



RACINES



Lunar New Year Reunion Buffet Dinner

28 & 29 January 2025
6pm to 10pm
\$138++ per adult, \$69++ per child

APPETISERS

Pork Trotter Pâté
Grilled Asparagus with Truffle Hollandaise 🌱
Heirloom Tomatoes and Burrata Cheese 🌱
Drunken Chicken
Marinated Jellyfish and Baby Octopus

FROM THE ICE ATELIER

Freshly Shucked Seasonal Oysters, Boston Lobsters, Snow Crab Legs, New Zealand Mussels, White Clams, Poached Prawns

JAPANESE

Salmon Sashimi
Tuna Tataki
Assorted Sushi and Maki
Steamed Truffle Egg Custard with Foie Gras and Winter Mushroom Sauce

ARTISANAL CHEESE

Chef's Selection of French Cheeses

SOUPS

Double Boiled Herbal Chicken Soup
Saffron Shellfish Bisque

D.I.Y. NOODLE BAR

Ramen Pork Broth, Pork Char Siew Roulade
Bamboo Shoots, Black Fungus and Spring Onions

CARVING STATION

Roasted Angus Ribeye
Roasted Spiced Pork Belly with Orange Gastrique Sauce

LUNAR NEW YEAR DELIGHTS

Signature Abalone Pen Cai
Wok-fried Singapore Chilli Prawns with Crispy Bun
Soy-baked Halibut in Bonito Sauce
Salt-baked Poulet in Golden Garlic Crumbs
Braised Pig Trotters with Bean Curd Knots and 'Fatt Choy'
Szechuan-style Boiled Pork Dumplings with Garlic & Chilli Oil
Steamed Lotus Leaf Glutinous Rice with Mushrooms, Waxed Meat and Chestnuts
Wok-fried Longevity Noodles

WESTERN FAVOURITES

Duck Leg Confit
Confit Salmon with Braised Fennel in Yuzu Beurre Blanc
Slow-cooked Lamb Riblets
Braised Angus Beef Cheek, Chestnut with Ginger & Onion
Spicy Siracha Honey-glazed Baby Pork Ribs
Impossible Meatball Gnocchi, Olives, Artichokes, Fresh Herbs 🌱
Baked Cauliflower Gratin with Cheese Béchamel and Hazelnuts 🌱
Seasonal Greens with Herb Butter 🌱

DESSERTS AND CONFECTIONERY

Pineapple Compote and Chocolate Oreo Cake
Kumquat Macaron
Deep Fried Sweet Rice Cakes (Nian Gao) and Sweet Potato
Tangerine Peel Red Bean Soup with Glutinous Ball
Melon and Honey Chamomile Tea Jelly
Assorted Chinese New Year Pralines
Vegan Citrus Mango Cake 🌱
Goma Swiss Roll
Houjicha Gateau with Yuzu Ganache
White Chocolate Mandarin Cake
Strawberry and Yuzu Gateau
Sweet Potato Crème Caramel Shooter
Salted Macadamia Chocolate Tart
Pandan Tiramisu
Ondeh Ondeh
Rainbow Lapis
Kueh Bakar
Kueh Dadar
Golden Pineapple Nugget Ball
Kueh Bangkit
Cashew Nut Cookies

D.I.Y. ICE CREAM

Snow Skin Mango Mochi
Pineapple Sorbet
Chocolate Ice Cream

🌱 Vegetarian

Menu items are subject to change according to seasonality and availability.
All prices are in Singapore dollars and subject to service charge and GST.