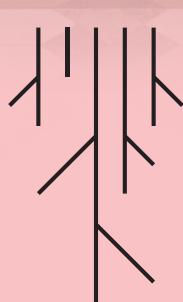




RACINES



The Ultimate Racines Buffet Brunch

..... **Year-end Edition**

Every Saturday from 6 September to 25 October 2025

12:30pm to 3pm

\$128++ per adult | \$64++ per child

APPETISERS

Thai Style Seafood Salad with Glass Noodles
Scandinavian Smoked Salmon Potato Salad
Chinese Style Roasted Duck Salad
Korean Fried Chicken with Calamansi Gochuchang
Tomato & Plum Mozzarella Salad 🍷
Poached Chicken with Szechuan Spicy Peanut Sauce
Crispy Seafood Ngoh Hiang with Housemade Chilli

SEAFOOD ON ICE

Boston Lobsters
Slipper Lobsters
Fresh Oysters
Poached Prawns
New Zealand Mussels
Steamed Clams

JAPANESE SHOWCASE

Salmon & Tuna Sashimi
Assorted Sushi & Maki

ARTISANAL CHEESES

Served with Dried Fruits, Crackers, Nuts, Marmalade

TUMMY WARMERS

Seafood Treasure Szechuan Hot & Sour Soup
Tomato Seafood Chowder
Served with Freshly Baked Bread Rolls & Butter

D.I.Y. NOODLES

Singapore Style Prawn & Pork Rib Noodle Soup
Penang Laksa

CARVING STATION

Roasted Angus Beef
Served with perigourdine sauce

NOSTALGIC WOK FLAVOURS

Wok Fried 'Typhoon Shelter' Seafood Mix
Teochew Style Steamed Whole Seabass
Nyonya Style Braised Pork Belly (*Babi Pongteh*)
Salt Baked Chicken with Chinese Herbs & Mushrooms
Wok Braised Broccoli with Egg White & Mushroom Sauce 🍷
Signature Wok Fried Angus Beef Hor Fun
Pineapple & Chicken Fried Rice

WESTERN MAINS

Spanish Style Sautéed Seafood with Garlic, Chilli with Chablis
Charred Provencal Chicken with Artichokes
Braised Pork Cheek with Barley Stew, Pickled Grapes & Onions
Mediterranean Style Baked Salmon
Potatoes au Gratin, with Comté Crust & Fresh Herbs 🍷
Seasonal Garden Vegetables with Olive Oil 🍷

NYONYA CONFECTIONS

Kueh Dadar
Ondeh ondeh
Rainbow Lapis
Bengka Ubi

DESSERTS

Cempedak Crème Brûlée
Neslo Éclair
Burnt Cheesecake
Goma Mousseline Swiss Roll
Chocolate Fudge Cake
Coconut Lava Ball
Mango Passion Curd Meringue
Seasonal Fruit Tart
Chilled Peach Consommé with Fungus, Dates & Jelly
Chilled Cendol

RED RUBIES LIVE STATION

Tapioca-coated Water Chestnuts
Served with assorted toppings in chocolate coconut shell

🍷 Vegetarian

Prices are subject to 10% service charge and prevailing government taxes.
Menu items are subject to changes.
Image is for illustration purpose only.