

# AUGUST SET LUNCH

2 Course \$30++ | 3 Course \$38++

— SELECT ONE —

In celebration of the nation's 54th birthday, Racines celebrates  
with a selection of locally inspired appetisers.

Kale Salad with Chayote,  
Crispy Wonton Skin and Yuzu Dressing ( V )

Classic Minestrone with  
Crispy Royan Cheese and Basil Oil ( V )

Boiled Teochew Seafood Treasure Soup  
with Fish Maw and Cabbage

Braised Turnip in Pie Tee Shell with Grilled Octopus,  
Petite Green Salad and Cayenne Aioli

Pan-fried Crab Croquettes with Chilli Crab Sauce,  
Pickled Vegetables, Egg Espuma and Ikura

Seasonal Fruit Salad with Prawn Paste,  
Ginger Flower and Crispy Dough Fritters

## FRENCH MAIN COURSE

Pan-seared Locally Farmed Barramundi with Curried Butter, Caramelised  
Orange Infused Endives, Butternut Purée and Salted Egg Sabayon

Chargrilled Australian Pork Cutlet with Marmite Glaze,  
Salted Granny Smith, Sautéed Arugula, Sun-dried Tomato and Zucchini

Vegetarian Bolognese with Crispy Polenta Fritters  
and Comté Cheese ( V )

## CHINESE MAIN COURSE

Chargrilled Barbeque Wagyu Beef Flank with Honey,  
Sautéed Seasonal Vegetables and Steamed Fragrant Rice

Teochew Style Wok-fried Prawns with Chinese Wine,  
Yellow Chives, Noodles and Scallions

Fried Crispy Spinach Noodles with Seasonal Greens,  
Chinese Gluten and Mushroom Gravy ( V )

## DESSERT

Kueh Tutu

Delicate Coconut Mousse with  
Gula Melaka and Pandan Chiffon

Orange Hazelnut Streusel with Yuzu Chantilly,  
Pistachio Sponge and Vanilla Ice Cream ( N )

Baked Profiteroles with Durian Pengat,  
Sable Crumble and Vanilla Ice Cream

Menu items are subject to change according to seasonality and availability.