

**APPETISER****Asparagus** 

Charred Asparagus with 60°C Onsen Egg,
Roasted Pistachio Vinaigrette and Crispy Quinoa

Greek Kale Salad

Kale, Peppers, Feta Cheese and Pine Nuts

SOUP**Tomato Gazpacho**

Cold Tomato Soup with Pesto Cream and Croutons

Shredded Chicken Soup

Herbal Soup with Pumpkin and Black Fungus

MAIN COURSE**Poulet**

Pan-fried Boneless Chicken in Butter
Served with Tapenade, Ragoût of Mushroom and Petits Pois

Halibut

Baked Halibut with Honey Lemon, Fennel Salad
with Sauce Vierge and Caviar Cream

Pork Belly Rice

Taiwan-style Braised Pork Belly with Flavoured Egg,
Glazed Seasonal Vegetables on bed of Steamed Fragrant Rice

Wok-fried Spelt 

Stir-fried Spelt with Vegetarian Char Siew,
Beancurd and Pine Nuts

DESSERT**Tangerine Yuzu Mousse**

Layered Mousse with Azuki Gelée, Almond Joconde,
Yuzu Curd and Citrus

Cempedak Crème Brûlée

Custard Pudding with Sago Gula Melaka

Two-course \$36++ per person

Three-course \$42++ per person

 Vegetarian  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 service charge and GST.