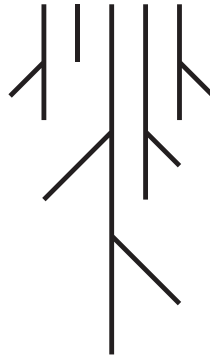




RACINES



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

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

Deep-Fried Prawns | \$22
with Wasabi Dip, Crispy Potato
Floss and Seasonal Vegetables

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

Crabe (N) | \$26
Crab Rillettes, Clear Tomato Gazpacho,
Roasted Almonds and Cucumber

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

Wild Mushroom Consommé (V) | \$28
with Clear Morel Mushrooms, Bamboo Fungus,
Cordyceps Flower and Coconut

À LA CARTE

MAIN COURSE

Olive Fried Rice (V) | \$24
with Pine Nuts and Truffle

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

Sweet & Sour Pork | \$32
Wok-tossed Pork Collar with Tempura Floss,
Pickled White Radish and Jasmine Rice

Lobster Hokkien Mee | \$34
Wok-fried Yellow & Rice Noodles with Squid,
Lobster, Roasted Pork and Sambal

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

Pan-seared Confit Duck Leg | \$38
with Green Peas, Glazed Artichoke Ragout,
Buerre Noisette and Natural Jus

Pan-seared Barramundi Skewer | \$40
with Beans, Chorizo and Espelette Spice

Baked Tamari Cod Fillet | \$48
with Glazed Broccolini, Crispy Lotus Chips,
Smoked Caviar and Bonito Emulsion

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

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

À LA CARTE

SIDES

Truffle Mashed Potatoes | \$14

Truffle French Fries | \$14

Wok-fried Broccoli | \$12
with Garlic

Sautéed Asparagus | \$15

DESSERTS

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

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

Sticky Rice Pudding | \$18
with Slice Thai Honey Mango and Coconut Sorbet

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

Fraisier | \$18
Champagne Strawberry, Sablé Breton,
Lychee Mousse, Sorbet and Berry Tuile

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

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

KIDS MENU

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

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