

RACINES



Festive Buffet Brunch

7, 14, 21 & 28 December 2024
12:30pm to 3:30pm
\$118++ per adult, \$59++ per child

COLD APPETISERS

Tossed Seafood Angel Hair Pasta, Fish Roe, Dill
Caramelized Smoked Duck, Chestnut, Charred Lettuce, Tangerines
Baby Spinach, Feta, Dried Cranberries, Citrus Vinaigrette
Sun Blush Tomatoes, Arugula with Bocconcini, Parma Ham

SALAD BAR

Mesclun, Lettuce, Alfalfa Sprout
Beetroot, Corn Kernels, Cucumber, Olives, Cherry Tomatoes
Quinoa, Quail Eggs, Shredded Turkey, Croutons, Furikake
Pomegranate, Sunflower Seeds, Tangerine
Thousand Island, French Vinaigrette, Citrus Coriander Dressing

SEAFOOD ON ICE

Boston Lobsters, Snow Crabs, Poached Tiger Prawns,
White Clams, Mussels
Freshly Shucked Seasonal Oysters

JAPANESE COUNTER

Salmon, Maguro Tuna
Marinated Octopus, Marinated Jellyfish, Seasoned Edamame

CHARCUTERIE

Smoked Salmon Gravlax, Mortadella with Pistachio, Beef Pastrami

ARTISANAL CHEESES

Selection of French Cheeses

SOUPS

Double-boiled Chicken with Fish Maw and Truffles
Celeriac Velouté, Chestnut and Hazelnut Oil 🌱

CARVING STATION

Traditional Roast Turkey
Cointreau Glazed Kurobuta Pork Ham
Christmas Roast Beef
Roasted Beijing Duck with Truffle Cordyceps Sauce

WESTERN FAVOURITES

Slow-cooked Lamb Ribs with Ratatouille Stew
Slow Cooked Salmon with Chives, Fish Roe Beurre Blanc
Roasted Poulet, Champignon, Natural Jus
Seafood Stew with Vodka Crustacean Bisque, Fennel, Dill
Brussel Sprouts, Bacon, Chestnuts
Roasted Cauliflower, Hazelnut, Comté, Pomegranate 🌱
Maple Sticky Root Vegetables 🌱

LOCAL DELIGHTS

Wok-fried King Prawns with White Pepper and White Chocolate Sauce
Steamed Tiger Grouper with Supreme Soy Sauce
Papillote Style Braised Chicken with Special Chinese Herbs
Stir-fried Beef Cubes with Mocha Orange Sauce
Fragrant Steamed Rice with Shrimps and Waxed Meat
Fried Pork Ribs with Coffee Chocolate Glaze
Braised Bai-Ling Mushrooms with Seasonal Greens 🌱

DIY CHEONG FUN STATION

Steamed Rice Rolls (*Chee Cheong Fun*)
Sesame Peanut Sauce, Hoisin Sauce, Chilli Sauce, Pork Floss, Crushed Peanuts
Roasted Black and White Sesame Seeds, Crispy Shallots

DESSERTS

Nostalgic Chocolate Log Cake
Mini Pecan Pie
Rémy Martin Soaked Fruit Cake
Earl Grey Burnt Cheesecake
Fleur de Sel Caramel Log Cake
Very Berry Log Cake
Snowman Macarons
Assorted Choux Puffs
Assorted Christmas Pralines
Stollen
Mont Blanc Tart
Panna Cotta with Flambé Rum Apple
Berry Opera
Vegan Cappuccino Donut Gâteau
Vegan Citrus Mango Gâteau
Eggless Pineapple Tofu Cheesecake

HOT STATION

Christmas Pudding with Brandy Sauce
Minced Meat Fruit Pie
Deep Fried Churros

LIVE STATION

Croffles with Chocolate Fondue
Lychee Sorbet
Watermelon Sorbet
Raspberry Pâte à Bombe

🌱 Vegetarian

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

