

R A C I N E S



Easter Day Buffet Brunch

Sunday, 20 April 2025
First seating 11:30am – 1:30pm
Second seating 2pm to 4pm

\$138++ per adult | \$72++ per child
Inclusive of coffee, tea and chilled juices

STARTERS & SALADS

Crustacean Salad, Compressed Melon, Lemon Aioli
Norwegian Salmon with Egg Mimosa Salad
Asparagus, Edamame & Broccoli Salad 🍌
Poached Chicken with Spicy Chilli Sauce, Pickled Cucumber Slaw
Grilled Mediterranean Vegetables, Burrata Cream 🍌
Crispy Prawn & Mango Spring Roll
Chicken Kaarage

FROM THE ICE ATELIER

Freshly Shucked Oysters
Boston Lobsters
New Zealand Mussels
Steamed Clams
Poached Prawns
Slipper Lobsters
Salmon Sashimi
Tuna Sashimi

EUROPEAN CHEESE CORNER

Truffle Brie
Comté
Gruyere
Marinated Goat Cheese
Roquefort
Manchengo

Accompanied with Nuts, Crackers, Marmalades

SOUP

Pumpkin Seafood & Egg Drop Broth
Green Pea Velouté with Mussels & Clams

*Served with butter and freshly baked bread rolls:
Hot Cross Bun, Sancho Bread, Onion Roll, Chia Seed Ciabatta*

CARVERY

Roasted Whole Baby Lamb
Served with lemon yoghurt, sancho pepper & mint Sauce

WESTERN MAIN COURSE

Spanish Style Sautéed Seafood with Garlic, Chilli with Chablis & Rice Puffs
Braised Angus Beef Stew Pot Pie
Confit of Norwegian Salmon in Clam & Spinach Ragout
Roasted Organic Chicken
Triple Cheese Mac & Cheese 🍌
Seasonal Garden Greens with Lemon Butter & Fresh Herbs 🍌
Open Face Scotch Eggs
Slow Cooked Egg, Chicken Sausage, Hollandaise Espuma

LOCAL MAIN COURSE

Singapore Chilli Seafood *served with Crispy Mantou*
Steamed Local Seabass in Spicy Mala Sauce
Canto Style Crispy Pork Belly
Roasted Duck with Pomelo-Plum Sauce
Trio Egg Fried Rice 🍌
Wok Braised Tofu, Mushrooms & Broccoli with Impossible Meat 🍌
Singapore Style Wok Fried Radish Cake with Prawns

D.I.Y. NOODLES

Singapore Laksa
Chicken & Pork Collagen Broth

NYONYA DELIGHTS

Bingka Ubi
Kueh Dadar
Ang Ku Kueh
Ondeh -Ondeh
Rainbow Lapis

DESSERTS

Sea Salt Nutella Mud Cake
English Carrot Cake
Lemon Meringue Tart with Passionfruit Curd
Petit Cheesecake with Matcha Ganache
Triple Chocolate Bunny Cake
Coconut Panna Cotta with Mango 'Sunny Side Up'
Jackfruit Crème Brûlée
Strawberry Fruit Tart with Black Pepper
Red Ruby & Coconut Cream

PASTRY LIVE STATION

Croffles with Assorted Condiments
D.I.Y. Ice Cream

🍌 Vegetarian

Prices are subject to 10% service charge and prevailing government taxes.
Menu items are subject to change according to seasonality and availability.
Image is for illustration purposes only.

