, Big Intestine, Pork Belly, Pork Skin, Tau Pok, Egg

THE STEAM BASKET

A Selection of 5 Dim Sum Varieties

Salted Egg Custard Bun

Har Kow

Mini Peng Kueh

Should you have any concerns regarding food allergies or dietary restrictions, please check with our chefs before serving yourself.
All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.
Menu and prices are subject to change.

DINNER

THE STEAM BASKET · CONTINUED

Chicken Siew Mai

Vegetarian Jade Dumpling

THE TANDOOR

Dhal of the Day

Achari Paneer / Chargrilled Baby Cabbage, Curry Mayonnaise, Feta Cheese

Banana Fritter

Falafel

Tandoori Chicken

Mysore Mutton / Pan-seared Snapper, Coriander Crust

Butter Chicken Masala

Biryani Rice / Jeera Pulao / Green Peas Pulao

Dukkah-spiced Prawn

BREADS

Plain Naan

Garlic Naan

Cheese Naan

CRACKERS

Plain Pappadum

Masala Pappadum

Should you have any concerns regarding food allergies or dietary restrictions, please check with our chefs before serving yourself.
All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.
Menu and prices are subject to change.

DINNER

THE PATISSERIE

PASTRIES

A handcrafted selection of palate-pleasing desserts including pastries, tarts, entremets, whole cakes, ice cream and sorbet.

PASTRY KITCHEN

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

LOCAL DELIGHTS

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

SWEET TREATS

A variety of homemade chocolate barks, candies, chocolate truffles and cookies.

ICE CREAM AND SORBET

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

HOT DESSERTS

Bread & Butter Pudding, Vanilla Custard / Fruits Clafoutis

THE FRUIT STALL

Selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

Selection of Seasonal Tropical Fruits

Should you have any concerns regarding food allergies or dietary restrictions, please check with our chefs before serving yourself.
All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.
Menu and prices are subject to change.

SEAFOOD CHAMPAGNE DINNER

Available on Fridays and Saturdays — 6 p.m. to 10.30 p.m. (last order at 10.15 p.m.)

· INCLUSIVE OF UNLIMITED POURS OF CHAMPAGNE BARONS DE ROTHSCHILD RITZ RÉSERVE BRUT	PER ADULT	PER CHILD (SIX TO 12 YEARS OF AGE)
226	128	64

THE ICE BAR

Freshly Shucked Oyster

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

SAUCES AND CONDIMENTS

Red Wine Shallot Vinaigrette, Thai Green Chilli Sauce, Spiced Cocktail Sauce, Tabasco, Lemon, Lime Wedge

SASHIMI

Salmon, Tuna, Amberjack, Akagai

Assortment of Sushi and Rice Rolls

SAUCES AND CONDIMENTS

Pickled Ginger, Wasabi, Japanese Soy Sauce

SALAD BAR

Rocket, Baby Gem Lettuce, Mesclun Mix, Baby Kale, Edamame, Tomato Cherry, Button Mushroom, Cucumber, Olive, Pomelo, Red Onion, Shrimp, Black Fungus, Jellyfish Salad, Farro, Marinated Celtuce

DRESSINGS

Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Mango Habanero, Extra Virgin Olive Oil

COLD CUTS

Beef Pastrami, Felino Salami, Mortadella, Corned Beef Pastrami, Chorizo, Soppressata Salami

Selection of Cheese

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SEAFOOD CHAMPAGNE DINNER

CONDIMENTS

Dried Fruit, Honey, Chutney, Nuts, Cracker, Fruit Paste

À LA MINUTE — AVAILABLE ON MONDAYS, WEDNESDAY, FRIDAYS, SUNDAY

Freshly Wrapped Popiah

Kueh Pie Tee, Peanut

AVAILABLE ON TUESDAY, THURSDAY, SATURDAYS

Singapore Rojak

THE GRILL & ROTISSERIE

Clam Chowder

Boston Lobster, Sauce Pimiento, Shallot, Bacon Crisp

Norwegian Salmon, Buttermilk Nage, Dill Oil, Pickled Cucumber

Roasted Chicken Thigh, Sauce Piperade, Piquillo, Padrón Pepper

Morrisseau Mussels, Saffron Nage

Spanish Octopus, Sweetcorn Velouté, Nduja

Potato Gratin Dauphinoise

Couscous, Fresh Herbs, Dried Fruit, Nuts

Haricot Vert, Roasted Red Onion, Ricotta Salata

Chickpea Panisse, Olive Tapenade

WESTERN CARVINGS

Signature Black Angus OP Rib

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SEAFOOD CHAMPAGNE DINNER

CONDIMENTS

Pommery Mustard, Wholegrain Mustard, Horseradish, Onion Marmalade, Sauce Diane

PASTA

Linguine Carbonara, Guanciale, Kampot Pepper

Paccheri Puttanesca

Crustacean Tortelli, Sauce Américaine, Tarragon Oil

Orzo, Bouillabaisse, Prawn, Rouille

THE WOK

Pepper Pork Tripe Soup, Fish Maw

Thai Basil Minced Pork Fried Rice / Crab Roe Omelette Fried Rice, Crab Meat

Kuala-Lumpur style Hokkien Mee / Braised Crab Ee-Fu Noodle

Sweet and Sour Prawn / Salted Egg Prawn, Fish Skin

Steamed Soon Hock, Supreme Soy Sauce, Ginger, Garlic / Steamed Coral Trout, Nyonya Sauce

Singapore Chili Crab, Golden Mantou

Braised Wild Mushroom, Broccoli, King Top Shell

Colony Salted Egg Chicken Wing / Barbecued Chicken Wing, Calamansi

Klang Dry Bak Kut Teh / Wok-fried Tamarind Pork Rib

LOCAL ROAST MEATS

Chicken Rice

Roast Duck

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SEAFOOD CHAMPAGNE DINNER

THE WOK · CONTINUED

Crackling Pork Belly

Char Siew

Chicken Satay

Peanut Sauce, Rice Cake, Cucumber, Onion

NOODLES

Colony Laksa

Penang-style Prawn Noodle Soup, Tiger Prawn, Ajitsuke Tamago

Martell Fish Noodle Soup, Dong Xing Grouper

THE STEAM BASKET

A Selection of 5 Dim Sum Varieties

Salted Egg Custard Bun

Har Kow

Mini Peng Kueh

Chicken Siew Mai

Vegetarian Jade Dumpling

THE TANDOOR

Dhal of the Day

Achari Paneer / Chargrilled Baby Cabbage, Curry Mayonnaise, Feta Cheese

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SEAFOOD CHAMPAGNE DINNER

THE TANDOOR · CONTINUED

Red Snapper Pollichathu

Butter Chicken

Biryani Rice / Jeera Pulao / Green Peas Pulao

Falafel

Banana Fritter

Tandoori Salmon

Deep-fried Gunpowder Calamari

BREADS

Plain Naan

Garlic Naan

Cheese Naan

CRACKERS

Plain Pappadum

Masala Pappadum

THE PATISSERIE

PASTRIES

A handcrafted selection of palate-pleasing desserts including pastries, tarts, entremets, whole cakes, ice cream and sorbet.

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SEAFOOD CHAMPAGNE DINNER

PASTRY KITCHEN

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

LOCAL DELIGHTS

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

SWEET TREATS

A variety of homemade chocolate barks, candies, chocolate truffles and cookies.

ICE CREAM AND SORBET

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

HOT DESSERTS

Bread & Butter Pudding, Vanilla Custard / Fruits Clafoutis

THE FRUIT STALL

Selection of Chilled Juices

Apple, Mango, Orange, Pineapple, Pink Guava

Selection of Seasonal Tropical Fruits

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BEVERAGE PROMOTIONS

PACKAGES

Prosecco Package Prosecco, House Wine, Beer	68 per person
Champagne Package Champagne, House Wine, Beer	98 per person

PERFECT FOR SHARING

2 Negroni Glasses Republic Bar bottled Negroni	25
Tiger Beer	10

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WINE OF THE MONTH

WINE OF THE MONTH

Red Wine: Les Haute Marche, Cabernet Sauvignon	60 per bottle
White Wine: L'Ecluse du Midi	60 per bottle
Champagne Barons de Rothschild Réserve Ritz Brut	20 per glass / 75 per bottle
Champagne Barons de Rothschild Réserve Ritz Rosé	24 per glass / 85 per bottle
Champagne Barons de Rothschild Blanc de Blancs	128 per bottle

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