Gastronomie Française and Refined Local Chinese Cuisine
Born and raised in Sabah, Malaysia, the head of Racines’ Chinese culinary brigade sparked an interest in gastronomy at the young age of seven as he watched his father cook up a storm for familial celebrations.

With influence from his hometown, he takes diners on a culinary journey by injecting fresh new elements to satisfy their ever-changing palates.

Chef Andrew Chong
Chinese

A rooster is the national emblem of France and the ubiquitous folk art rooster found in standard Chinese ceramic bowls in Asia. Akin to the rooster symbolism, shades of similarities can be found in the cuisines of these two menus. In spite of the fact that one is distinctly French and the other characteristically Chinese.

A recipient of the prestigious Chevalier de l’Ordre du Merite Agricole award, Chef Jean-Charles draws inspiration from his family, his childhood and his roots. His journey in gastronomy started in the kitchens run by his father, which provided him with a greater sense of appreciation for fresh ingredients and a profound respect for produce.

Chef Jean-Charles
French

A coming together of two different cultures in a shared symbol of the rooster.

De-Light
(V) Vegetarian
(N) Contains Nuts

Guests with food allergies or special dietary requirements, please inform our ambassadors of your dining requests at Racines.

All prices are in Singapore dollars and subject to a service charge and GST.
French

**STARTER**

- Burratina (V) 22
  - Burratina on Poached Eggplant, Cherry Tomato Vinaigre, Mixed Red Berries and Garden Basil Oil

- Eggplant 18
  - Deep-fried Eggplant Coated with Flaxseed Batter, Curried Aioli and Szechuan Chili Pepper

- Frog Legs 26
  - Sautéed Locally Farmed Frog Legs with Parsley Butter, Wild Mushroom Fricassée and French Pink Garlic Confit

- Salmon 24
  - Homemade Dry-cured Norwegian Salmon, Classic Condiments, Buckwheat Blinis and French Caviar

French

**FOIE GRAS**

- 24

- Pan-seared Foie Gras with Caramelized Fig and Duck Millefeuille on Cucumber Bruschetta and Sour Cherry Fool

Chinese

**STARTER**

- Burratina (V) 22
  - Burratina on Eggplant and Enoki Mushrooms, Mildly Spicy Summer Thai Basil Pesto and Crispy Cereal Rice

- Eggplant 18
  - Smoked Eggplant Caviar on Butter Flavored Miso, Shallot Aspic and Olive Oil Spheres

- Frog Legs 26
  - Szechuan Style Wok-tossed Locally Farmed Frog Legs with Leeks, Dried Chilli, Sliced Garlic and Chinese Wine

- Salmon 24
  - Chilled Hot-smoked Salmon Rillettes with Crispy Egg Crepe, Yuzu Aioli, Pickled Chayote and French Caviar

Chinese

**FOIE GRAS**

- 24

- Meat of Four Days Terrine, Roasted Ginseng Smith Mill refined with Cervus and Szechuan Pepper, Poached Asian Pear and White Crape

**FROG LEGS**

- 26

- Szechuan Style Wok-tossed Locally Farmed Frog Legs with Leeks, Dried Chilli, Sliced Garlic and Chinese Wine

**SALMON**

- 24

- Chilled Hot-smoked Salmon Rillettes with Crispy Egg Crepe, Yuzu Aioli, Pickled Chayote and French Caviar
French

S O U P  &  S A L A D

LOBSTER 26

Classic Lobster Bisque with Scallop Mousse (Scampi),
Micro Wild Fennel and Trout Roe

IBÉRICO 24

Green Salad with Sliced Carrasco Ibérico Ham,
Compressed Cantaloupe, Fresh Figs and French Dressing

Chinese

S O U P  &  S A L A D

LOBSTER 26

Clear Lobster Broth, Wood Smoked Scallop Carpaccio
and Pickled Kohlrabi

IBÉRICO 25

Fresh Seasonal Green Salad with Wood Smoked Ibérico Ham,
Orange Sesame Dressing and Radish

KALE 20

Organic Kale Salad with Salted Baked Baby White
Button Mushrooms, Tête de Moine Cheese and
Crispy Quinoa

ARTICHOKE 22

Jerusalem Artichoke Velouté with Sautéed Wild Mushrooms,
Sautéed Aged Comté Cheese and Crème Fraiche

( V ) KALE 20

Organic Kale Salad with Pickled Chinese Pear,
Roasted Sesame Dressing and Sesame Seeds

ARTICHOKE ( V )

Jerusalem Artichoke Velouté with Shaved Tofu,
Vegetable Dumpling and Black Garlic
**French**

**M A I N   C O U R S E**

**COD 40**

Butter Cod Fillet with Sautéed Japanese Artichoke, Kohlrabi, mushrooms, love heart radish, Swiss chard and Carrot Emulsion

**WAGYU BEEF 42**

Slow-cooked Australian Wagyu Beef Roulade with Red Wine Infused Truffled Mashed Potato, Roasted Romanesco and Confit Sweet Onion

**ORGANIC STRIPLOIN 72**

Choice of Beef, Char-grilled with Provençal Herb Butter, Wild Mushrooms, Chives and Torrenti Sauce

**POUR 38**

Char-grilled Hay-smoked Pork Belly with Reconstituted Lentils, Black Forest Ham, Chives and Brussels Sprouts

---

**Chinese**

**M A I N   C O U R S E**

**COD 40**

Baked Tamarin Butter Cod Fillet with Glazed Broccolini, Crispy Lotus Chips, Smoked Caviar and Bonito Emulsion

**WAGYU BEEF**

Soy-Braised Wagyu Beef Short Rib with light Superior Fory-don Sauce, Mills Delicacy of Truffles and Braised Cabbage and Wasabi Cream

**ORGANIC STRIPLOIN 72**

Choice of Beef, Char-grilled with Provençal Herb Butter, Wild Mushrooms, Chives and Torrenti Sauce

**POUR 38**

Singapore-style Sambal Hokkien Noodles with Seasonal Seafood, Roasted Pork, Homemade Sambal and Fresh Calamansi
**French**

**MAIN COURSE**

**BUCKWHEAT 26**

Pan-seared Atlantic Sea Scallops with Salted Baked Long Red Beetroot, Glazed Baby Radishes, Crispy Capers and Iranian Black Lemon Beurre Blanc

**MUSHROOM** 30

Glazed Seasoned Legumes with Marinated Buckwheat Kernels, Toasted Pine Nuts, Raisins and Orange Pomegranates

**DUCK** (180 kcal | V)

Glazed Seasoned Legumes with Marinated Buckwheat Kernels, Toasted Pine Nuts, Raisins and Orange Pomegranates

**SCALLOP 42**

Pan-seared Atlantic Sea Scallops with Salted Baked Long Red Beetroot, Glazed Baby Radishes, Crispy Capers and Iranian Black Lemon Beurre Blanc

---

**Chinese**

**MAIN COURSE**

**BUCKWHEAT** (V | 210 kcal)

Braised Chinese Tofu with Beancurd Skin, Sesame, Broccolini and Crispy Quinoa

**MUSHROOM** 30

**SCALLOP** 42

**DUCK** 38

---

**MAIN COURSE**

**SCALLOP** 42

Seafood Laksa with Coconut Broth, Pan-seared Hokkaido Scallops, Fried Rock Lobster, Onsen Tamago and Capellini Pasta

**DUCK** 38

Chargrilled Mongolian-style Marinated French Duck Breast with Pan-seared Shiitake Mushrooms and Pickled Daikon

**MUSHROOM** 30

Wild Mushroom Kailan with Black Pepper, Macadamia, Crispy Egg Noodles and Black Garlic Butter
**Chinese**

**31. CHICKEN RICE**

(2 persons)

Traditional Singapore Hainanese Slow-cooked Capon Chicken with Condiments, Pickled Vegetables and Cabbage Bouillon

**38. FRIED RICE**

SIDES 10

French Truffled Mashed Potatoes

French Fries

Wok-fried Broccoli with Garlic and Chinese Wine

Glazed Artichoke Barigoule

Mixed Mesclun Salad with Lemon Vinaigrette

CÔTE DE BOEUF 318

(1.5 kg, 2-3 persons)

Pan-seared Welsh Farmed OP Ribs with Bordelaise Truffle Jus and a Selection of French Mustard

POULET 98

(2 persons)

Pan Roasted French Green-horn Chicken with Savourie Potatoes, Sautéed Baby Carrots and Natural Jus

**French**

**SHARING DISHES**

French Truffled Mashed Potatoes

French Fries

Wok-fried Broccoli with Garlic and Chinese Wine

Glazed Artichoke Barigoule

Mixed Mesclun Salad with Lemon Vinaigrette

CÔTE DE BOEUF 318

(1.5 kg, 2-3 persons)

Pan-seared Welsh Farmed OP Ribs with Bordelaise Truffle Jus and a Selection of French Mustard

POULET 98

(2 persons)

Pan Roasted French Green-horn Chicken with Savourie Potatoes, Sautéed Baby Carrots and Natural Jus

**SHARING DISHES**

**CÔTE DE BOEUF**

(1.5 kg, 2-3 persons)

Pan-seared Welsh Farmed OP Ribs with Bordelaise Truffle Jus and a Selection of French Mustard

**POULET**

(2 persons)

Pan Roasted French Green-horn Chicken with Savourie Potatoes, Sautéed Baby Carrots and Natural Jus

**FRIED RICE**

(2 persons)

Truffled Fried Rice with Chinese Olives and Pine Nuts

or

Fried Rice with Shredded Crab Meat and Egg
**French**

**DESSERT**

**LYCHEE 16**
Baked Pears Clafoutis with Lychee Sorbet

**CHOCOLATE 18**
Valrhona Chocolate Fondant Cake with Tahitian Vanilla Ice Cream
(20 min preparation time)

**RED BEAN 16**
Baked Light Soufflé with Red Bean Gelato
(20 min preparation time)

**MANGO 16**
Tarte à la Citron with Lemon Curd, Almond Frangipane and Thai Honey Mango Ice Cream

---

**Chinese**

**DESSERT**

**LYCHEE 16**
Fine Shaved Ice with Yuzu Lychee Konnyaku Gelée, Corn Kernels, Palm sugar and Evaporated Milk

**CHOCOLATE 18**
Rich Valrhona Chocolate Olive Roller with Tahitian Vanilla Ice Cream and Orange Ginger Crumb

**RED BEAN 16**
Frozen Red Bean Parfait with Sable Crumble and Cardamom Orange Peel Compote

**MANGO 16**
Mushy Red Pudding with Sliced Thai Honey Mango and Coconut Ice Cream

---
Artwork by William Sim, a full time artist and partner at a Singapore based visual arts studio, Amphibios. William has showcased his paintings in various group and solo exhibitions, mostly in Singapore and countries like South Korea, Taiwan, and Hong Kong. He is also the illustrator of four books: "Colouring the Lion City", "Colouring the World", "Colouring Chinoiserie", and "Botanical Singapore". He is also the author of an art book on "Biophilia and Happiness".

Concept and design by Lush Tan, Amphibios.