



SAKE PAIRING EXPERIENCE

25 September 2025

5-Course Set Menu with Curated Sake Pairings | \$168++ per person

AMUSE-BOUCHE

DIVER PICKED SCALLOPS

Soy Curd, Pomelo & Chilli

Gakki Masamune Honjozo Nakadori

COLD STARTER

FOIE GRAS PÂTÉ

Pickled Kyoho Grapes, Hazelnut

Nakano Chiebijin Junmai

HOT STARTER

MATSUKASA YAKI LOCAL SNAPPER

Stir-Fried Kelp, Laksa Nage

Nichinichi Kamenoo

MAIN COURSE

YAKI STYLE ANGUS SHORTRIBS

Charred Greens, Pomme Purée, Burnt Butter Shoyu

Sansyouraku Yamahai Junmai

DESSERT

64% MANJARI CHOCOLATE NAMALEKA

Yuzu Gel, Shiso Sponge

Gakki Masamune refRain

Guests 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.