



RACINES



Bountiful Buffet Brunch

1 & 8 February 2025
12:30pm to 3:30pm
\$128++ per adult, \$64++ per child

APPETISERS

Pork Trotter Pâté
Grilled Whole Asparagus, Hollandaise, Lemon, Hijiki Seaweed 🌱
Heirloom Tomatoes, Burrata, White Balsamic, Pomelo, Mint 🌱
Drunken Chicken, Rice Wine Gel, Goji Berries
Marinated Jellyfish Baby Octopus, Roasted Sesame Seed and Cucumber

FROM THE ICE ATELIER

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

JAPANESE

Salmon Sashimi
Tuna Tataki
Assorted Sushi and Maki

ARTISANAL CHEESE

Chef's Selection of French Cheeses

SOUPS

Double Boiled Herbal Chicken Soup
Pumpkin Seafood Chowder with Croutons

D.I.Y. NOODLE BAR

Singapore Laksa
Chicken Broth

NIBBLES

Chicken Kaarage with Cereal & Tongarashi
Crispy Prawn Roll with Sweet Chilli Sauce
Prawn Paste Chicken Wings

CARVING STATION

Roasted Angus Ribeye
Roasted Spiced Pork Belly with Orange Gastrique Sauce

LUNAR NEW YEAR DELIGHTS

Wok Fried Singapore Chili Prawn with Crispy Bun
Seabass in Spicy Sauce
Salt Baked French Poulet in Golden Garlic Crumb
Broccoli with Tobiko Egg White Sauce
Braised Pig Trotters with Bean Curd Knots
Braised Vegetables with Black Fungus & Vermicelli 🌱
Steamed Lotus Leaf Glutinous Rice with Mushrooms, Waxed Meat, Chestnuts
Wok-fried Longevity Noodles 🌱

WESTERN FAVOURITES

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

DESSERTS AND CONFECTIONERY

Strawberry and Yuzu Gateau
Sweet Potato Crème Caramel Shooter
Salted Macadamia Nut Chocolate Tart
Pineapple Compote and Chocolate Oreo Cookie Cake
Kumquat Macaron
Assorted Chinese New Year Pralines
Vegan Citrus Mango Cake 🌱
Hojicha Gateau with Yuzu Ganache
White Chocolate Mandarin cake
Pandan Tiramisu
Rainbow Lapis
Kueh Bakar
Kueh Dadar
Golden Pineapple Nugget
Kueh Bangkit
Cashew Nut Cookies
Deep Fried Sweet Rice Cakes (Nian Gao) and Sweet Potato

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.