



Gastronomie Française and

RACINES

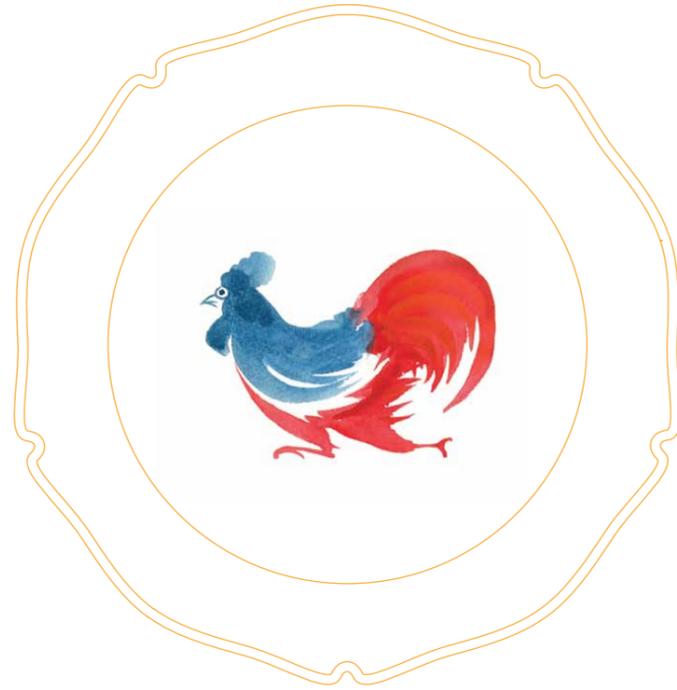


Refined Local Chinese Cuisine



A coming together of two different cultures
in a shared symbol of the rooster.

The Gallic rooster, an emblem of France



Chef Jean-Charles

French

A recipient of the prestigious Chevalier de l'Ordre du Merite Agricole award, Chef Jean-Charles draws inspiration from his family, his childhood and his roots. His journey in gastronomy started in the kitchens run by his father, which provided him with a greater sense of appreciation for fresh ingredients and a profound respect for produce.

and the ubiquitous folk art rooster
found in standard Chinese ceramic bowl in Asia.

Akin to the rooster symbolism,
shades of similarities can be found in the cuisines
of these two menus. In spite of the fact that
one is distinctively French and the other
characteristically Chinese.



Born and raised in Sabah, Malaysia, the head of Racines' Chinese culinary brigade sparked an interest in gastronomy at the young age of seven as he watched his father cook up a storm for familial celebrations. With influence from his hometown, he takes diners on a culinary journey by injecting fresh new elements to satisfy their ever-changing palates.

Chef Andrew Chong

Chinese



De-Light

(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.

French

STARTER

(V) BURRATINA 22



Burratina on Piment de Piquillos, Cherry Tomato Vierge, Sliced Red Beetroot and Garden Basil Oil

(V) EGGPLANT 18



Smoked Eggplant Caviar on Butter Flaxseed Blinis, Diced Avocado and Olive Oil Spheres



FOIE GRAS 24

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



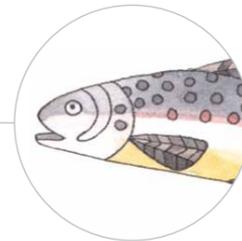
FROG LEGS 26

Sautéed Locally Farmed Frog Legs with Parsley Butter, Wild Mushroom Fricassée and French Pink Garlic Confit



SALMON 24

Homemade Hay-smoked Norwegian Salmon, Classic Condiments, Buckwheat Blinis and French Caviar



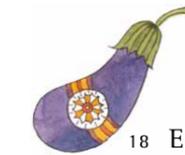
STARTER

22 BURRATINA (V)



Burratina on Eggplant and Coriander Caviar, Mildly Spicy Garden Thai Basil Pesto and Crispy Cereal Rice

18 EGGPLANT (V)



Deep-fried Eggplant Coated with Flaxseed Batter, Curried Aioli and Szechuan Chili Pepper

24 FOIE GRAS



Mosaic of Foie Gras Terrine, Roasted Granny Smith Gel infused with Cocoa and Szechuan Pepper, Pickled Asian Pear and Melba Crisp

26 FROG LEGS



Szechuan Style Wok-tossed Locally Farmed Frog Legs with Leeks, Dried Chilli, Sliced Garlic and Chinese Wine

24 SALMON



Chilled Hot-smoked Salmon Rillettes with Crispy Egg Crêpe, Yuzu Aioli, Pickled Chayote and French Caviar

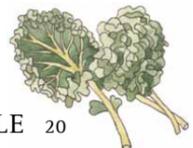


Chinese

French

SOUP & SALAD

 (180 kcal | V) KALE 20



Organic Kale Salad with Salted Baked Baby White Button Mushrooms, Tête de Moine Cheese and Crispy Quinoa



LOBSTER 26



Classic Lobster Bisque with Scallop Mousse Quenelle, Micro Wild Fennel and Trout Roe

(V) ARTICHOKE 22



Jerusalem Artichoke Velouté with Sautéed Wild Mushrooms, Grated Aged Comté Cheese and Crème Fraîche

IBÉRICO 24



Rucola Salad with Sliced Carrasco Ibérico Ham, Compressed Cantaloupe, Fresh Figs and French Dressing



Chinese

SOUP & SALAD

20 KALE (V | 140 kcal) 



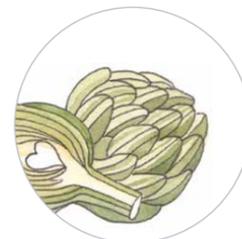
Organic Kale Salad with Pickled Chinese Pear, Roasted Sesame Dressing and Edamame

26 LOBSTER



Clear Lobster Broth, Sliced Hokkaido Scallop Carpaccio and Pickled Kohlrabi

22 ARTICHOKE (V)



Jerusalem Artichoke Velouté with Steamed Tofu, Vegetarian Dumpling and Black Garlic

24 IBÉRICO

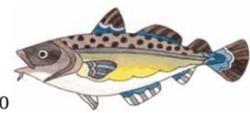


Fresh Seasonal Green Salad with Sliced Carrasco Ibérico Ham, Orange Sesame Dressing and Radish



French

COD 40



Butter Cod Fillet with Sautéed Japanese Artichoke, Kohlrabi Mousseline, Caramelized Endives, Petite Oyster Leaf and Carrot Emulsion

MAIN COURSE

WAGYU BEEF 42



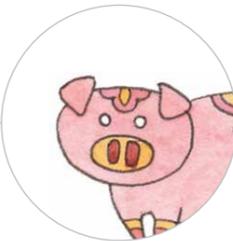
Slow-cooked Australian Wagyu Beef Cheek with Red Wine Infused Truffled Mashed Potato, Roasted Romanesco and Confit Sweet Onion

ORGANIC STRIPLOIN 72
USDA PRIME 44



Choice of Beef, Chargrilled with Provençal Herb Butter, Wild Mushroom Fricassée, Radish and Natural Jus

PORK 38

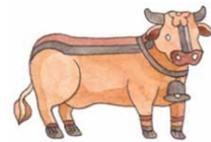


Chargrilled Hay-smoked Pork Belly with Braised French Lentils, Black Forest Ham, Chives and Brussels Sprouts



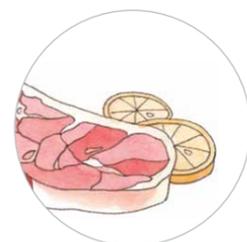
MAIN COURSE

42 WAGYU BEEF



Soy-Braised Wagyu Beef Short Rib with Light Superior Foie Gras Sauce, Mille-feuille of Truffles and Braised Cabbage and Micro Cress

72 ORGANIC STRIPLOIN
44 USDA PRIME



Choice of Wok-fried Black Pepper Beef with Scallions, Pickled Cornichons and Potato Floss

38 PORK



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



Chinese

40 COD



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



French

MAIN COURSE



(180 kcal | V) BUCKWHEAT 26

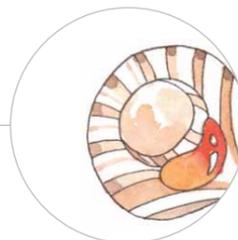


Glazed Seasonal Legumes with Marinated Buckwheat Kernels, Toasted Pine Nuts, Raisins and Crispy Parmigiano



SCALLOP 42

Pan-seared Atlantic Sea Scallops with Salted Baked Long Red Beetroot, Glazed Baby Radishes, Crispy Capers and Iranian Black Lemon Beurre Blanc



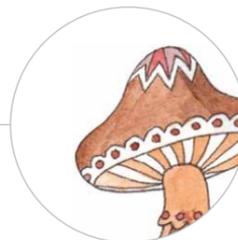
DUCK 38

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



(V) MUSHROOM 30

Aged Comté Gnocchi with Wild Garlic, Chanterelle Mushrooms and Vin Jaune Sabayon



Chinese

MAIN COURSE



42 SCALLOP

Seafood Laksa with Coconut Broth, Pan-seared Hokkaido Scallops, Fried Rock Lobster, Onsen Tamago and Capellini Pasta



38 DUCK

Chargrilled Mongolian-style Marinated French Duck Breast with Fried Homemade Yam Paste and Pickled Daikon



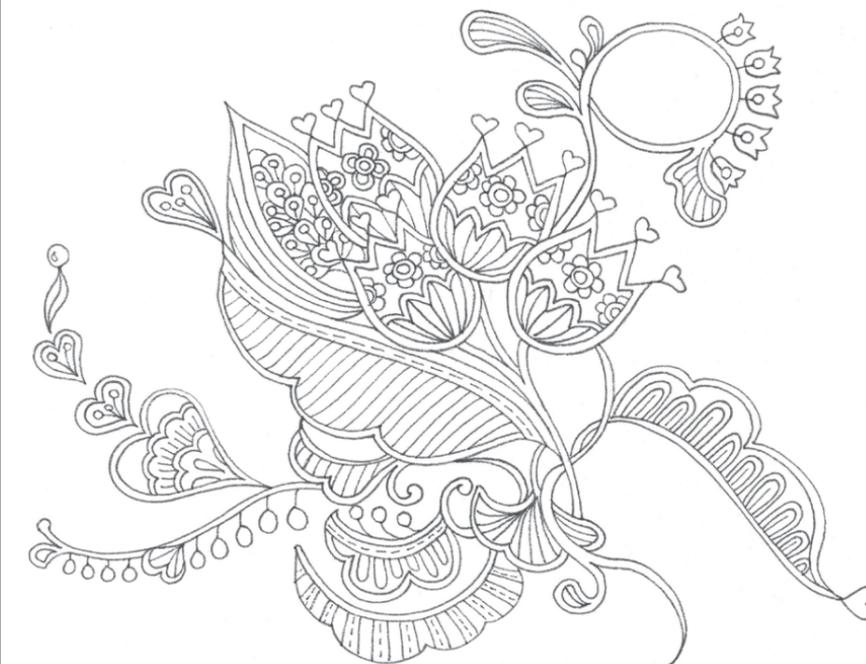
30 MUSHROOM (V | N)

Wok-tossed Seasonal Mushrooms with Kampot Black Pepper, Macadamia, Braised Egg Noodles and Black Garlic Dressing



26 BUCKWHEAT (V | 210 kcal)

Braised Chinese Tofu with Beancurd Skin, Seasoned Buckwheat, Sesame, Broccolini and Crispy Quinoa



French

SIDES 10



- Truffled Mashed Potatoes
- French Fries
- Wok-fried Broccoli with Garlic and Chinese Wine
- Glazed Artichoke Barigoule
- Mixed Mesclun Salad with Lemon Vinaigrette



SHARING DISHES

CÔTE DE BOEUF 218

(1-1.2 kg, 2-3 persons)

Organic Welsh Farmed OP Ribs with Bordelaise Truffle Jus and a Selection of French Mustard



POULET 98

(2-3 persons)

Pot-Roasted French Corn-fed Chicken with Grenaille Potatoes, Sautéed Baby Carrots and Natural Jus



SHARING DISHES

38 CHICKEN RICE

(2 persons)

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



38 FRIED RICE

(2-3 persons)

Truffled Fried Rice with Chinese Olives and Pine Nuts
or
Fried Rice with Shredded Crab Meat and Egg



Chinese



French

DESSERT

LYCHEE 16



Baked Pear Clafoutis with Lychee Sorbet



CHOCOLATE 18



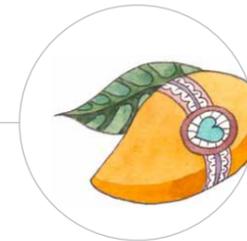
Valrhona Chocolate Fondant Cake with Tahitian Vanilla Ice Cream (20-min preparation time)

RED BEAN 16



Baked Light Soufflé with Grand Marnier and Red Bean Gelato (20-min preparation time)

MANGO 16



Tarte au Citron with Lemon Curd, Almond Frangipane and Thai Honey Mango Ice Cream

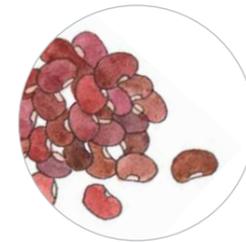
DESSERT

18 CHOCOLATE



Rich Valrhona Chocolate Crème Brûlée with Tahitian Vanilla Ice Cream and Orange Ginger Coulis

16 RED BEAN



Frozen Red Bean Parfait with Sable Crumble and Candied Orange Peel Compote

16 MANGO



Sticky Rice Pudding with Sliced Thai Honey Mango and Coconut Ice Cream

Chinese

16 LYCHEE



Fine Shaved Ice with Yuzu Lychee Konnyaku Gelée, Corn Kernels, Palm sugar and Evaporated Milk



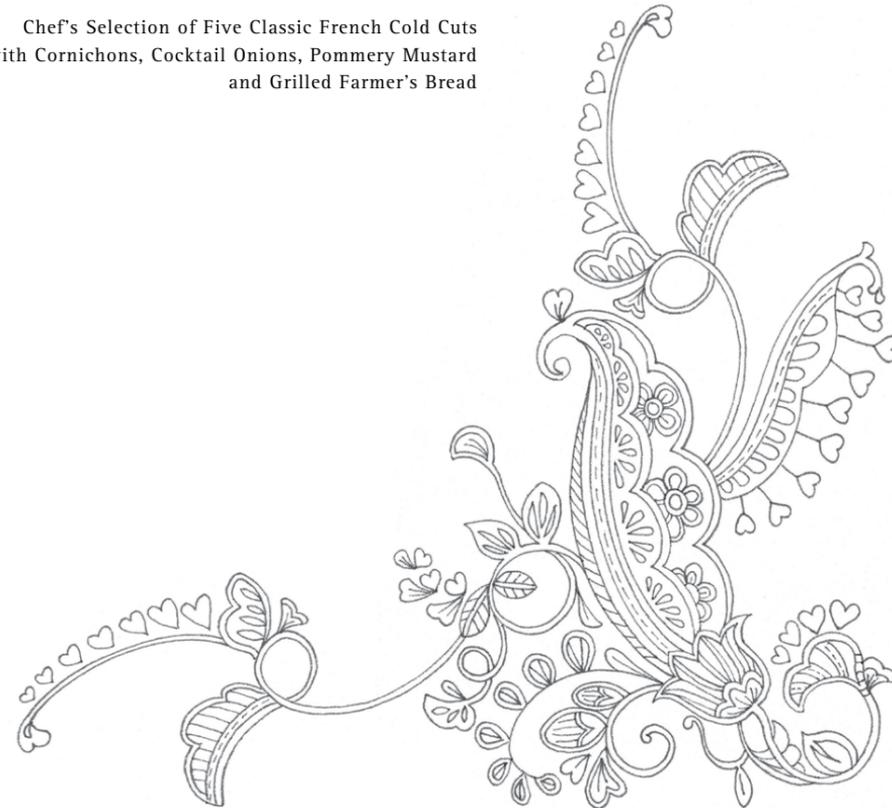
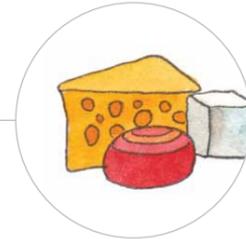
PLATTER

(N) CHEESE PLATTER 28 | 38 | 48

Choice of 3, 4 or 5 French Cheeses with Olive Tapenade, Grilled Herb Crostini, Nuts and Dried Fruit

CHARCUTERIE PLATTER 28

Chef's Selection of Five Classic French Cold Cuts with Cornichons, Cocktail Onions, Pommery Mustard and Grilled Farmer's Bread



DESSERT



ICE CREAM

16 Raspberry Sorbet with (167 kcal)
Seasonal Mixed Berry
Compote

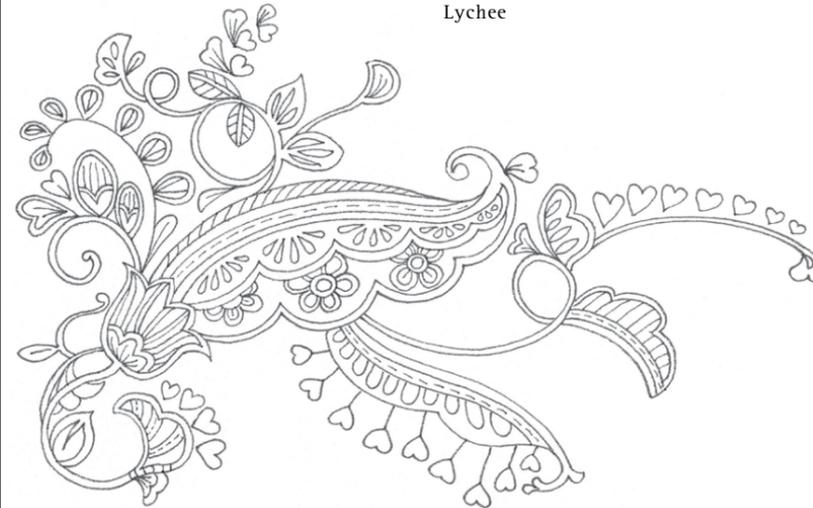


(per scoop) 6 SELECTION OF ICE CREAM

Chocolate
Vanilla
Red Bean

(per scoop) 6 SELECTION OF SORBET

Mango
Coconut
Raspberry
Lychee



BEVERAGES

CHAMPAGNE GLS | BTL

Duval-Leroy Brut Reserve NV, France	26 130
Pol Roger Brut Reserve NV, France	34 155
Duval-Leroy Rosé Prestige Brut Premier Cru NV, France	45 220

SPARKLING WINE GLS | BTL

Bisol Bel Star Doc
NV, Italy 16 | 75

WHITE GLS | BTL

Château de la Roulerie - Le Petit Chenin Anjou Blanc Loire Valley, France	19 90
Hugel Classic - Riesling Alsace, France	23 110
Henri Bourgeois - Les Baronnes Sancerre Blanc St Emillion, France	28 130
Joseph Drouhin Laforet - Bourgogne Blanc Burgundy, France	20 95
M. Chapoutier - Belleruche Blanc Côtes-du-Rhône, France	23 110
Clos Henri - Petit Clos Sauvignon Blanc Mariborough, New Zealand	20 95

RED GLS | BTL

Domaine de Villargeue - Coteaux du Giennois Pinot Noir Loire Valley, France	20 95
M. Chapoutier Domaine Tournon - Mathilda Shiraz Victoria, Australia	20 95
Château Les Croisille - Le Croizillon Cahors Malbec Cahors, France	23 110
Château De Marchesseau - Lalande De Pomerol Bordeaux, France	26 120
Yalumba - Y Series Cabernet Sauvignon Barossa Valley, Australia	19 90
Antinori Péppoli - Chianti Classico Tuscany, Italy	26 120



GLS | BTL SWEET

23 | 110 Château de la Roulerie - Coteaux du Layon
Loire Valley, France

COCKTAIL

22	ALCHEMIST Copperhead Gin, Lemon, Orange & Cardamom Infused Syrup
22	VANILAHANA Black Cow Vodka, Sauvignon Blanc, Vanilla, Pineapple
20	LEAF Diplomático Planas Rum, Mint, Soursop, Pandan Shrub
20	BULLEIT MANHATTAN Bulleit Bourbon, Sweet Vermouth, Peychauds Bitters



MOCKTAIL

12	JARDIN Seedlip Garden, Elderflower Cordial, Lemon Juice, House-made Sparkling Apple Juice
12	BOSQUET Seedlip Grove, Carrot, Fruit, Agave Nectar

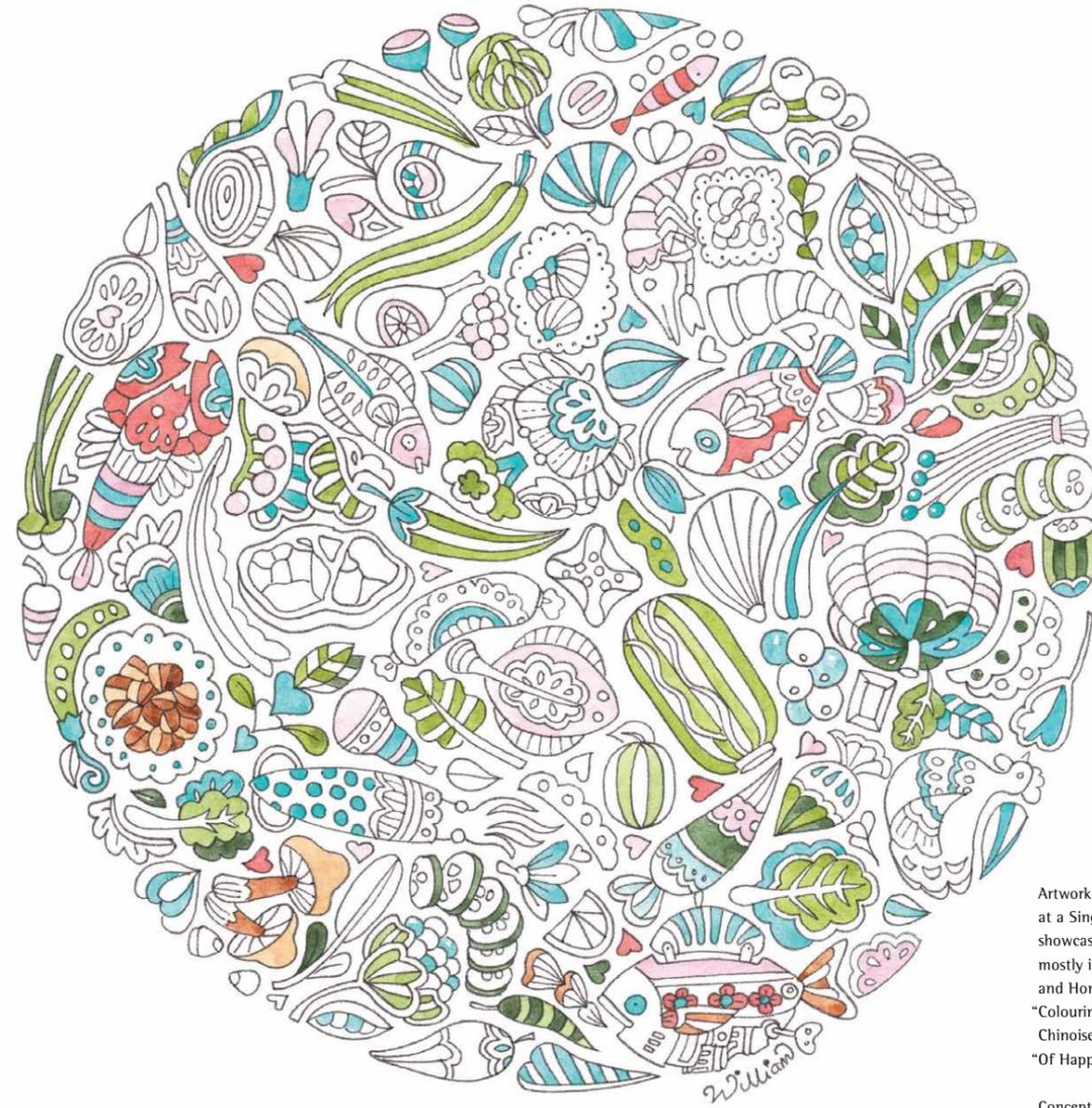
FRESH JUICE & SODAS

10	Orange
10	Watermelon
10	Red Apple
10	Pineapple
6	Coke / Coke Light / Sprite
6	1864's Yuzu Lemonade

WATER

STILL	
7 12	Evian 330ml / 750ml
14	Tau 750ml
14	Borsec 750ml
SPARKLING	
7 12	Badoit 330ml / 750ml
14	Perrier 750ml
16	Borsec 750ml





Artwork by William Sim, a full time artist and partner at a Singapore based visual arts studio, Amphibios. William has showcased his paintings in various group and solo exhibitions, mostly in Singapore and countries like South Korea, Taiwan and Hong Kong. He is also the illustrator of four books "Colouring the Lion City", "Colouring the World", "Colouring Chinoiserie", Botanical Singapore" and co-author of art book "Of Happiness and Biophilia".

Concept and design by Lush Tan, Amphibios.