

RACINES

Une symphonie d'arts français et asiatiques



RACINES



Racines brings together the best of French cuisine and refined Asian flavours. Crafted by two dedicated culinary brigades, the menu features beloved classics from both traditions, prepared with finesse in an elegant open kitchen.

Guided by a passion for quality, Racines highlights seasonal produce and organic ingredients, ensuring every dish brims with freshness and natural goodness. Thoughtfully curated to suit diverse palates, the menu includes wholesome, health-conscious options alongside flavourful vegetarian selections.

Discover a menu where a symphony of flavours take centre stage. From timeless favourites to inventive new creations, each dish is pure, vibrant, and utterly indulgent.

Impossible Lion Head Meatball



Handpicked Ingredients, Timeless Creations



Salt Baked Pineapple Yellow Chicken Leg



Pineapple-Fed Yellow Chicken Supreme



Milk Cabbage

Star Anise

Angelica Root

Cinnamon

Asparagus

Paris Mushrooms

Black Truffle

Rosemary

Flavours

Opening Acts



Seared Hokkaido Scallops
a la Meunière 🍴 \$36
*Pomelo, Calamansi,
Beurre Noisette*

Caesar Salad 🍴 \$18
*Romaine Lettuce, Salted Egg Yolk
Gel, Serrano Ham Crisps,
Croutons, Parmesan*
Add-ons:
Smoked Salmon \$8
Char-grilled Chicken Breast \$6

**Terrine of Foie Gras
and Duck Rillettes** 🍴 \$30
Five Spice, Plum, Brioche

**Pan Roasted Duck
Foie Gras** 🍴 \$36
*Ginger, Grapes, Hazelnut,
Port Jus*

Racines Ngoh Hiang \$24
*Five Spice Seafood, Beancurd
Skin, House-made Chilli Sauce*

Racines Lobster Bisque 🍴 \$38
*Poached Lobster Tail,
Lemongrass*

Turn to page 6
for the full list of starters.

Headliners



Soy Baked Black Cod 🍴 \$48
*Seasonal Vegetables,
Bonito and Seaweed Broth*

Steamed Seabass Fillet \$29
*Fermented Bean Sauce,
Kenya Beans,
Steamed Fragrant Rice*

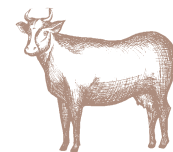


Singapore Hokkien Mee \$28
*Yellow Noodles, Rice Noodles,
Roast Pork, Prawns, Squid,
Sambal Chilli*



Ratatouille Lasagna 🍴 \$30
*Tomato Napolitana, Basil Pesto,
Parmesan Foam, Kalamata Olives*

**Impossible Lion Head
Meatball** 🍴 \$30
*Hot Bean Paste, Chinese Tofu,
Sze Chuan Peppercorn*



Steak Frites 🍴 \$58
*Chargrilled Black Angus Striploin,
Shoestring Fries, Beef Jus*

Wagyu Beef Burger \$32
*Wagyu Beef Patties,
Smoked Chilli Mayo,
Roquefort Cheese, Lettuce,
Tomato, Brioche Bun*

Wok-Fried Beef Hor Fun 🍴 \$29
*Flat Rice Noodles, Angus Beef
Fillets, Crispy Garlic*



**Pineapple-Fed Yellow Chicken
Supreme** 🍴 🍴 \$36
*Paris Mushroom Duxelles,
Asparagus, Mashed Potato,
Truffle Velouté*

Magret Duck Leg Confit 🍴 \$38
Charred Cabbage, Madeira Jus

Iberico Pork Chop \$58
*Fennel, Apple,
Green Peppercorn Jus*

Turn to page 10
for the full list of main courses.

We Fancy

Supporting Cast



Locally Sourced Salad 🍴 \$14
Citrus Soy Dressing

Racines Vichy Carrots \$16
Local Honey, Sesame, Lemon

Wok-tossed Broccoli \$15
Garlic, Chilli, Olive Oil

Wok-seared Lettuce Gem 🍴 🍴 \$16
Ginger, Soy, Sesame



French Fries
Mayonnaise \$12
White Truffle Oil
and Parmesan Cheese \$15

Mashed Potatoes \$14
French Butter, Fresh Herbs



Steamed Fragrant Rice \$5

Healthy Brown Rice \$6

Turn to page 16
for the full list of sides.

Grand Finales



**Skillet Baked
Dark Chocolate Cookie** \$22
Dark Chocolate Ice Cream
Add-on: Stuffed Mochi \$3

Cointreau Souffle 🍴 \$22
Vanilla Ice Cream



Apple Tartin \$22
*Crème Anglaise,
Vanilla Ice Cream*

Ondeh-Ondeh 🍴 \$22
*Gula Melaka, Pandan,
Coconut*

Turn to page 18
for the full list of desserts.

Standing Ovation



Inoculation \$26
*Bulleit Rye Bourbon,
Mancino Rosso, Cherry Syrup,
Chocolate Bitters*

Negroni \$24
Gin, Campari, Sweet Vermouth

Margarita \$20
Tequila, Triple Sec, Lime Juice

House Red Wine \$18

House White Wine \$18

**French Bloom Le Blanc
(0% Alcohol)** \$18
*A sparkling cuvée between
Sofitel and French Bloom to
celebrate the art of encounter,
where every moment blooms
and every guest belongs.*

**Taittinger Brut Réserve
Champagne** \$30



Pan Roasted Duck Foie Gras

A Dramatic Entrance

Caesar Salad 🍴 \$18
Romaine Lettuce, Salted Egg Yolk Gel, Serrano Ham Crisps, Croutons, Parmesan
Add-ons: Smoked Salmon \$8
Char-grilled Chicken Breast \$6

Terrine of Foie Gras and Duck Rillettes 🍴 \$30
Five Spice, Plum, Brioche

Slow Cooked Beef Bavette \$30
Salted Egg Yolk, Pickled Mushrooms, Ginger Ponzu

Burrata 🍴 \$32
Heirloom Tomatoes, Kalamanta Olives, Basil Pesto, Aged Balsamic

Locally Sourced Greens and Lettuce 🍴🌱🌱 \$22
Seasonal Vegetables, Corn Crisps, Guava Dressing

Pan Roasted Duck Foie Gras 🍴 \$36
Ginger, Grapes, Hazelnut, Port Jus

Seared Hokkaido Scallops a la Meunière 🍴 \$36
Pomelo, Calamansi, Beurre Noisette

Crispy Wasabi Prawns \$34
Mango, Almond

Charcuterie Board \$32
Condiments, Toast

Cheese Platter \$32
Condiments, Crackers

Racines Ngoh Hiang \$24
Five Spice Seafood, Beancurd Skin, House-made Chilli Sauce

Chicken Satay \$24
Lemongrass and Turmeric Chicken Skewers, Spiced Peanut Sauce

🍴 Signature 🌱 Sustainable 🌱 Vegetarian 🌱 Vegan

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.



Liquid Gold

Racines Lobster Bisque 🍷 \$38
Poached Lobster Tail, Lemongrass

French Onion Soup \$24
Caramalised Onion, Beef Broth, Comté Cheese

Wild Mushroom Soup 🍄 \$23
Milk Ravioli, Porcini Dust, Truffle Oil

Double-boiled Chicken Soup \$22
Agaricus Mushroom, Fish Maw, Dried Scallop, Wolfberries

Racines Lobster Bisque

🍷 Signature 🌱 Sustainable 🍄 Vegetarian 🥬 Vegan

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Steak Frites

A Repertoire of *French Classics*

Magret Duck Leg Confit 🍴 \$38
Charred Cabbage, Madeira Jus

Steak Frites 🍴 \$58
Chargrilled Black Angus Striploin, Shoestring Fries, Beef Jus

Beef Bourguignon \$52
Shiraz Braised Angus Beef Cheek, Root Vegetables, Sourdough Bread

Pineapple-Fed Yellow Chicken Supreme 🍴🌱 \$36
Paris Mushroom Duxelles, Asparagus, Mashed Potato, Truffle Velouté

French Lamb Rack \$56
Peas, Seaweed, Mint Jus

Ratatouille Lasagna 🌱 \$30
Tomato Napolitana, Basil Pesto, Parmesan Foam, Kalamata Olives

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Wagyu Beef Burger

The Best of *the* West

Iberico Pork Chop \$58

Fennel, Apple, Green Peppercorn Jus

Pan-Seared Salmon 🍷🌱 \$48

Sautéed Spinach, Clam and Potato Ragout

Wagyu Beef Burger \$32

Wagyu Beef Patty, Smoked Chilli Mayo, Roquefort Cheese, Lettuce, Tomato, Brioche Bun

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Singapore Hokkien Mee

A Journey Through the East

Chicken Rice 🌱 \$28

Locally Sourced Pineapple-Fed Chicken, Fragrant Rice, House-made Chilli Sauce, Ginger Paste

Singapore Hokkien Mee 🍴 \$28

Yellow Noodles, Rice Noodles, Roast Pork, Prawns, Squid, Sambal Chilli

Wok-Fried Beef Hor Fun 🍴 \$29

Flat Rice Noodles, Angus Beef Fillets, Crispy Garlic

Singapore Laksa 🍴 \$28

Thick Rice Noodles, Prawns, Fish Cakes, Tau Pok, Coconut Broth
Add-on: Half Lobster \$15

Soy Baked Black Cod 🍴 \$48

Seasonal Vegetables, Bonito and Seaweed Broth

Racines XO Seafood Fried Rice 🍴 \$29

Crabmeat, Prawns, Shredded Egg

Wok Fried Black Olive Gnocchi 🌱 \$32

Asparagus, Shimeiji Mushrooms

Salt-baked Pineapple Yellow Chicken Leg 🌱 \$42

Cordyceps and Truffle Sauce, Milk Cabbage, Brown Rice

Steamed Seabass Fillet 🍴 \$29

Fermented Bean Sauce, Kenya Beans, Steamed Fragrant Rice

Impossible Lion Head Meatball 🌱 \$30

Hot Bean Paste, Chinese Tofu, Sze Chuan Peppercorn

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Locally Sourced Salad

The Perfect Sidekicks

- Locally Sourced Salad** 🌱 \$14
Citrus Soy Dressing
- Racines Vichy Carrots** \$16
Local Honey, Sesame, Lemon
- French Fries**
Mayonnaise \$12
White Truffle Oil and Parmesan Cheese \$15
- Mashed Potatoes** \$14
French Butter, Fresh Herbs
- Wok-seared Lettuce Gem** 🌱🌱 \$16
Ginger Soy, Sesame
- Wok-tossed Broccoli** \$15
Garlic, Chilli, Olive Oil
- Steamed Fragrant Rice** \$5
- Healthy Brown Rice** \$6

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Ondeh-Ondeh

The *Sweetest* Ending

Cempedak Crème Brûlée 🍷 \$20
Salted Gula Melaka Gelato

Skillet Baked Dark Chocolate Cookie \$22
Dark Chocolate Ice Cream
Add-on: Stuffed Mochi \$3

Cointreau Souffle 🍷 \$22
Vanilla Ice Cream

Strawberry Pavlova \$22
Meringue, White Balsamic, Strawberry Ice Cream

Apple Tartin \$22
Crème Anglaise, Vanilla Ice Cream

Ondeh-Ondeh 🍷 \$22
Gula Melaka, Pandan, Coconut

Tropical Fruit Platter 🌱 \$20
Seasonal Fruits, Lychee Boba, Raspberry Sherbet

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Plant-based Spaghetti

Small Hands, Happy Mess

Tummy Teasers

- Apple and Potato Salad with Raisins and Egg \$12
- Crispy Vegetable Croquette with Tomato Mayo \$14

Mighty Mains

- Beef Sliders with French Fries \$18
- Wok-fried Brown Rice with Chicken and Corn \$16
- Plant-based Spaghetti 🌱 \$16

Sugary Treats

- Vanilla, Chocolate, or Berries Ice Cream \$10
- Fruit Minestrone with Berry Jelly \$8
- Gianduja 64% Chocolate Choux Puff \$10

Sippy Sips

- Apple Juice \$6
- Orange Juice \$6
- Mango Juice \$6

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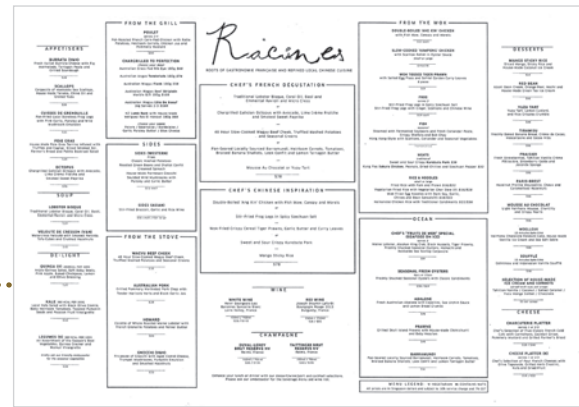
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Evolution of Menu Design

2017

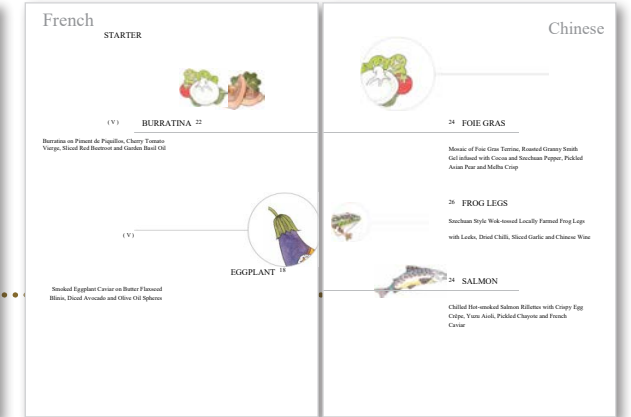
A timeless design typical of a French bistro, evoking the charm of a Parisian dining experience.

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2019

A vibrant, illustrated menu by local artist, William Sim. The French Gallic Rooster and Asian Red Junglefowl features prominently on the cover.



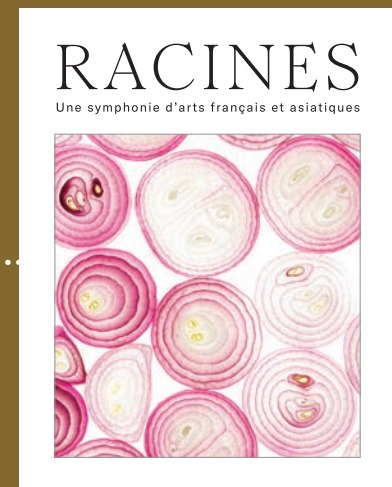
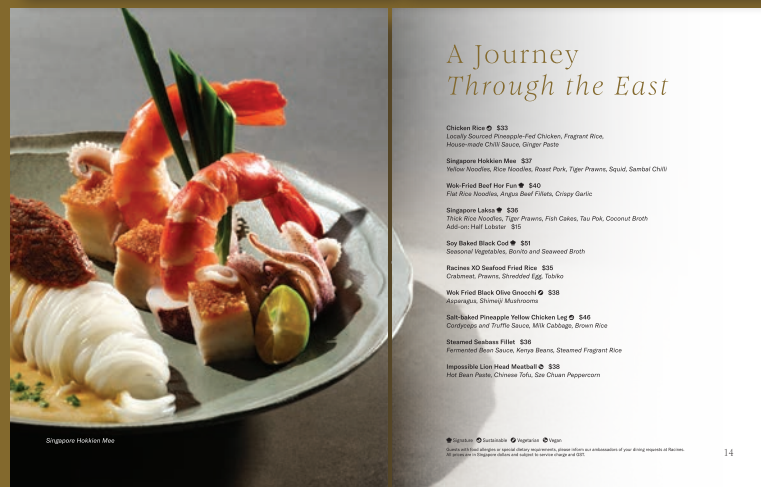
2022

A design inspired by "Racines", which is the French word for roots, signifying a deep-rooted connection to flavours and culinary traditions.



2025

A menu that celebrates fresh, high-quality produce through the use of clean lines, minimalism, and a neutral colour palette that allows ingredients to shine.



2023

A chic, fashion-inspired coffee table book showcasing food items as both art and culinary experience.





Apple Tartin

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