




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 28
Topped with Chinese Black Wine Vinegar,
Crispy Peanuts and Chilli Oil
Served with Toasted Sourdough

Burrata 34
Mozarella Stuffed with Creamy Stracciatella,
Pickled Peaches, Shaved Celery and
25-Year Aged Balsamic Vinegar

Ngoh Hiang 18
Crispy Five-Spiced Seafood
Wrapped in Beancurd Skin
Served with House-made Chilli Sauce

**Charred Asparagus,
Hollandaise & Almonds** 26
Green Asparagus with House-made Hollandaise,
Shio Kombu and Sugar Roasted Almonds

Otak Otak 18
Spiced Spanish Mackerel Fish Cake Roasted in
Banana Leaf Parcel
Served with House-made Chilli Sauce

Chicken Satay 20
Half Dozen of Grilled Lemongrass Turmeric Marinated
Chicken Skewers
Served with Spiced Peanut Sauce

Classic Country Style Pork Pâté 28
Pistachio and Fig Chutney
Served with Toasted Sourdough

Locally Grown Tossed Green Salad 24
Seasonal Local Greens Topped with Apple Cider Dressing,
Toasted Pine Nuts and Fermented Green Apples

Smoked Salmon Caesar Salad 26
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 26
Cordyceps Blossom, Wolfberries,
and Dried Scallops



Mushroom Velouté 26
Porcini and Cremini Mushroom Soup
with Garlic Butter Croutons



Potato & Leek Vichyssoise 24
Roasted Potato and Leek Soup with Scallions
Served Warm



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JIN HO JIAK

REALLY DELICIOUS

LOCAL HITS

Hokkien Mee 🌱 36
Wok-tossed Yellow and Rice Noodles
with Roasted Pork, Tiger Prawns and Squid
Served with Sambal Chilli

Chicken Rice 🌱🌱🌱🌱 32
Slow-cooked Locally Sourced Pineapple Fed
Kampung Chicken with Fragrant Rice
Served with House-made Chilli Sauce,
Ginger Paste and Dark Soy Sauce

Taiwanese Seabass 🌱🌱 34
Steamed Seabass Fillet with
Fermented Bean Paste and Snow Peas
Served with Steamed Rice

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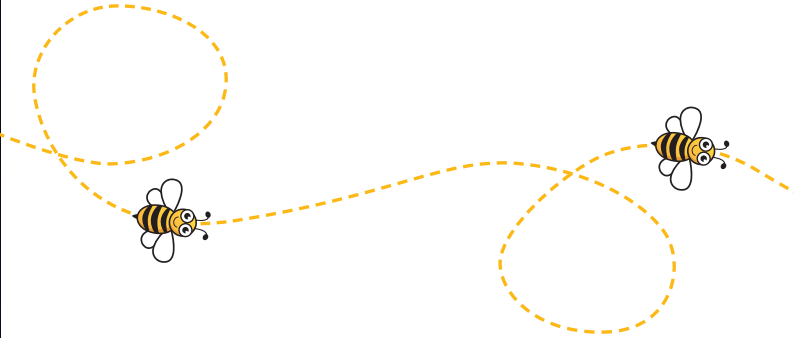
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Prawn Biryani 🌱
Smoked Argentinian Red Prawn Biryani
Layered with Spiced Ghee and Cashews
Served with Salted Yoghurt

36

Singapore Laksa Thick Rice Noodles in Rich Coconut Prawn Broth with Tiger Prawns, Fish Cakes and Bean Sprouts	34
Sliced Beef Hor Fun Wok-tossed Thinly Sliced Argentinian Grain-fed Beef with Flat Rice Noodles and Garlic Crisps	38
Black Cod 🌱 Soy-baked Black Cod Fish with Crispy Lotus and Bonito Butter Sauce	49



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SCRUMPTIOUS

PLAT PRINCIPAL FRANCAIS

FRENCH MAINS

Sautéed Clams 🌱🌱 60
Manila Clams Tossed in Aged Guanciale,
'Nduja Butter and Parsley Pistou

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

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

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

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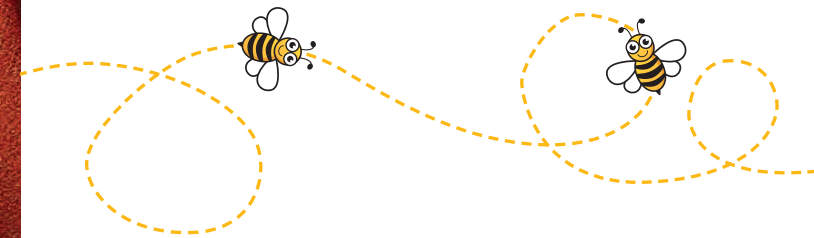
ART?



Crispy Scale Red Snapper 🌱🌱🌱 42
Pumpkin Purée, Wilted Baby Spinach
with Squid Ink and Beurre Blanc

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

56



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SAVOURY COMPANIONS

French Fries 🌱🌱 12

Truffle Fries with Parmesan 🌱 14

Garden Salad 🌱🌱 10

Wok-tossed Garlic Broccoli 🌱 16

Mashed Potatoes 🌱 12

Egg Fried Rice 🌱 14

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SUGAR RUSH SAGA

Soufflé 🌱🌱 24
Yuzu Soufflé with
Tahitian Vanilla Ice Cream

Almond & Longan 🌱 20
Almond Jelly with White Fungus, Pickled Longans
and Chrysanthemum
Topped with Edible 24 Carat Gold

Skillet Baked Dark Chocolate Cookie 🌱🌱 23
67% Dark Chocolate Chunks with
Salted Hokkaido Milk Ice Cream

Pavlova 🌱🌱🌱 22
Textures of Meringue with Passion Fruit Sorbet,
Micro Basil and Strawberries

Cheese Platter 🌱 36
Selection of Artisanal Aged French Cheeses
Served with Crackers and Fruits

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House Ice Cream 8
Choice of
Salted Hokkaido Milk,
Burnt Butter and Sage,
Tahitian Vanilla,
Strawberry, or Chocolate

House Sorbet 8
Choice of
Passion Fruit, Raspberry,
or Lemon and Lime

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

20

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

24

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