

R A C I N E S



Racines' Magnifique Sunday Family Brunch

Authentic French Menu

Compound Salads

Cauliflower Mousse with Smoked Salmon Tartare and Ikura

Marinated Crab Meat Salad with Lime Gel and Creme Fraiche

Caprese Salad with Shaved Celeriac and Pesto

Sichuan Spicy Mushroom Salad with Pickles and Olive Sphere

Chilled Tofu with Pickles and Century Egg Aioli

From the Ice Atelier

Maine Lobster, Snow Crab, Black Mussels

Poached Tiger Prawns, Poached Sea Scallop, 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

Chef's Selection of Sushi, Maki and California Rolls

(Served with Japanese Pickles and Condiments)

Tempura

Mushroom

Sweet Potato

Eggplant

Okra

Prawn

Halibut

Ika

Pizza Station

Baked Parma Ham and Arugula Pizza

Margarita Pizza

4 Cheese Pizza

Caviar Live Station

Served with Classic Condiments and Creme Fraiche

Soup

Classical Mushroom Veloute

Double-boiled "An Xin" Cordyceps Blossom and Dried Scallop

Selection of Charcuterie

Smoked Salmon and Oriental Style Gravlax, Truffle Beef Salami, Beef Bresaola
Chorizo, Bayon Ham, Black Forest Smoked Ham

Fromage

Morbier, Comte, Brie de Meaux, Camembert, Tomme de Savoie, Banon, Saint Maure,
Blue Cheese, Parmesan, Taleggio

(Served with Assorted Dried Fruits and Mix Nuts)

Salad Bar

Selection of Salads

Mesclun Mix, Romaine Lettuce, Arugula

Classic Condiments

Marrone Stove Live Station

Foie Gras Pan-Fried Atelier

Pan-Fried Foie Gras with Apricot Compote and Crispy Rice Puff

Skewers

Wagyu Beef Skewer

Prawn Skewer

Glazed Chicken with Foie Gras Skewer

Lobster

Baked Lobster Thermidor with Crustacean

Carving Station

Herb-Roasted Black Angus "OP" Ribs with Bordelaise Jus

Benedict

Classical Egg Benedict with Truffles Bernaise

Pork

Spanish Style Braised Pork Belly with Smoked Sweet Paprika

Barramundi

Baked Barramundi with Classical Beurre Blanc

Oyster

Baked Oyster Kilpatrick with Crispy Bacon

Legumes

Glazed Baby Vegetables and Mushroom with Parsley Butter

Baked Bean

Tomato Baked Bean with Quail Egg en Cocotte

Pasta

Sautéed Penne Pasta with Homemade Garden Basil Pesto and Pine Nuts

Modern Chinese Menu

Crab Live Station

Crispy Soft Shell Crab with Curry Meat Floss

Noodles

Singapore Laksa with Sweet Prawn and Scallop

Braised Ee-Fu Noodle with "XO" Sauce and Chinese Chive

Rice

Egg Fried Rice with Prawn and BBQ Pork

Dim Sum Basket

Selection of Fine Dim Sum with Classic Condiments

Seafood Delight

Braised Seasonal Vegetables with Beancurd Skin, Sea Cucumber and Abalone

Singapore-Style Stir-Fried Slipper Lobster with Chilli Crab Sauce

Fish

Crispy Breaded Fish Fillet with Butter Cereal

Poultry

Chinese Papillote Style Ginseng Chicken

Dessert Station

Baked Mini Scone with Cream and Marmalade

Baked Croissant and Assorted Viennoiserie

Bread and Butter Pudding with Vanilla Sauce

Portuguese Egg Tart

Assorted Chocolate Praline

Racines Selection Gateaux

Mix Fruits Tart

Mont Blanc

Poached Pear

Hazelnut and Banana Chocolate Loft

Sliced Fresh Fruits

Waffles

Croissant Waffles with Condiments and Marmalade

Dessert Live Station

A la Minute Bake Rich Chocolate Moelleux

French Toast

French Toast Stuffed with Caramelized Banana and Hazelnut