

CHEF JEAN-CHARLES DUBOIS

A recipient of the prestigious Chevalier de l'Ordre du Merite Agricole award, Chef Jean-Charles draws inspirations 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.

# RACINES

GASTRONOMIE FRANÇAISE AND REFINED LOCAL CHINESE CUISINE

CHEF ANDREW CHONG

Born and raised in Sabah, Malaysia, the head of Racines' Chinese culinary brigade sparked an interest in gastronomy at the young age of seven. His passion for traditional Chinese gastronomy all rooted from his childhood memories of his father helming large banquets. This instilled in him a deep understanding of flavours and the human palate.

## ANNIVERSARY SET LUNCH

TWO COURSE | 28++

THREE COURSE | 38++  
inclusive of Nespresso Coffee or TWG Tea



SELECT ONE

### ENTRÉES

#### ROASTED KABOCHA VELOUTE

Pumpkin Seed Crème  
Crispy Bayonne Ham and Crouton

#### LIGHT FOIE GRAS MOUSSE TART

Candied Pistachio Nuts, Crispy Duck Rillettes Croquette  
and Pickled Green Mango

#### LAYERED BLACK COD FISH RILLETTE

Ratte Potato Chip, Couscous, Avruga and Fine Cress

### PLATS

#### CLASSICAL ARBORIO RISOTTO (V)

Sauteed Fresh Girolle, Parmigiano Emulsion  
and Creme Fraiche

#### POT-ROASTED STUFFED BONELESS QUAIL

Sauteed Swiss Chard, Caramelised Red Wine Plum  
and Cauliflower Mouseline

#### CHARGRILL AUSTRALIAN PORK LOIN

Roasted Brussel Sprout, Glazed Seasonal Vegetable  
and Roasted Apple Jus

### DESSERTS

#### KEY LIME PIE IN JAR

Graham Crumbed Gateaux of White Pound,  
Vanilla Chantilly Cream and Berries

#### BELGIUM CHOCOLATE MARQUISE

Caramelised Plum Compote and Greek Yoghurt Sorbet

### APPETISERS

#### Chilled Braised Wagyu Beef Brisket

Szechuan Sauce, Roasted Garlic Aioli  
Edamame and Sesame

#### Trio Egg (V)

Kombu Soy Soaked Center Liquid Egg with Puree Century Espuma  
Ribbon Cucumber, Crispy Salted Egg Crumb and Crispy Gari

### MAINS

#### Steamed Locally Farmed Barramundi Fillet

Yuzu Salted Egg Emulsion, Seasonal Greens  
and Baked Carrot Cake Frittata

#### Confit of Crispy Duck Leg \*

Infused Five Spices, Garlic Butter Rice Pilaf  
and Natural Jus

### DESSERTS

#### Chinese Osmanthus Gelee

Goji Berries, Coconut Granite and Candied Home Garden Mint

#### Selection of Homemade Ice Cream and Sorbets | \$4 per scoop (N)

2 Scoops of Tahitian Vanilla / Berries / Chocolate, served with Nuts and Crisps

## A LA CARTE

#### FOIE GRAS | \$24

Pan-fried Foie Gras, Artisanal Apricot Marmalade  
Crispy Butter Puffed Rice, Verjus Reduction

#### BISQUE DE HOMARD | \$26

Traditional Lobster Bisque, Coral Oil  
House-Made Boston Lobster Ragout Tortellini, Micro Cress

#### CUISSES DE GRENOUILLE | \$26

Pan-Fried Local Frog Legs with Pink Garlic  
Parsley and Wild Mushroom Emulsion

#### FAUX FILLET | \$58

Chargrilled Australian Wagyu Striploin  
French Fries, Bordelaise sauce

#### JOUE DE BOEUF | \$38

48 Hour Slow-cooked Wagyu Beef Cheek  
Truffled Mashed Potatoes, Glazed Seasonal Greens

#### TURBOT | \$42

Pan-seared Turbot Fillet, Braised Salsify  
French Beurre Blanc, Ikura, Fine Cress

#### Nourishing Herbal Soup | \$24

Double-Boiled Black Chicken, Cordyceps Blossom  
Chinese Herbs, Conpoy, Fish Maw

#### Chilled Japanese Egg Tofu (V) | \$18

Century Egg, Special Gari Dressing  
Olive Oil Spheres, Scallions

#### Cuisses De Grenouille | \$26

Stir-Fried Frog Legs  
in Spicy Szechuan Salt

#### Kurobuta Pork | \$34

Crispy Kurobuta Pork  
in Sweet and Sour Sauce

#### Chicken Rice | \$24

Hainanese Chicken Rice  
with Traditional Condiments

#### Cod | \$40 \*

Baked Tamari Butter Cod, Sesame Glaze  
Wok-Tossed Broccoli, Ponzu Emulsion, Crispy Lotus Root

#### BEVERAGES

GLASS OF HOUSE WINE (RED/WHITE) | \$10

HOMEMADE SEEDLIP ICE TEA | \$6

YUZU LEMONADE | \$6

SOFT DRINKS (COKE/COKE LITE/SPRITE) | \$6

MENU LEGEND : V : VEGETARIAN N : CONTAINS NUTS  
\* : CHEF'S SIGNATURE DISHES

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 10% service charge and 7% GST