

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
Cappucino
Latte