



RACINES

A SYMPHONY OF FRENCH
AND LOCAL ARTISTRY

RACINES



Discover a socially forward, lively and casual dining destination where quality French and refined local delights combine to create an unforgettable dining experience.



TASTY TEASERS

Chicken & Duck Foie Gras Mousse 29
 Topped with Chinese Black Wine Vinegar,
 Crispy Peanuts and Chilli Oil
 Served with Toasted Sourdough

Burrata 35
 Mozzarella Stuffed with Creamy Stracciatella,
 Pickled Peaches, Shaved Celery and
 25-Year Aged Balsamic Vinegar

Ngoh Hiang 19
 Crispy Five-Spiced Seafood
 Wrapped in Beancurd Skin
 Served with House-made Chilli Sauce

**Charred Asparagus,
 Hollandaise & Almonds** 27
 Green Asparagus with House-made Hollandaise,
 Shio Kombu and Sugar Roasted Almonds

Otak Otak 19
 Spiced Spanish Mackerel Fish Cake Roasted in
 Banana Leaf Parcel
 Served with House-made Chilli Sauce

Chicken Satay 21
 Half Dozen of Grilled Lemongrass Turmeric Marinated
 Chicken Skewers
 Served with Spiced Peanut Sauce

Classic Country Style Pork Pâté 29
 Pistachio and Fig Chutney
 Served with Toasted Sourdough

Locally Grown Tossed Green Salad 25
 Seasonal Local Greens topped with Apple Cider Dressing,
 Toasted Pine Nuts and Fermented Green Apples

Smoked Salmon Caesar Salad 27
 Wedged Baby Gem Lettuce with Anchovy Dressing,
 Smoked Salmon, Parma Ham and Parmesan Cheese

🌱 Sustainably Sourced 🌿 Locally Sourced
 🥬 Vegan 🌱 Vegetarian 🥜 Nut-free 🥛 Dairy-free 🍷 Gluten-free

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.

WARM HUGS IN BOWLS

Double Boiled Chicken Soup 27
Cordyceps Blossom, Wolfberries,
and Dried Scallops



Mushroom Velouté 27
Porcini and Cremini Mushroom Soup
with Garlic Butter Croutons



French Onion Soup 28
Caramelised Onions, Beef Broth, Comté Cheese
and Brioche Bun




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JIN HO JIAK








REALLY DELICIOUS

LOCAL HITS

Hokkien Mee  **37**
Wok-tossed Yellow and Rice Noodles
with Roasted Pork, Tiger Prawns and Squid
Served with Sambal Chilli

Chicken Rice     **33**
Slow-cooked Locally Sourced Pineapple Fed
Kampung Chicken with Fragrant Rice
Served with House-made Chilli Sauce,
Ginger Paste and Dark Soy Sauce

Seabass   **35**
Steamed Seabass Fillet with
Fermented Bean Paste and Snow Peas
Served with Steamed Rice

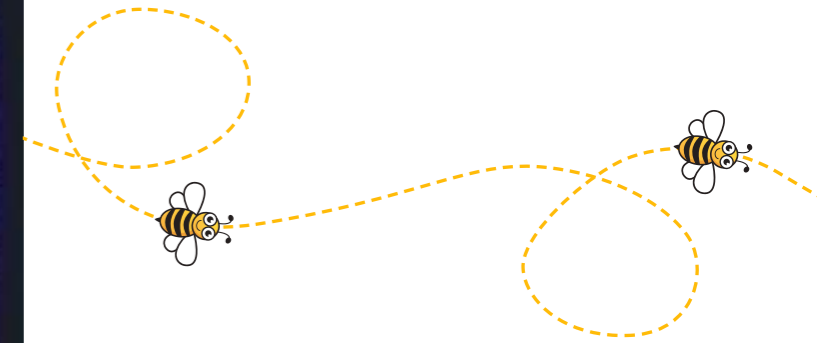
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Prawn Biryani 🌱 37
Prawn Biryani Layered with
Spiced Ghee and Cashews
Served with Salted Yoghurt

XO Fried Rice 🌱🌱	26
Wok-tossed Rice with Seasonal Vegetables, Vegetarian XO Sauce and Pine Nuts	
Crab Meat Fried Rice 🌱🌱	32
Wok-tossed Rice with Shredded Crab Meat, Eggs and Scallions	
Singapore Laksa	35
Thick Rice Noodles in Rich Coconut Prawn Broth with Tiger Prawns, Fish Cakes and Bean Sprouts	
Sliced Beef Hor Fun	39
Wok-tossed Thinly Sliced Argentinian Grain-fed Beef with Flat Rice Noodles and Garlic Crisps	
Black Cod 🌱	49
Soy-baked Black Cod Fish with Crispy Lotus and Bonito Butter Sauce	



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SCRUMPTIOUS

PLAT PRINCIPAL FRANCAIS

FRENCH MAINS



Steak Frites
Chargrilled Black Angus Striploin 68
Served with Beef Jus and Shoestring Cut Fries

Chargrilled MBS 5+ Wagyu Rump Cap 72
Served with Beef Jus and Shoestring Cut Fries

Iberian Pork Presa 🌱 52
Grilled Pork Shoulder with Black Garlic Purée
and Pickled Baby Heirloom Beetroots

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ART?

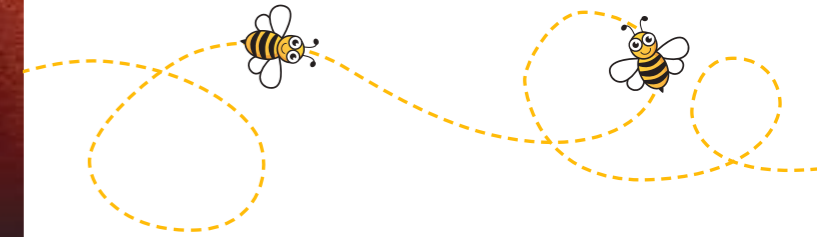


Pan Seared Red Snapper 🌱 43
Pan Seared Snapper, Pumpkin Purée,
Wilted Baby Spinach with Beurre Blanc

**Morel Mushroom Gnocchi
in Parmesan Cream Sauce** 🌱 28
Morel Mushrooms, Parmigiana and Sweet Peas

Duck Leg Confit 🌱🌱 44
Slow Cooked Duck Leg, Lentil De Puy, Pancetta
and Citrus Jus

New Zealand Lamb Rump 🌱 57
Reverse Seared Lamb Rump with Merguez Jus,
Chervil, Parsley and Amaranth Salad



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SAVOURY COMPANIONS

French Fries 🌱🌱 13

Truffle Fries with Parmesan 🌱 15

Garden Salad 🌱🌱 11

Mashed Potatoes 🌱 13

Wok-tossed Garlic Broccoli 🌱 17

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SUGAR RUSH SAGA



Soufflé 🌱 🌾 25
Yuzu Soufflé with
Tahitian Vanilla Ice Cream

Skillet Baked Dark Chocolate Cookie 🌱 🌾 24
67% Dark Chocolate Chunks with
Salted Hokkaido Milk Ice Cream



Pavlova 🌱 🌾 🥚 23
Textures of Meringue with Passion Fruit Sorbet,
Micro Basil and Strawberries



Cheese Platter 🌱 37
Selection of Artisanal Aged French Cheeses
Served with Crackers and Fruits



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House Ice Cream 9
 Choice of
 Salted Hokkaido Milk,
 Burnt Butter and Sage,
 Tahitian Vanilla,
 Strawberry, or Chocolate

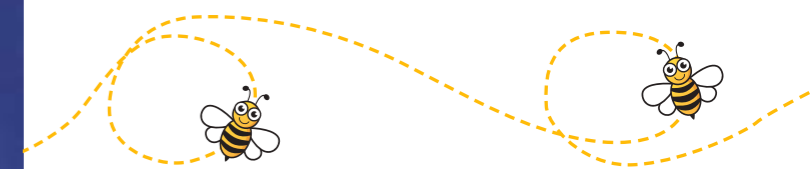
House Sorbet 9
 Choice of
 Passion Fruit, Raspberry,
 or Lemon and Lime

Classic Crème Brûlée 🌱🌱🌱 21
 Soft Madagascan Vanilla Custard with
 Twice-torched Brown Sugar Crust

Moelleux 🌱🌱 25
 Baked Dark Chocolate Fondant with
 Tahitian Vanilla Ice Cream

Chendol 22
 Coconut Panna Cotta with House-made
 Pandan Rice Jelly and Gula Melaka Ice Cream

Mango Sticky Rice 24
 Thai Sweet Mango with Glutinous Rice,
 Coconut Ice Cream and Coconut Cream



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FOR THE LITTLE ONES



KIDS SET 20

Choice of
•• Chicken Tenders with French Fries,
Creamy Mushroom Spaghetti or
•• Plant-based Bolognese Spaghetti

Served with
House Ice Cream
and choice of Apple,
Orange or Mango Juice



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