

RACINES



Easter Sunday Brunch

Compound Salad (Layers of Salad in Glass Jar)

“Kueh Pie Tee” with Spicy Prawn Salad & Ikura

Marinated Crab Meat Salad with Caviar & Olive

Granny Smith Apple Salad, Pickled Celery and Yuzu Jelly & Olive Sphere

Marinated Quinoa Salad with Dried Fruit, Lemon Dressing & Olive Sphere

Cod Fish Rilette with Avocado Mousse & Shaved Baby Vegetable

Petit Greek Salad with Feta Crème, Olive Sphere & Pickled Cucumber

From the Ice Atelier

Giant Prawn, Spanner Crab, Black Mussels,

Poached Tiger Prawns, Poached Sea Scallop, Little Neck Clam

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, Swordfish

Chef's Selection of Sushi, Maki and California Rolls

(serve with japanese pickles and condiments)

Salad Bar

Selection of Salads

Mesclun Mix, Romaine Lettuce, Arugula

Classic Condiments

Vegetables Beer Tempura

Mushroom, Eggplant, Baby Corn, Lotus (V)

Eggs Station International

International Eggs Station

(Truffles, Caviar, Eel, Foie Gras, Cauliflower, Century Emulsion, Ginger)

Soup (V)

Mushroom Truffles Veloute

Double Boiled Black Chicken Bouillon with Morel & Conpoy

Selection of Charcuterie

Truffle Beef Salami, Beef Bresaola, Chorizo, Bayon Ham, Black Forest Smoked Ham

Fromage

Morbier, Comté, Brie De Meaux, Camembert, Tomme De Savoie, Banon,
Saint Maure, Blue Cheese, Parmesan, Taleggio
(served with assorted dried fruits, mix nuts, cracker and toast)

From the Marrone Stove

(Live Station)

Foie Gras

Pan-fried Foie gras with Caramelized Apple & Pineapple Compote and Balsamic
Reduction

(Live Station)

Char-grilled Rock lobster with Classical Béarnaise

(Live Station)

Chicken and Pork Yakitori

Chicken and Kurobuta Pork

Spicy Clam

Sautéed Clam in Pesto sauce

(Carving)

Beef

Herbs Roasted Black Angus Tomahawk with Bordelaise Jus and Selection of
Mustard

Lamb

Easter Lamb Carving with Caramelized Onion

Barley

Seafood Barley Risotto

St Jacques

Pan seared Atlantic Scallop with Braised lettuce

Duck

Pan-seared French Duck Breast with Fig

Beef

Slow-cooked Wagyu Beef Brisket with Blacken Spiced

Chicken

Roasted Yellow French Chicken with Rosemary Jus

Pasta

Sautéed Tagliatelle Pasta in Marinara Style

Pumpkin

Baked Whole Kabocha with Cheese Gratin and Truffle Infused

Modern Chinese Menu

Chilli Prawns (Live Station)

Singapore Style Chilli Crab Prawn with Mini Mantau

Local Delight

Shredded Chicken with Shanghai Noodles & Chicken Broth

Dim Sum Basket

Selection of Fine Dim Sum Station with Classic Condiments

Duck

Deep Fried Duck Leg Confit Tossed With Chicken Meat Floss

Vegetables

“Lo Han Zai” Braised Mix Vegetable & Oyster Sauce

Crispy Deep Fried Eggplant Sweet and Sour

Fish

Deep Fried Barramundi Tossed Black Bean Sauce

Noodle

Stir-fried Black Pepper Udon with Scallions

Chicken

Wok-Fried Chicken with Cashew Nut & Spring Onion

Rice

Steamed Yam Rice with Shrimp & Braised Peanut

Dessert Station

Baked Mini Scone with Cream and Marmalade
Baked Croissant and Assorted Viennoiserie
Bread and Butter Pudding with Vanilla Sauce
Hazelnut and Banana Chocolate Loft
Assorted Chocolate Praline
Racines Selection Gateaux
Portuguese Egg Tart
Mix Fruits Tart
Mont Blanc
Poached Pear
Mix Nut Chocolate Bar
Strawberry Tartlets
Sliced Fresh Fruits

Dessert Live Station

Chocolate Fontaine

All the condiments

Ice Cream Station

All the condiments

Waffles

Croissant Waffler with Condiments and Marmalade

French Crepes Suzette

French crepes with orange and Grand Marnier, vanilla Ice cream

EASTER Chocolate Eggs Station with Chef Sam Leong

Vanilla Mousse base, Choose condiments and top with passion fruits espuma