

A Festive Prelude for ALL Accor + Explorer

28 November 2025
6pm to 10pm

COLD APPETISERS

Locally Sourced Romaine Lettuce and Mesclun Salad with Ginger Ponzu
Caramelised Smoked Duck with Chestnuts, Charred Lettuce and Tangerines
Charred Pumpkin Salad with Granola, Pomegranate and Almonds 🌱
Heirloom Tomatoes with Kalamata Olives, Pesto, Bocconcini 🌱

SEAFOOD ON ICE

Slipper Lobsters
Poached Tiger Prawns
White Clams
Mussels

CHARCUTERIE

Smoked Salmon Gravlox
Mortadella with Pistachio
Beef Pastrami

ARTISANAL CHEESES

Selection of European Cheeses
with Nuts, Crackers, Marmalades

SOUP

Crème du Barry with Chestnuts 🌱

CARVING STATION

Traditional Roast Turkey with Natural Jus
Oven Glazed Kurobuta Pork Ham with Cranberry Jus

WESTERN FAVOURITES

Braised Angus Beef Bourguignon
Roasted Poulet with Paris Mushrooms and Truffle Jus
Comté Cheese Gratinated Mac and Cheese 🌱
Sautéed Brussels Sprouts with Bacon and Chestnuts

LOCAL DELIGHTS

Steamed Whole Local Seabass with Supreme Soy Sauce
Crispy Pork Belly with Spicy Orange Sauce
Braised Bai-Ling Mushrooms with Seasonal Greens 🌱
Wok-Fried Mixed Grain Rice with Chestnuts, Asparagus and Black Olives 🌱

DIY NOODLES

Singapore Nonya Laksa

DESSERTS

Enchanted Forest Log Cake
Christmas Fruit Cake
Pandan Kaya Log Cake
Assorted Choux Puffs
Cranberry Creme Brûlée
Red Fruit Blanc-manger
Christmas Pudding with Brandy Sauce
Minced Meat Fruit Pie
Vanilla, Strawberry & Chocolate Ice Cream

🌱 Vegetarian 🌱 Vegan

Menu items are subject to change according to seasonality and availability of ingredients.
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.

