

**RACINES - CNY SET LUNCH & DINNER**

Available from 21 January 2019 to 22 February 2019

**Prosperity Set Lunch at \$68++ per person (min of 2 diners)**

This set is teeming with savoury delicacies comprised of Traditional Homemade Cured Trout Yu Sheng With Condiments; Boiled Seafood Treasures with Shredded Sea Cucumber, Crab Meat and Dried Scallop; Steamed Compress Chicken with Chinese Mushroom and Truffles; Steamed Selection of Waxed Meats with Fragrant Rice; and Steamed Mini Koi Fish Nian Gao with Chrysanthemum Gelee to complete the meal.

**Abundant Fortune Set Lunch at \$98++ per person (min of 2 diners)**

A delightful menu featuring Traditional Homemade Cured Trout Yu Sheng With Condiments; Double-boiled “Ang Xin” Chicken with Fish Maw and Black Truffle; Roasted Honey Black Pepper French Duck Breast with Sautéed French Beans; Fried Cod Fritter with Hot Bean Sauce; Braised Baby Abalone with Steamed Waxed Meats and Conpoy; and Chilled Hashima with Ginseng, Red Dates and Wolfberries for dessert.

**Prosperity Set Dinner at \$128++ per person (min of 2 diners)**

Racines’ Chinese culinary brigade brings their festive repertoire to bear with an opulent dinner featuring Traditional Homemade Cured Trout Yu Sheng With Condiments; Double-boiled “Ang Xin” Chicken with Fish Maw and Black Truffle; Stir-fried Prawn Fritters Tossed with Light Wasabi Aioli and Fries; Braised Sea Cucumber with Chestnut and Slow-cooked French Duck Breast; Steamed Selection of Waxed Meats with Fragrant Rice and Seasonal Greens; and Steamed Mini Koi Fish Nian Gao with Taro Nian Gao and Coconut Sorbet as a sweet ending.

**Abundant Fortune Set Dinner at \$168++ per person (min of 2 diners)**

Treat yourself to an awe-inspiring and authentic Chinese dinner featuring Sofitel’s Luxe Abalone Yu Sheng With Condiments; Golden Seafood Treasure Soup with Lobster and Hokkaido Scallop; Baked Caramelised Black Cod Fillet with Soy Glaze, Edamame and Bonito Flakes; Wok-fried King Prawn with Salted Egg Yolk Lemon Butter Sauce and Ikura; Slow-cooked Compressed Chicken with Trumpet Mushroom, Braised Abalone and Superior Foie Gras Sauce; and for dessert, Chilled Birds Nest with Ginseng, Red Date and Wolfberries.

**RACINES CNY REUNION LUNCH AND DINNER MENU**

Available on 4, 5 & 6 February 2019

**Magnifique Reunion Dinner at \$168++ per person (min. of 4 diners)**

An auspicious culinary option perfect for friends and families featuring Traditional Homemade Cured Trout Yu Sheng With Condiments; Boiled Seafood Treasures with Shredded Sea Cucumber, Crab Meat and Dried Scallop; Baked Caramelized Miso Black Cod Fillet with Edamame; Braised Abalone with Broccolini, Chinese Mushroom and Foie Gras Truffle Sauce; Steamed Selection of Waxed Meats with Fragrant Rice and Seasonal Greens; and a finale of Chilled Avocado with Shredded Coconut and Steamed Koi Fish Nian Gao.



**Premium Reunion Dinner at \$188++ per person (min. of 4 diners)**

Chef's Selection of Sofitel's Luxe Abalone Yu Sheng With Condiments; Boiled Seafood Treasures with Shredded Sea Cucumber, Crab Meat and Dried Scallop; Baked Caramelised Black Cod Fillet with Soy Glaze, Edamame and Bonito Flakes; Slow-cooked French Corn-fed Chicken Breast with Abalone, Chinese Mushroom and Foie Gras; Steamed Selection of Waxed Meats with Fragrant Rice and Crispy Conpoy; and Chilled Premium Bird Nest with Ginseng and Aloe Vera.

**SOFITEL SINGAPORE CITY CENTRE- BANQUET**

Available from 14 January 2019 to 22 February 2019

**Blissful Reunion Lunch at \$1088++ per table (min of 10 diners each - 7 courses)**

This auspicious and fortune enhancing menu fêtes diners with the following highlights - Traditional Yu Sheng with Sliced Homemade Cured Trout and Yuzu Plum Sauce; Double-boiled "Ang Xin" Chicken with Cordyceps Blossom and Dried Scallop; Baked Snapper with Garlic, Ginger Paste and Superior Soy Sauce; Herb and Chinese Wine Infused Drunken Prawn; Roasted Chicken Topped with Curried Meat Floss; Steamed Fragrant Rice with Chef's Selection of Waxed Meats and Bok Choy and a luscious serving of Black Glutinous Rice with Peanut Paste Dumpling and Coconut Emulsion.

**Blissful Reunion Dinner at \$1188++ per table (min of 10 diners each - 8 courses)**

A luxurious and opulent feast awaits with a prosperous ensemble of delights comprising Traditional Yu Sheng with Sliced Homemade Cured Trout and Yuzu Plum Sauce; Braised Seafood Treasures with Shredded Sea Cucumber, Crab Meat and Dried Scallops; Stir-fried Butter Prawns with Salted Egg Yolk; Hong Kong-style Steamed Garoupa with Shredded Leeks in Superior Soya Sauce; Slow Cooked French Corn-fed Chicken with Scallion Relish and Oyster Sauce; Braised Duo of Mushroom on Seasonal Greens, Premium Sauce and Black Moss; Steamed Fragrant Rice with Chef's Selection of Waxed Meats in Lotus Leaf and Red Bean Paste with Sesame Dumpling and Aged Mandarin Peel as a sweet ending.

**Abundant Reunion Dinner at \$1288++ per table (min of 10 diners each - 8 courses)**

Indulge in a truly decadent reunion dinner with a spread consisting of Traditional Yu Sheng with Sliced Homemade Cured Trout and Yuzu Plum Sauce; Braised Seafood Treasure with Golden Pumpkin, Bamboo Fungus and Fish Maw; Steamed Tiger Garoupa with Black Bean Sauce, Scallion and Bok Choy; Fried "Pei Pa" Duck with Roasted Sesame Sauce; Stir-fried Prawn Fritters Tossed with Light Wasabi Aioli and Fries; Braised Chinese Mushroom with Conpoy, Sea Cucumber, Seasonal Greens and Black Moss; Steamed Fragrant Rice with Chicken and Lup Cheong; and Chilled Mango Sago with Shredded Pomelo and Tahitian Vanilla Ice Cream to cap off the meal.

**Overflowing Fortune Dinner at \$1388++ per table (min of 10 diners each - 6 premium courses)**

The ultimate Lunar New Year celebration with a feast fit for an emperor. Look forward to Racines' Auspicious Yu Sheng with Black Garlic Dressing; Double-boiled "Ang Xin" Chicken with Fish Maw and Black Truffle; Baked Caramelised Black Cod Fillet with Soy Glaze, Edamame and Bonito Flakes; Chef Andrew's 12 Treasure Clay Pot with Braised Abalone, Sea Cucumber, Dried Oyster, Chinese Mushroom and Black Moss; Steamed Fragrant Rice with Chef's Selection of Waxed Meats; and Chilled Hashima with Ginseng, Red Dates and Wolfberries for dessert.

