

# Baubles and Brunch

Every Saturday in November and December 2025

12:30pm to 3pm

\$138++ per adult, \$70++ per child

## COLD APPETISERS

Crustacean Salad with Compressed Melon and Lemon Aioli  
Caramelised Smoked Duck with Chestnuts, Charred Lettuce and Tangerines  
Charred Cauliflower with Granola, Pomegranate and Almonds 🌱  
Heirloom Tomatoes with Kalamata Olives, Pesto, Bocconcini 🌱

## SALAD BAR

Locally Sourced Romaine Lettuce and Mesclun Salad  
Quail Eggs, Croutons, Parmesan, Smoky Crisps  
Beetroot, Corn Kernels, Cucumber, Cherry Tomatoes  
Pomegranate, Sunflower Seeds, Tangerine

## SEAFOOD ON ICE

Boston Lobsters  
Slipper Lobsters  
Poached Tiger Prawns  
White Clams  
Mussels  
Freshly Shucked Seasonal Oysters

## JAPANESE SHOWCASE

Salmon Sashimi  
Maguro Tuna  
Assorted Sushi and Makis

## CHARCUTERIE

Smoked Salmon Gravlax  
Mortadella with Pistachio  
Beef Pastrami

## ARTISANAL CHEESES

Selection of European Cheeses  
with Nuts, Crackers, Marmalades

## SOUPS

Pumpkin Broth with Seafood Trio  
Crème du Barry with Chestnuts 🌱

## CARVING STATION

Traditional Roast Turkey with Giblet Sauce  
Christmas Roast Beef with Red Wine Jus

## WESTERN FAVOURITES

Braised Angus Beef Bourguignon  
Spanish-Style Sautéed Seafood with Garlic, Chilli, Chablis and Rice Puff  
Roasted Poulet with Paris Mushrooms and Truffle Jus  
Roasted Seabass with Spinach, Tomatoes, Capers and Lemon Olive Oil  
Comté Cheese Gratinated Mac and Cheese 🌱  
Sautéed Brussels Sprouts with Bacon and Chestnuts  
Maple-Glazed Root Vegetables with Garlic and Thyme 🌱

## LOCAL DELIGHTS

Bi Feng Tang-Style King Prawns with Garlic Crumbs and Chilli  
Steamed Whole Tiger Grouper with Supreme Soy Sauce  
Braised Yellow Chicken with Chinese Herbs and Aged Shao Xing Wine  
Crispy Pork Belly with Spicy Orange Sauce  
Braised Bai-Ling Mushrooms with Seasonal Greens 🌱  
Wok-Fried Black Pepper Udon with Impossible Meat and Seasonal Vegetables 🌱  
Wok-Fried Mixed Grain Rice with Chestnuts, Asparagus and Black Olives 🌱

## DIY NOODLES

Singapore Prawn Noodle

## DESSERTS

Nostalgic Chocolate Log Cake  
Mini Pecan Pies  
Christmas Fruit Cake  
Burnt Cheesecake  
Fleur de Sel Caramel Log Cake  
Winter Berry Log Cake  
Snowman Macarons  
Assorted Choux Puffs  
Assorted Christmas Pralines  
Stollen  
Mont Blanc Tarts  
Panna Cotta with Flambéed Rum Apple  
Cappuccino Donut Gâteau 🌱  
Citrus Mango Gâteau 🌱  
Eggless Pineapple Tofu Cheesecake

## HOT STATION

Christmas Pudding with Brandy Sauce  
Minced Meat Fruit Pie

## LIVE STATION

Spiced Chocolate with Chestnut Lava Gateaux  
Lychee Sorbet  
Watermelon Sorbet  
Raspberry Pâte à Bombe

🌱 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.

