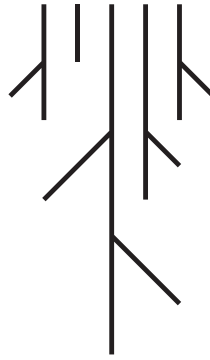




## RACINES



# 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

**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

**Carpaccio Sea Scallops | \$28**  
with Hot Mushrooms and Seaweed Consommé,  
Baby Vegetables and Salmon Caviar

**Hot Oyster Rockefeller | \$33**  
6 pieces served with Christmas Wine

# À LA CARTE

## MAIN COURSE

**Beef Pithivier | \$68**

Char-grilled Beef Tenderloin with  
Truffle Mushroom Paste, Puff Pastry  
and Foie Gras Jus

**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

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

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

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