

EASTER SUNDAY BRUNCH AT RACINES
1 April 2018

MENU

Salad

Compound Salad (Layers of Salad in Glass Jar)
Leek Panna Cotta with Crab Meat Salad
Orzo Salad with Roasted Chicken and Chorizo
Homemade Cured Salmon Tartare with Pickled, Dill Creme and Pike Caviar
Marinated Greek Salad with Feta Creme
Century Egg Salad with Pickled Cucumber and Gari
Szechuan Style Edamame with Salad with Mustard Cabbage

From the Ice Atelier

Maine Lobster, Snow Crab, Black Mussels, Poached Tiger Prawns,
Sea Scallop Carpaccio, Fresh Horseradish
Freshly Shucked Seasonal Oysters with Classic Condiments Upon Request
*(tabasco, mignonette sauce, wasabi aioli, lemon wedges,
spicy tomato vierge, chipotle mayo)*

Sushi and Sashimi

King Salmon, Hamachi, Tuna Tataki
Chef's Selection of Sushi, Maki and California Rolls
(served with Japanese pickles and condiments)

Truffles Station

Truffles Tempura
(Mushroom, Sweet Potato, Eggplant, Okra) (V)
(Prawn, Halibut, Oyster, Surimi)
(Pimenton Aioli and Ranch Dressing)
Steamed Truffle Egg Royale
Wild Mushroom Risotto Croquette with Truffle
Ragout of Mushroom Ravioli with Truffles
Racines Foie Gras Butter with Melba Toast

Live Station

Egg Salad with Remoulade, Scrambled Egg Espuma, Truffle Infused (V)

Fromage

Morbier, Comte, Brie de Meaux, Camembert, Tomme de Savoie, Banon, Saint Maure, Blue
Cheese, Parmesan, Taleggio,
with assorted dried fruits, mixed nuts and crackers

Salad Bar

Selection of Salads
Mesclun Mix, Romaine Lettuce, Endive, Arugula, Baby Spinach
Classic Condiments

**From the Marrone Stove
(Live Station)**

Foie Gras Pan Fried Atelier
Pan-fried Foie Gras with Candy Orange Marmalade, Seaweed Rice Cracker Griotte

(Live Station)
Maine Lobster
Saute' Maine Lobster with Sea Urchin Sabayon

(Live Station)
Abalone
Pan-seared Fresh Abalone Pasta with Scallop Emulsion and Sakura Prawn

Carving
Easter Lamb Rack
Slow-Roasted Rack of Lamb with Herbs Garden Butter, Confit Petit Onion and Truffle Jus

Venus Clam
Sauteed Clam with White Wine and Braised Fennel

Corn-fed Poulet
Slow-Cooked French Poulet with Wild Mushroom Ragout

Halibut
Pan-fried Halibut with French Lentil and Lemon Emulsion

Legumes
Glazed Baby Vegetables with French Butter (V)
Roasted French Grenaille Potato (V)

Barley
Creamy Italian Barley with Pine Nuts (V)

Egg Benedict
Poached Egg with Basil Bearnaise, Sundried Tomato Relish and Cheese Crouton (V)

Soup (V)
Wild Mushroom Veloute with Porcini
Boiled Seafood Treasure with Shredded Crab Meat, Sea Cucumber and Quail Egg

Selection of Charcuterie
Smoked Salmon, Oriental Style Gravlax, Truffle Beef Salami, Beef Bresaola, Chorizo, Bayon Ham, Black Forest Smoked Ham

Modern Chinese Menu

(Live Station)
Scallop
Pan-Seared Sea Scallop with Salted Egg Espuma and Squid Ink Sago Crisp and Ikura

Dim Sum Basket
Selection of Fine Dim Sum Station with Classic Condiments

Barramundi

Nyonya Style Baked Local Barramundi with Pineapple and Okra

Mapo Bean Curd

Szechuan Style Crispy Beancurd with Braised Mince Meat

Ee-Fu (V)

Braised Ee-Fu Noodle with Mushroom and Chive

Waxed Meat Rice

Stir-fried Soya Rice with Selection of Wax Meat

Chilli Prawn

Wok-Tossed Prawn with Chilli Crab Sauce and Mantao

Herbal Chicken

Papillote Style Braised Chicken with Special Chinese Herbs

Mix Vegetable with Bailing(V)

Braised Bailing Mushroom with Seasonal Green (V)

Dessert Station

Traditional Fruit Cake with Armagnac

Assortment of Chocolate Eggs

Poached Pear with Spiced Port

Assortment of Chocolate Truffles on Cookie Soil

Warm Vanilla Waffles

Assorted Macaron Tower

Sofitel Croquembouche Tower

Assorted Dessert Shooters

Assorted Fruit and Lemon Tarts

Assorted Cookies

Homemade Ice Cream Station

Dessert Live Station

Baked Alaska of Cinnamon Pumpkin Parfait

Crepe Suzette

Crepes, Mango Chutney, Ivory Ganache

Beverage Highlights

Welcome Cocktail on Arrival

Healthy Mocktails in Bottle

Smoothies

Hot Chocolate with Marshmallow

Free Flow Wines/ Beers / Champagne

Pass Around Martini Trolley

Selected Barrel Aged Cocktails