

DINNER

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

SGD 96 per adult
SGD 48 per child (six to 12 years of age)

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.

For reservations, please call 65.6434.5288 or email rc.sinrz.restaurantreservations@ritzcarlton.com

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, Bulgur Wheat, Olive, Green Papaya, Hard Boiled Egg, Red Onion, Shrimp, Black Fungus, Marinated Seaweed, Jellyfish Salad

Dressings

Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Chipotle Honey Vinaigrette, Extra Virgin Olive Oil

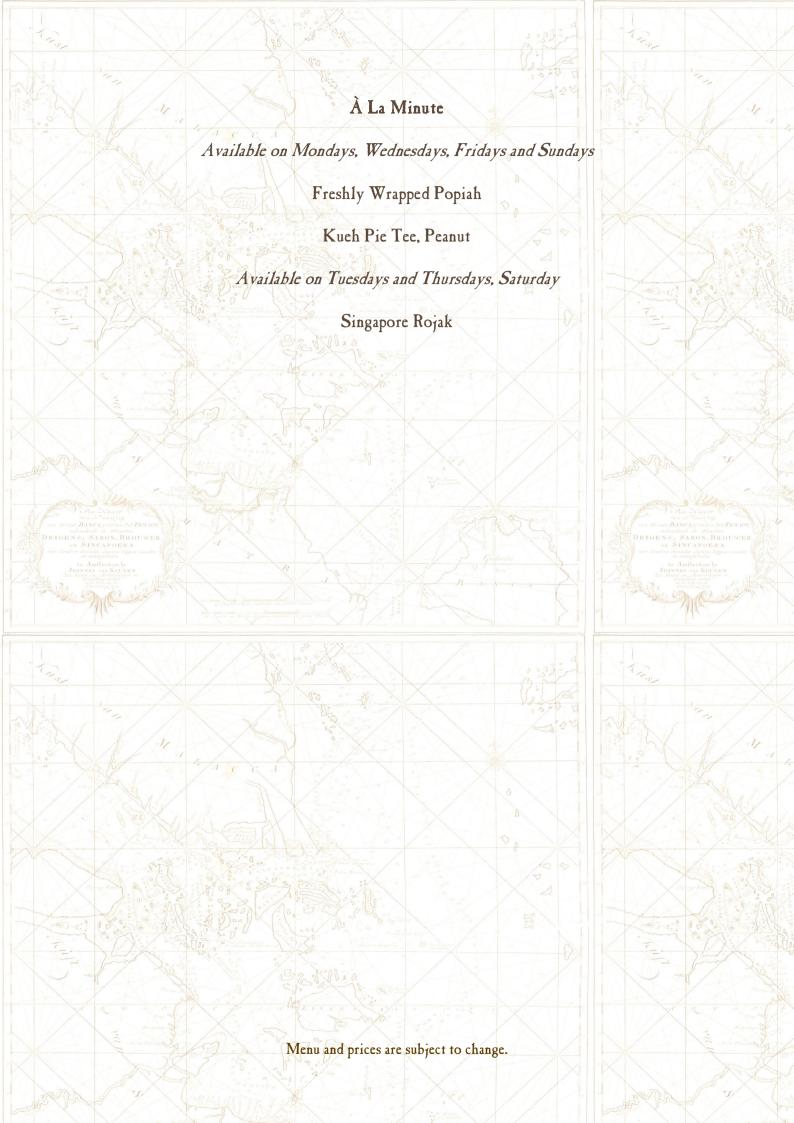
Cold Cuts

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

Selection of Cheese

Condiments

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





Soup of the Day

Slow-cooked Salmon, Yuzu Kosho Beurre Blanc, Basil

Za'atar Spiced Lamb Ribs, Harissa Sauce

Peri Peri Chicken

Confit Citron Potato Mousseline

Polenta, Sweet Corn, Pecorino Cheese

Broccolini, Garlic Vinaigrette, Garlic Chip

Roasted Japanese Sweet Potato, Chilli Lime Flake, Coriander

À La Minute

Chef's Choice of Oven-baked Handmade Pizza
Potato, Rosemary, Caramelized Onion, Pecorino /
Roasted Pumpkin, Sage, Stilton Cheese /
Roasted Mushroom, Pine Nuts, Red Onion, Stracciatella

Western Carvings

Slow Roasted Macka's Angus Striploin

Condiments

Pommery Mustard, Wholegrain Mustard, Horseradish, Onion Marmalade, Green Peppercorn Sauce



THE WOK

Soup of the Day

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

Braised Pork Trotter Bee Hoon / Beef Hor Fun, Black Bean Sauce

Salted Egg Prawn, Fish Skin / Butter Cereal Prawn

Cantonese Style Steamed Black Bean Seabass, Ginger / Sichuan-style Fish, Red Oil Sauce

Deep-fried Soft Shell Crab, Chilli Crab Sauce

General Tso's Chicken / Colony Salted Egg Chicken Wing

Jing Du-style Pork Rib / Black Pepper Pork, Green Pepper

Braised Egg Tofu, Dried Scallops, Enoki Mushroom, Broccoli

Local Roast Meats

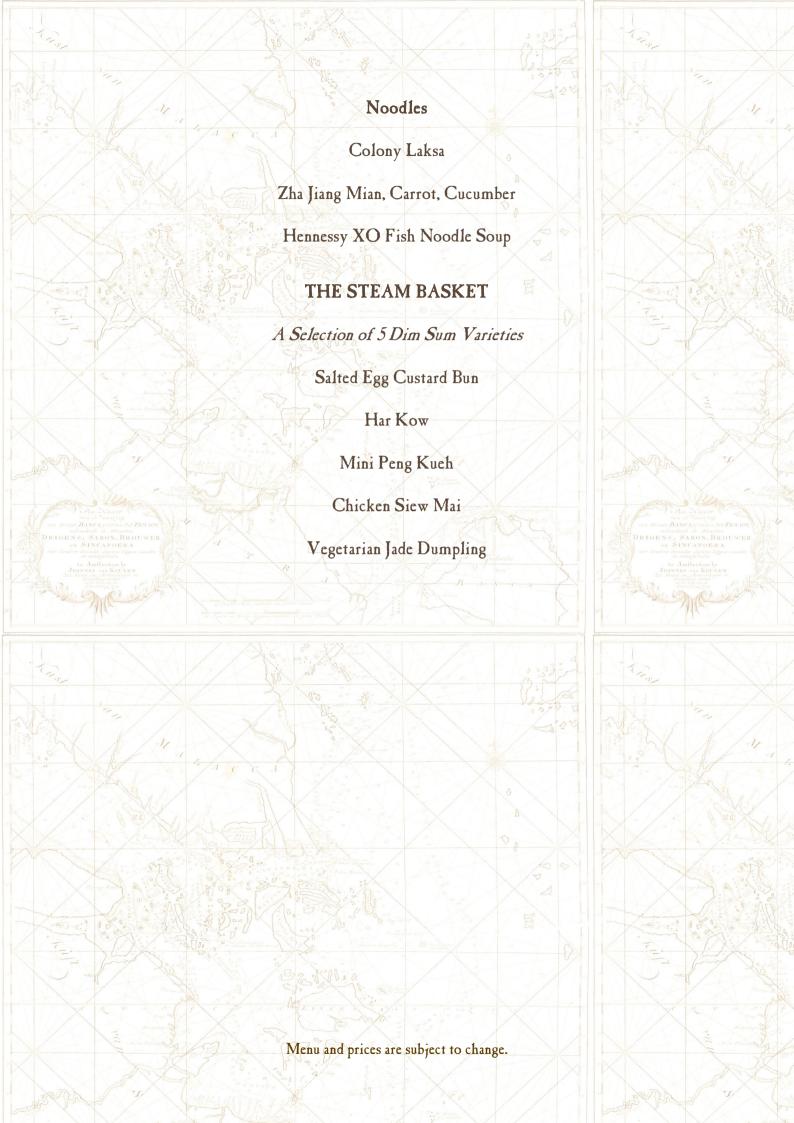
Chicken Rice

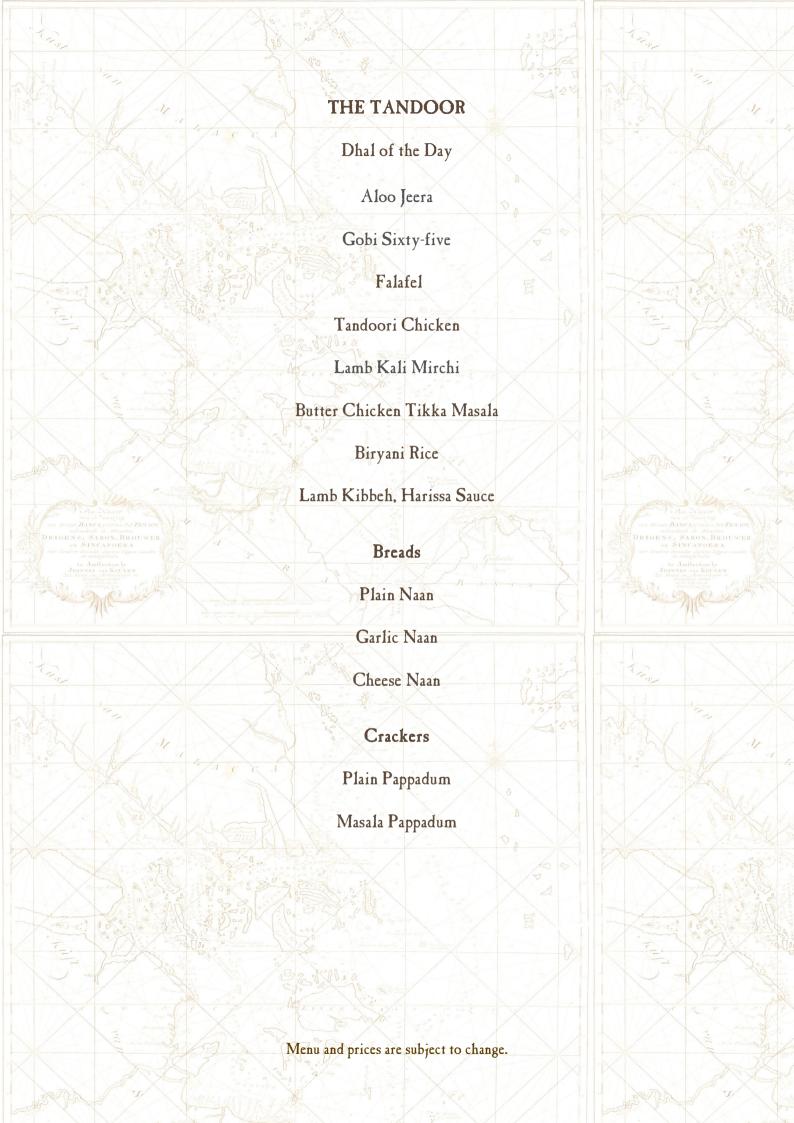
Roast Duck

Crackling Pork Belly

Char Siew

Chicken Satay
Peanut Sauce, Rice Cake, Cucumber, Onion





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

