

# RACINES

GASTRONOMIE FRANÇAISE AND REFINED LOCAL CHINESE CUISINE

## TAKEAWAY MENU

### BREAKFAST

**TOAST | 6**  
with Scrambled Eggs,  
Crispy Bacon and Roasted Tomatoes

**EGGS BENEDICT | 10**  
with Smoked Salmon and Salad

**FRENCH OMELETTE | 6**  
Choice of 2 Garnishes:  
Sautéed Mushrooms  
Turkey Ham  
Cheese  
Tomatoes

**VEGETABLE CURRY ( V ) | 6**  
with 2 pieces of Prata

**KAYA TOAST | 5**  
with 2 Soft-boiled Eggs

**CHICKEN NOODLE SOUP | 8**  
with Vegetables

### SALADS

**CAESAR | 8**  
Romaine Lettuce, Soft Boiled Egg, Chicken,  
Croutons, Parmesan Cheese, Caesar Dressing

**CHOPPED | 8**  
Romaine Lettuce, Blue Cheese,  
Hard-boiled Eggs, Lemon Dressing

**AVOCADO ( V ) | 8**  
Kale, Avocado, Marinated Feta,  
Cherry Tomatoes, Vinaigrette

**QUINOA ( V ) | 8**  
Marinated Quinoa, Dried Fruits,  
Baby Vegetables, Lemon Dressing

**PRAWN | 8**  
Kale, Prawn, Avocado,  
Marinated Feta, Lemon Vinaigrette

### MAIN COURSE

**8-HOUR CHARGRILLED AUSTRALIAN  
BEEF HANGING TENDER | 15**  
with Mashed Potato

**SPAGHETTI ARRABIATA ( V ) | 15**  
with Basil

**CRISPY DUCK LEG CONFIT | 15**  
with Artichoke

**BAKED ASSAM SEABASS | 10**  
with Seasonal Vegetables  
and Steamed Rice

**WAGYU BEEF BURGER | 15**

**SEAFOOD AGLIO OLIO | 15**

**SLOW-COOKED PORK BELLY | 15**

**SEAFOOD LAKSA | 10**

**CHICKEN RICE | 10**

**SINGAPORE-STYLE STEWED  
HOKKIEN NOODLES | 10**

**KAMPONG FRIED RICE | 8**

**VEGETARIAN FRIED RICE ( V ) | 8**

**SEAFOOD FRIED RICE | 10**

**BLACK BEAN BEEF NOODLES | 10**

**BEEF HOR FUN | 10**  
with Scallion and Ginger

**FRIED MALAY NOODLES | 10**  
with Chicken

### HEALTHY CHOICES

**AÇAÍ BOWL | 6**  
House-made Granola,  
Banana, Mixed Berries

**TERIYAKI CHICKEN GOURMET BOWL | 10**  
Roasted Chicken Thigh, Sous Vide Egg,  
Seasonal Greens, Pickled Daikon,  
Teriyaki Sauce, Steamed Rice

**NORWEGIAN SALMON GOURMET BOWL | 10**  
Baked Miso Salmon, Seasonal Greens,  
Pickled Daikon, Sous Vide Egg,  
Yuzu Glaze, Steamed Rice

**EASTERN DE-LITE GOURMET BOWL ( V | N ) | 10**  
Marinated Quinoa, Baby Vegetables,  
Steamed Tofu, Seasonal Greens, Soya Broth

**WESTERN DE-LITE GOURMET BOWL ( V ) | 10**  
Kale, Avocado, Cherry Tomatoes,  
Mixed Nuts , Olives, French Vinaigrette

### PASTRIES & CAKES

**CROISSANT | 3**  
Plain or Chocolate

**HOUSE-MADE CAKES | 3**  
Banana Cake  
Opera Cake ( N )  
Cheesecake

**HOUSE-MADE SCONES | 4 FOR 2 PCS**  
Plain or Rum Raisin  
Served with House-made Jam and Cream

**COUNTRY BREAD | 10**  
500g

**SOURDOUGH | 10**  
500g

**BARLEY & SESAME BREAD | 10**  
500g

**HONEY CHEESECAKE | 30 | 58**  
500g | 1kg\*

**FRAISIER | 30 | 58**  
500g | 1kg\*

**CARAIBE CRUNCHY  
CHOCOLATE CAKE | 30 | 58**  
500g | 1kg\*

**GREEN TEA TULAKALUM  
CHOCOLATE CAKE | 30 | 58**  
500g | 1kg\*

\*Order needs to be made 2 days in advance

### SANDWICHES

**PARISIEN | 8**  
Black Forest Ham, Emmental Cheese,  
French Baguette

**SMOKED SALMON | 8**  
Smoked Salmon, Dill Cream Cheese Spread,  
Wholemeal Bread

**HAM & CHEESE | 8**  
Black Forest Ham, Cheddar Cheese, Tomato  
Choice of White Bread or Wholemeal Bread

**TURKEY HAM | 8**  
Turkey Ham, Cheddar Cheese, Tomato  
Choice of White Bread or Wholemeal Bread

**VEGGIE | 8**  
Mixed Grilled Vegetables with Spices,  
Babaganoush Spread & House-made Ciabatta

**BAKED CHICKEN | 8**  
Oven Baked Cajun Chicken,  
Cheddar Cheese, Tomato  
Choice of White Bread or Wholemeal Bread

**TUNA | 8**  
Tuna Mayo, Emmental Cheese, Tomato  
Choice of White Bread or Wholemeal Bread

**EGG MAYO | 8**  
Egg Mayo, Cheddar Cheese, Tomato  
Choice of White Bread or Wholemeal Bread

### SIDE DISHES

**DEEP-FRIED PRAWNS | 8**

**FRENCH FRIES | 8**

**CRISPY FISH SKIN | 8**

**POPCORN CHICKEN | 8**

**DEEP-FRIED CHICKEN WINGS | 10**  
with Szechuan Spice

**DEEP-FRIED FROG LEGS | 15**  
with Szechuan Spice

**DEEP-FRIED EGGPLANT | 10**  
with Curry Aioli

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

Guests with food allergies or special dietary  
requirements, please inform our ambassadors of your  
dining requests at Racines.

All prices are in Singapore dollars and subject to  
prevailing goods and services tax.

N : Contain Nuts V : Vegetarian GF : Gluten Free

### DRINKS

**SOFT DRINKS | 3**  
Coke  
Coke Zero  
Sprite

**TWG TEA | 3**  
French Earl Grey  
English Breakfast  
Royal Moroccan  
Paris-Singapore  
Spice Route  
Emperor Pu-Erh  
Sencha  
Jasmine Monkey Tea  
Chamomile - Theine Free  
Lemon Bush - Theine Free

**NESPRESSO | 3**  
Espresso  
Ristretto  
Americano  
Espresso Macchiato  
Cappuccino  
Latte