



RACINES



Festive Buffet

23 to 24 December 2024 | 6pm to 10pm
 25 December 2024 | 12:30pm to 3:30pm
 \$138++ per adult, \$68++ 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, King Crabs, Poached Tiger Prawns,
 White Clams, Mussels
 Freshly Shucked Seasonal Oysters

JAPANESE COUNTER

Salmon, Maguro Tuna
 Seafood Oden Hot Pot
 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
 Roasted Beef Rump Cap
 Roasted Beijing Duck with Truffle Cordyceps Sauce

WESTERN FAVOURITES

Fried Cuisses de Grenouille, Pesto Cream, Garlic Confit
 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

Stir-fried Crayfish with Chili Crab Sauce and Mantou
 Steamed Tiger Grouper with Supreme Soy Sauce
 Papillote Style Braised Chicken with Special Chinese Herbs
 Stir-fried Beef Cubes with Black Pepper Sauce
 Fragrant Steamed Rice with Shrimps and Waxed Meat
 Fried Pork Ribs with Coffee Chocolate Glaze
 Stewed Hokkien Noodles with Seafood Broth and Sambal Chilli
 Braised Bai-Ling Mushrooms with Seasonal Greens 🌱

NOODLE STATION

Singapore Prawn Noodle Soup with Pigtail

DESSERTS

Nostalgic Chocolate Log Cake
 Mini Pecan Pie
 Rémy Martin Soaked Fruit Cake
 Earl Grey Brunt 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.