



AccorPlus Members-only Preview:

Experience the New Culinary Chapter at Racines

28 March 2025
\$58++ per person

SEAFOOD ON ICE

Poached Prawns
Mussels
Clams

STARTERS

Burrata Crème 🌱
Heirloom Tomatoes, Kalamanta Olives, Basil Pesto, Aged Balsamic

Five Spiced Poultry and Liver Pâté
Plum, Brioche

Selected Cold Cuts and Cheeses

DIY Salad Bar
*Locally-sourced Lettuce and Leafy Greens, Burrata Crème,
Heirloom Tomatoes, White Bait, Ham Crisps, Croutons,
Parmesan Bubu Arare, Marinated Seaweed, Kalamanta Olives*

SOUPS

Racines Lobster Bisque
Whiskey, Poached Seafood, Lemongrass

Double-Boiled Chicken Soup
Agaricus Mushrooms, Dried Scallops, Wolfberries

MAINS

Beef Bourguignon
Shiraz Braised Angus Beef, Root Vegetables, Paris Mushrooms

Magret Duck Leg Confit
Charred Cabbage, Madeira Jus

Pan-Seared Salmon
Spinach, Clam and Potato Ragout

Racines Vichy Carrots 🌱
Local Honey, Sesame, Lemon

Ratatouille Lasagna 🌱
Tomato Napolitana, Parmesan, Kalamanta Olives

Pommes Purée
French Butter, Fresh Herbs

Salt-Baked Pineapple-Fed Yellow Chicken Leg
Cordyceps and Truffle Sauce, Nai Bai, Pickled Vegetables, Brown Rice

Braised Angus Beef and Radish Stew with Gnocchi
Beef Tendon, Cuttlefish, Special Mala Oil

Steamed Seabass Fillet
Fermented Bean Paste, Kenya Beans

Impossible Lion Head Meatball 🌱
Hot Bean Paste, Chinese Tofu, Sze Chuan Peppercorn

Racines XO Seafood Fried Rice
Crabmeat, Prawns, Shredded Egg, Tobiko

Wok-Tossed Broccoli 🌱
Garlic, Chilli, Olive Oil

DESSERTS

Cempedak Creme Brûlée
Salted Gula Melaka, Tropical Fruits

Strawberry Pavlova
Meringue, White Balsamic, Kaffir Lime

Ondeh-Ondeh
Gula Melaka, Pandan, Coconut

Tropical Fruits 🌱
Watermelon, Pineapple, Honeydew, Assorted Local Fruits

🌱 Vegan 🌱 Vegetarian

Guest with food allergies or special dietary requirements,
please inform our ambassadors of your dining requests at Racines.
All prices are in Singapore dollars and subject to service charge and GST.