

JULY SET LUNCH

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

— S E L E C T O N E —

FRENCH APPETISER

French-style Beef Tartare with Egg Yolk Aioli,
Fried Capers, Dijon Mustard, Garlic Confit and Sourdough

Mixed Kale Salad with Grated Comté Cheese,
Sliced Radish, Salted Lemon and House Dressing (V)

Clear Chicken Consommé
with Truffle Ravioli and Green Peas

FRENCH MAIN COURSE

Char-grilled Coastal Lamb Rack with Herb Butter
Baked Japanese Pumpkin, Potato Mousseline and Herb Jus

Olive Oil Confit Rainbow Trout with Glazed Baby Fennel,
Roasted Celeriac Purée and Classic Beurre Blanc

Pan-fried Falafel with Crusted Almonds
Sautéed Seasonal Vegetables and Tomato Cayenne Pepper Sauce (V)

CHINESE APPETISER

Smoked Atlantic Salmon with Laksa Crème,
Spicy Mango Salsa, Egg Crisp and Micro Cress

Baked Miso Cauliflower Frittata with Smoked Eggplant,
Sautéed Vegetable Couscous and Salted Lemon Aioli (V)

Boiled Pork Rib Bouillon
with Baby Carrots and Tomatoes

CHINESE MAIN COURSE

Bak Ku Teh Singapore-style Braised Pork Ribs with Fragrant White Pepper,
Chinese Herbs, Dough Fritter and Fried Shallot Steamed Rice

Hao Jian Classic Pan-fried Oyster Omelette with
Salted Vegetables, Coriander and Dried Chilli Paste

Wok-fried Spelt with Chinese Olives,
Fresh Mushrooms and Pine Nuts (V)

DESSERT

Baked Banana Loaf with Tuile Biscuit,
Chocolate Sauce and Yoghurt Sorbet

Boiled Black Glutinous with Taro,
Sesame Dumpling and Coconut Cream

Racines' Carrot Cake with Fleur de Sel, Praline Chantilly,
Walnut Crumble and Mascarpone Ice Cream

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