

CHEF'S DEGUSTATION

3 Course \$72 | 4 Course \$86

SELECT ONE

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

Caramelised Foie Gras Terrine with Szechuan Pepper,
Infused Pickled Chayote and Granny Smith Gel

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

FRENCH SOUP

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

CHINESE SOUP

Boiled Teochew Seafood Treasure Soup
with Fish Maw and Cabbage

FRENCH MAIN COURSE

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

CHINESE MAIN COURSE

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

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

DESSERT

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.