



Colony at The Ritz-Carlton runs a Japan Week buffet to 25 October, from S\$108++

Description

Colony, the buffet restaurant at The Ritz-Carlton, Millenia Singapore, has turned its seven kitchens over to a Japan Week menu until Sunday 25 October, with prices from S\$108++ for weekday lunch to S\$998++ for a Sunday brunch poured with Cristal. The [Japan Week](#) started on 16 October and covers every lunch, dinner and brunch session in the 10 days.



Japan Week runs at Colony from 16 to 25 October 2026. Photo: The Ritz-Carlton, Millenia Singapore

The menus mix izakaya-style Japanese dishes into Colony's usual international and local spread rather than replacing it. The Ice Bar, The Grill and Rotisserie, The Steam Basket, The Wok, The Tandoor, The Fruit Stall and The Patisserie all stay open, and the local roast meats and wok dishes are still on the line.

Four price points, four menus

Each session has its own Japan Week menu, and the price climbs with the seafood.

- Lunch, Monday to Saturday, 12pm to 2.30pm: S\$108++ an adult, S\$54++ for children aged six to 12. Sashimi, nigiri, a truffle tuna roll and chilled buckwheat noodles, plus kimchi pork fried rice and pork belly yaki udon from The Wok.
- Dinner, Sunday to Thursday, 6pm to 10.30pm: S\$130++ an adult, S\$65++ a child. Adds freshly shucked oysters, snow crab, a negitoro avocado bruschetta, chashu omurice, menchi katsu and tori karaage with nanban sauce.
- Seafood dinner, Friday and Saturday, 6pm to 10.30pm: S\$152++ an adult, or S\$250++ with free-flow Barons de Rothschild Ritz R  serve Brut NV Champagne; S\$76++ a child. Adds langoustine, kaki furai fried oysters, unagi omurice, a truffle seafood okonomiyaki and Singapore chilli crab with golden mantou.
- Sunday Champagne Brunch, 12pm to 3.30pm, on 18 and 25 October: S\$258++ with Barons de Rothschild Champagne, S\$698++ with Dom P  rignon 2015, or S\$998++ with Cristal 2015 and 30g of Oscietra caviar. Children aged six to 12 pay S\$129++, and those aged three to five pay S\$64.50++.

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The Ice Bar adds snow crab and oysters at Japan Week dinners from S\$130++. Photo: The Ritz-Carlton, Millenia Singapore

The Sunday brunch is the headline

The brunch has the longest Japan Week menu. A whole hon maguro, or bluefin tuna, is carved live, and The Ice Bar has king crab, lobster claw, langoustine and yabby next to the oysters, with amaebi and tsubugai among the sashimi. Ankimo and soft shell crab rolls, unagi don with ikura and chirashi don sit next to the sushi.

The hot line has Boston lobster with uni sauce, misoyaki black cod and Hokkaido scallop with sake beurre blanc. An À la minute chef's table cooks foie gras with smoked eel and a crystal fin chawanmushi topped with Oscietra caviar and uni foam.

At S\$258++, the cheapest brunch tier is S\$128 more than a Sunday-to-Thursday Japan Week dinner. The difference buys the live tuna carving, the luxury seafood and free-flow Champagne, wine, cocktails and beer.

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The Japan Week Sunday brunches on 18 and 25 October start at S\$258++. Photo: The Ritz-Carlton, Millenia Singapore

Booking and details

Seats for the two brunches are limited. All prices are before service charge and GST, and the menus are subject to change. The Japan Week menus include pork dishes.

Colony is at 7 Raffles Avenue, inside The Ritz-Carlton, Millenia Singapore, a short walk from Promenade MRT station. Reservations are by phone on 6434 5288 or by email to rc.sinrz.restaurantreservations@ritzcarlton.com. Japan Week ends after dinner on 25 October.

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Author

meichua

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