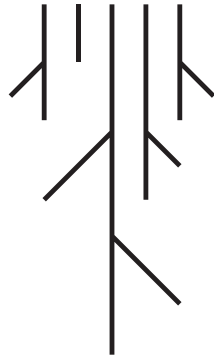




RACINES



PLEASE CLICK THE TABS
TO VIEW THE MENUS

SET LUNCH

DEGUSTATION DINNER

À LA CARTE

AFTERNOON TEA

(V) Vegetarian

(N) Contains Nuts

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 a service charge and GST



SET LUNCH

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

SELECT ONE

FRENCH APPETIZER

Citrus-pickled Watermelon
with Cucumber, Rosemary Feta Cream,
Smoked Haddock and Caviar

Duck Liver Pâté
with Toast and Fig Marmalade

CHINESE APPETIZER

Organic Salad (V)
with Pickled Chinese Pears, Edamame Beans
and Roasted Sesame Dressing

Boiled Seafood Treasures
with Conpoy

FRENCH MAIN COURSE

8-Hour Chargrilled Australian
Beef Hanging Tender (Additional \$10++)
with Glazed Seasonal Vegetables,
Truffle Mashed Potatoes and Bordelaise Sauce

Premium Seafood Ragout Pasta
Infused with Saffron,
Grated Smoked Cheese and Parsley

CHINESE MAIN COURSE

Braised Huaiyang Pork Meatball
Stuffed with Salted Egg
and Stewed White Cabbage

Fried Ee-fu Noodles (V)
with Black Olives,
Chinese Mushrooms and Beancurd

DESSERT

Fluffy Nespresso Sponge (N)
with Chestnut Mousse, Coffee Soil
and Vanilla Ice Cream

Baked Peanut Financier (N)
with Jasmine Tea Ganache
and Rice Croustillant

DEGUSTATION DINNER

3-Course : \$58++ | 4-Course : \$68++

SELECT ONE

FRENCH APPETIZER

Foie Gras Terrine
with Crispy Farmer's Bread
and Pickled Cherries

CHINESE APPETIZER

Mesclun Salad (V)
with Crispy Eggplant, Organic Corn
and Yuzu Dressing

FRENCH SOUP

Classic Lobster Bisque
with Ravioli, Micro Cress
and Trout Roe

CHINESE SOUP

Tomato Soup (V)
with Vegetarian Dumplings

FRENCH MAIN COURSE

Yellow Chicken Breast
with Glazed Seasonal Vegetables,
Truffle Mashed Potatoes and Bordelaise Sauce

CHINESE MAIN COURSE

Baked Tamari Butter Cod Fillet
with Glazed Broccolini, Crispy Lotus Chips,
Smoked Caviar and Bonito Emulsion

Mapo Tofu (V)
with Steamed Jasmine Rice

DESSERT

Fluffy Nespresso Sponge (N)
with Chestnut Mousse, Coffee Soil
and Vanilla Ice Cream

Baked Peanut Financier (N)
with Jasmine Tea Ganache
and Rice Croustillant

À LA CARTE

ENTRÉES

Pan-seared Foie Gras | \$22
with Caramelized Fig and Duck Rillettes on
Chargrilled Sourdough with Sour Cherry Port Jus

French-style Locally Farmed Frog Legs | \$22
sautéed with Parsley Butter, Wild Mushroom Fricassée
and French Pink Garlic Confit

Classic Lobster Bisque | \$22
with Ravioli, Micro Cress
and Trout Roe

Organic Salad (V) | \$16
with Pickled Chinese Pear, Edamame Beans
and Roasted Sesame Dressing

Szechuan-style Locally Farmed Frog Legs | \$22
Wok-tossed with Leeks, Dried Chilli,
Sliced Garlic and Chinese Wine

Deep-fried Eggplant (V) | \$16
Coated in Flaxseed Batter
with Curried Aioli

Jerusalem Artichoke Velouté (V) | \$22
with Steamed Tofu, Vegetarian Dumplings
and Black Garlic

À LA CARTE

MAIN COURSE

**Red Wine infused Slow-cooked
Australian Wagyu Beef Cheek | \$42**
with Truffled Mashed Potatoes and Confit Sweet Onion

Barramundi | \$34
with Sautéed Japanese Artichoke, Kohlrabi Mouseline,
Caramelized Beetroot and Carrot Emulsion

Pan-seared Confit Duck Leg | \$34
with Green Peas, Glazed Artichoke Ragout,
Beurre Noisette and Natural Jus

Singapore-style Stewed Hokkien Noodles | \$32
with Seasonal Seafood, Roasted Pork,
Homemade Sambal and Fresh Calamansi

Baked Tamari Butter Cod Fillet | \$40
with Glazed Broccolini, Crispy Lotus Chips,
Smoked Caviar and Bonito Emulsion

Seafood Laksa | \$38
with Coconut Broth, Pan-seared Hokkaido Scallops,
Fried Rock Lobster and Onsen Tamago

Braised Chinese Tofu (V) | \$22
with Beancurd Skin, Seasoned Buckwheat,
Sesame, Broccolini and Crispy Quinoa

**Traditional Singapore Hainanese
Slow-cooked Capon Chicken | 22**
with Condiments, Pickled Vegetables
and Cabbage Bouillon

À LA CARTE

MAIN COURSE

Truffle Fried Rice (V) | \$18
with Chinese Olives and Pine Nuts

Crab Meat Fried Rice | \$18
with Egg

SIDES

Wok-fried Broccoli | \$10
with Garlic and Chinese Wine

French Fries | \$10

DESSERTS

Valrhona Chocolate Fondant Cake | \$16
with Tahitian Vanilla Ice Cream

Baked Light Soufflé | \$18
with Cointreau and Red Bean Ice Cream

Sticky Rice Pudding | \$14
with Sliced Thai Honey Mango and Coconut Sorbet

Raspberry Sorbet | \$14
with Seasonal Mixed Berry Compote

Selection of Ice Cream | \$6 per scoop
Chocolate, Vanilla, Strawberry,
Pistachio, Green Tea, Red Bean

Selection of Sorbet | \$6 per scoop
Raspberry, Lychee, Coconut

AFTERNOON TEA

\$78++ serves 2
with Choice of Nespresso Coffee or TWG Tea

Green tea Adzuki Bean Cake

Macarons (N)

Pralines (N)

Vanilla Panna Cotta
with Berry Compote

Scones
with Cream and Jam

Jivara Raspberry Tart

Peanut Butter Financier

Truffle Egg Mayo Sandwich

Oven-baked Chicken Sandwich

Camembert Cheese
on Waffle Croissant

House-cured Salmon Tartare
on Buckwheat Blinis

Marinated Crab-Meat Salad Tartlet