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# CULINARY MASTERS' LIFESTYLE BRUNCH AT RACINES

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15TH SEPTEMBER 2019, 12:30HRS  
FROM \$68++ PER PERSON



## CHOOSE YOUR FOOD & BEVERAGE SELECTION

SALAD & DESSERT ATELIER	<b>68</b>	<b>24</b>	FREE FLOW OF FRESH JUICES, SMOOTHIES AND SIGNATURE SODAS
ADD ONS TO THE ABOVE			
UNLIMITED SIGNATURE MAINS	<b>+10</b>	<b>+24</b>	FREE SLOW CRAFT BEERS & SELECTION OF WINES
OR			OR
UNLIMITED SIGNATURE & PREMIUM MAINS	<b>+30</b>	<b>+48</b>	FREE FLOW CRAFT BEERS, SIGNATURE COCKTAILS, CHAMPAGNE & SELECTION OF WINES

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## MENU SIGNATURE MAINS

**Classic French Onion Soup**  
with Gratinated Brioche,  
Comté Cheese and Chives

**Nourishing Herbal Soup**  
with Double-Boiled Black Chicken,  
Cordyceps Blossom, Chinese Herbs,  
Conpoy and Fish Maw

**Classic Laksa**  
with Prawns, Cockles, Scallops and  
Quail Eggs in Spicy Coconut Broth

**Egg Station**  
Choice of Salmon, Ham  
or Vegetable

**Roasted cauliflower (V)**  
with Sweet Miso

**Hainanese Chicken Rice**  
with Traditional Condiments

**Char Kway Teow**  
with Prawns, Scallops  
and Chinese Pork Sausage

**Sautéed Kale (V)**  
with Quinoa and Tomato Confit

**Crab Rigatoni**  
with Spicy Crispy Shallots



**Szechuan Style Sesame Soba Noodles**  
with Cucumber, Tofu, Shredded Poached Chicken,  
Crispy Shallots, Black Vinegar Chilli Tahini Dressing



**Pan-seared Kühlbara Barramundi**  
with Sesame Soy, Young Ginger, Black Bean XO,  
Crispy Smoked Hock, Spring Onions, Garlic Chives, Bok Choy



Dishes by Audra Morrice

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## MENU PREMIUM MAINS

### Lobster Bisque

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

### Freshly Shucked Oysters

with Apple Jelly

### Pappardelle Pasta (V)

with Smoked Asparagus

### Frog Legs

with Parsley and Garlic

### Pan-fried Foie Gras

with Fig Marmalade

### Steak Frites

with Australian Striploin 80gr



**Slow-roasted Szechuan Spiced Pork Belly**  
Chilli Caramel, Watercress, Herb Slaw



**Egg Noodles**  
Grilled Prawns, Laksa Broth, Crispy Ginger  
& Herbs, Spinach Herb Oil, Micro Herbs



**Salmon, Kimchi, Herb Dumplings**  
Chinkingiang Vinegar & Fermented  
Broadbean Chilli Dressing

**Angus Beef Cheek**  
with Mashed Potato



Dishes by Audra Morrice