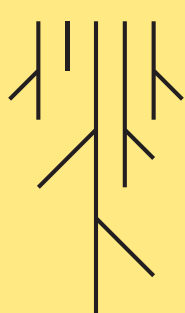


RACINES



The Ultimate Racines Buffet Brunch

Available on Saturdays from 13 July 2024 | 12.30pm to 3pm

\$118 per person | \$59 per child

Inclusive of coffee, tea, chilled juices and soft drinks

Add \$90 per person for bottomless premium champagne and house pour wines

Add \$60 per person for bottomless prosecco and house pour wines

Add for \$38 for a bucket of 6 Tiger Beer Crystal bottles

APPETISERS & SALADS

Seafood & Granny Smith Salad
Asparagus Salad 🍃
Burrata and Heirloom Tomato Salad 🍃
Marinated Thai Jellyfish Salad
Seasoned Baby Octopus
Assorted Sushi and Maki

FROM THE ICE ATELIER

Freshly Shucked Oysters
Boston Lobsters
New Zealand Mussels
White Clams
Snow Crab Legs
Poached Prawns
Salmon Sashimi
Tuna Sashimi

THE CARVERY

Classic Suckling Pig Stuffed with Glutinous Rice and Waxed Meat
Chargrilled Australian Ribeye

CHEESE CORNER

Chef's Selection of Artisanal French Cheeses
Served with Dried Fruits, Nuts, Crackers & Marmalades

SOUPS

Seafood Tom Yum Soup
White Clam Chowder with Crabmeat
Served with Freshly Baked Bread Roll & Butter

DIM SUM & BITES

Steamed Chicken Siew Mai with Tobiko
Steamed Mini Buns
Fried Prawn Paste Chicken
Hong Kong Style Seafood Boat Congee with Baby Abalone, Shredded Scallops & Crabmeat
Braised Pork Belly Buns

ORIENTAL DELIGHTS

Singapore Chilli Crab
Locally Farmed Barramundi in Chilli Bean Sauce
Wok-Fried Butter King Prawns
Buddha's Delight in Beancurd Skin 🍃
Roasted Pipa Sesame Duck with Plum Sauce
Cantonese Style Fried Rice with Trio Eggs 🍃
Braised Ee Fu Noodles with Seafood

NOODLES

Singapore Laksa
Chicken Curry Noodles

WESTERN

Seafood Gratin
Duck Leg Confit
Confit Salmon served with Butter Blinis
Roasted French Poulet with Wine Sauce
80 °C Slow Cooked Pork Belly
Impossible™ Plant Based Lasagna 🍃
Pepper & Mint Glazed Lamb Spare Ribs
Seasonal Greens with Herb Butter 🍃

DESSERTS

Neslo Éclair
Bandung Macarons
Jackfruit with Orange Cheesecake
Rose & Lime Cream Swiss Rolls
Coconut Yam Cake
Cendol Cake
Pandan Fudge Cake
Milo Dinosaur Cake
Coconut Panna Cotta with Black Glutinous Rice
Jackfruit Crème Brûlée
Teh Halia Shooter
Tea Lime Cream with Mango Compote
Rambutan Strawberry Tart
Bubur Cha Cha

FRESHLY-MADE CROFFLES

Croffle with Strawberry Pate a Bombe
Croffle with Pandan Gelato
Croffle with The Tarik Gelato

NYONYA DELIGHTS

Bingka Ubi
Kueh Dadar
Ang Ku kueh
Kueh Lapis
Ondeh-Ondeh
Kueh Salat
Rainbow Lapis
Kueh Talam

🍃 Vegetarian

Prices are subject to 10% service charge and prevailing government taxes.
Menu items are subject to changes.

