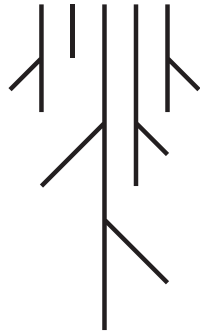




R A C I N E S



À LA CARTE

(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



À LA CARTE

ENTRÉES

Szechuan-style Locally Farmed Frog Legs | \$26
Wok-tossed with Leeks, Szechuan Peppercorns,
Dried Red Chilli and Chinese Wine

Lobster Bisque | \$26
with Seafood Ragout and Ikura

Pan-seared Foie Gras | \$26
with Roasted Apricot, Berry Vierge and Brioche

Tuna Carpaccio | \$24
with Yuzu Ponzu Vinaigrette, Wasabi Aioli
and Sesame Daikon

Crabe | \$24
Crab Mayonnaise, Tzaziki Dressing
and Espelette Tartine Soldier

Locally-farmed Mesclun Salad (V | N) | \$22
with Avocado, Pear Confit,
Walnut Dressing and Focaccia

Crispy Eggplant | \$20
Deep-fried Eggplant, Fragrant Fish Sauce
and Garlic Aioli

À LA CARTE

MAIN COURSE

Braised Wagyu Beef Cheek | \$48
with Seasonal Vegetables, Truffle Mashed Potatoes
and Red Wine Sauce

Baked Soy Black Cod | \$48
with Grilled Leeks, Crispy Lotus
and Bonito Butter Sauce

Chargrilled Wagyu Beef Flank | \$48
with Sautéed Wild Mushrooms, Chimichurri
and Pearl Onion Confit

Premium Burger | \$36
Wagyu Beef Patty with Green Peppercorn Sauce.
Grated Comté Cheese, Sautéed Mushrooms
and Truffle Fries

Spelt Risotto (V) | \$35
with Kale Pesto, Pine Nuts
and Shaved Comté Cheese

Roasted Tiger Prawns | \$32
with White Ginger, Shallots and
Shaoxing Rice Wine

Sweet & Sour Pork | \$28
Wok-tossed Pork Collar with Tempura Floss,
Strawberries and Fragrant Rice

Hokkien Mee | \$24
Wok-fried Yellow & Rice Noodles with Squid,
Prawns, Roasted Pork and Sambal

Crab Meat Fried Rice | \$24
with Shredded Crab Meat, Egg
and Scallions

Hainanese Chicken Rice | \$24
with Poached Chicken, Fragrant Chicken Rice,
Cabbage Bouillon and Condiments

À LA CARTE

MAIN COURSE

From the Rotisserie

Roasted Whole Corn-fed Chicken Set | \$88
with Beetroot Salad, Roasted Vegetables and French Fries
Serves 3-5 persons

Roasted Half Corn-fed Chicken Set | \$45
with Feta Salad, Roasted Vegetables and French Fries
Serves 2 persons

Roasted Half Corn-fed Yellow Chicken | \$25
Add-on Mashed Potato | \$12
Add-on French Fries | \$12

Club Sandwich | \$26
Toasted Bread, Grilled Pork Bacon, Romaine Lettuce,
Avocado and French Fries

Choice of Filling:
Roasted Capon Chicken
Smoked Salmon
Farmer's Ham
Beetroot & Cucumber

Premium Chicken Burger | \$28
Roasted Corn-fed Yellow Chicken with
Sautéed Bok Choy, Grated Comté Cheese,
Szechuan Aioli and Spicy Fries

À LA CARTE

SIDES

Sautéed Asparagus | \$15

Truffle Mashed Potatoes | \$14

Truffle French Fries | \$14

Wok-fried Broccoli | \$12
with Garlic

DESSERTS

Baked Light Soufflé | \$20
with Cointreau and Lime Sorbet

Moelleux | \$18
Baked Chocolate Fondant with
Berry Vierge and Vanilla Ice Cream

Marshmallow Cheesecake | \$18

Apple Tarte Tatin | \$18
Caramelised Apple Tart in Puff Pastry with
Yoghurt Ganache and Honey Thyme Ice Cream

Executive Pastry Chef Sam's
Paris-Singapore Brest | \$18
with Caramelised Hazelnut

La Grande Éclair | \$16
Chocolate Flavour

Selection of Ice Cream | \$6 per scoop
Chocolate, Vanilla, Strawberry, Pistachio

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

KIDS MENU

Fish and Chips | \$15
with French Fries and Ketchup

Tomato Meatball Pasta | \$15
with Parmesan Cheese and Parsley