



RACINES



Festive Weekday Lunch

2 to 24 & 26 to 31 December 2024

Monday to Friday | 12pm to 3pm

\$58++ per person

Inclusive of free-flow appetisers and handcrafted desserts

SALAD BAR

Locally Sourced Romaine Lettuce, Mesclun Salad, Arugula
 Quinoa, Brown Rice, Seasoned Chilled Noodles
 Smoked Salmon, Cooked Ham, Cold Tofu
 Sakura Ebi, Seaweed Wakame, Furikake
 Potatoes, Garbanzo Beans, Edamame, Onion, Tomatoes, Cucumber, Corn Kernels
 Kalamata Olives, Beetroot, Broccoli, French Beans, Radish, Oranges
 Parmesan, Croutons, Raisins, Seeds

SOUP

Pumpkin Velouté, Chestnuts, Fresh Herbs

BREADS

Freshly Baked Bread Rolls

CHOICE OF MAIN COURSE

WESTERN SIGNATURES

Festive Turkey Ballotine, Honey Roasted Carrots, Madeira Jus
 Seared Norwegian Salmon, Braised Fennel, Caviar Beurre Blanc
 Barbecued Pork Belly, Chestnuts, Brussel Sprouts, Calvados Cranberry Jus
 Impossible Pumpkin Ravioli, Parmesan Espuma, Almond, Sage 🌱
 Roasted Cabbage, Fregola Stew, Chestnuts, Micro Herbs 🌱
 Grilled Bavette Steak, Winter Mushrooms, Sauce Périgieux (Add on \$15++)

ASIAN DELIGHTS

Chinois Style Braised French Duck Leg, Five Spice, Mushrooms, Chestnuts
 Wok-fried Black Pepper Turkey, Brussel Sprouts, Cashew Nuts
 Crispy Seabass, Seasonal Greens, Soy, Scallion Beurre Blanc
 Dandan Noodles, Pickled Cucumber, Minced Chorizo-Sesame Sauce
 Gratinated Egg Fried Rice, Impossible Bolognese, Mozzarella 🌱
 Lobster and Seafood Pao Fan, Rice Puffs, Crustacean Broth (Add on \$15++)

DESSERTS

Nostalgic Chocolate Log Cake
 Assorted Choux Puffs
 Stollen
 Mont Blanc Tart
 Vegan Citrus Mango Gâteau
 Assorted Nonya Kuehs
 Assorted Fresh Fruit Platter

🌱 Vegan 🌿 Vegetarian

Menu items are subject to change according to seasonality and availability.