

RACINES



# HOME

## Flavours from the Heart

### NYONYA ASSAM CURRY SNAPPER 🌱

Snapper, Tamarind, Okra, Eggplant & Beancurd Puffs

38

This is not your everyday Assam Pedas fish. Our chef has introduced crisp rice paper “scales” for texture on fresh snapper, then soaked in a bold, tangy Assam curry. It’s the kind of gravy that begs for steamed rice, and rewards with a deeply satisfying spoonful.

### RACINES NASI GORENG

Stir-fried Rice in Aromatic Spices, Turmeric Chicken, Anchovy & Peanut Rempeyek, Fried Egg, Nyonya Achar

28

Everyone has their own version of Nasi Goreng. This is ours: bold, smoky, satiating and full of character. Wok-fried the way it should be, crowned with juicy, 24-hour marinated Ayam Panggang, and finished with all the thoughtful extras. Dig in, mix it all together and don’t overthink it. This is Nasi Goreng seen through a slightly more indulgent lens.

### CEMPEDAK CRÈME BRÛLÉE 2.0

Coconut Gelato

18

Our chef took a longtime Racines favourite and decided it deserved more attention. In v2, creamy cempedak gets a proper brûlée crack, then it takes an unexpected turn with warming spices, before landing somewhere happily alongside coconut gelato. Scoop generously and enjoy the fact that this shouldn’t work, but it absolutely does.

## STARTERS

- PENANG FRUIT ROJAK SALAD 🌱** 20  
Seasonal Fruits & Vegetables, Jicama, Papaya, Melon, Cucumber, Crispy Dough Puffs & Peanuts With choice of Traditional Sweet & Spicy Penang Shrimp Dressing or White Rojak Sauce, Pomelo, Kaffir Lime 🌱  
Add Dried Squid Crisps 8
- CRISPY TOFU OMELETTE ‘TAHU TELUR’ 🌱** 18  
Indonesian Style Crispy Tofu, Poached Egg, Local Vegetable Slaw, Spicy Peanut Sauce  
Add Grilled Octopus 14
- RACINES NGOH HIANG** 28  
Five Spiced Seafood, Beancurd Skin, House-made Chilli Sauce
- CHICKEN SATAY** (½ dozen) 20 (1 dozen) 36  
Grilled Lemongrass & Turmeric-marinated Chicken Skewers, Peanut Sauce
- SUPER GREENS 🌱** 18  
Locally-sourced Greens, Lettuce, Edible Garden Flowers, Beancurd Crisps, Guava Dressing

## SOUP

- WHITE FISH SOUP 🌱** 22  
Sliced Fish, Napa Cabbage, Rice Puffs & Collagen Fish Broth
- RED CURRY PUMPKIN SOUP 🌱🌱** 18  
Ginger Flower & Tempeh  
Add Scrambled Crabmeat with Egg Whites 10
- DOUBLE BOILED CHICKEN SOUP 🌱** 22  
Free Range Chicken, White Figs, Morel Mushrooms & Bamboo Pith

## MAIN COURSE

- ANGUS BEEF CHEEK RENDANG** 42  
Potato Dumpling with Turmeric infused Coconut Cream
- HAINANESE STYLE PORK CHOP** 48  
Deep-fried Pork Chop with Potatoes, Petit Pois, Sweet & Sour Sauce
- STONEPOT BLACK COD** 52  
Charred Rice Beads, Wax Sausage, Soy Glaze
- WOK FRIED YAM “ABACUS” DUMPLINGS 🌱** 28  
XO Sauce, Black Fungus, Maitake Mushroom, Preserved Radish & Seaweed
- RACINES CHICKEN RICE** 28  
Locally-sourced Pineapple Fed Chicken, Fragrant Rice, House-made Chilli Sauce, Ginger Paste
- SINGAPORE STYLE HOKKIEN MEE** 28  
Yellow & Rice Noodles, Roasted Pork, Tiger Prawns, Squid, Sambal Chilli
- WOK FRIED BEEF HOR FUN** 28  
Flat Rice Noodles, Angus Beef Fillets, Crispy Garlic
- SINGAPORE LAKSA** 28  
Thick Rice Noodles, Tiger Prawns, Fish Cakes, Fried Beancurd Puff, Coconut Broth  
Add Half Lobster 14

## SIDES

- LOCALLY SOURCED SALAD 🌱** 12  
Guava Dressing
- NYONYA ACHAR 🌱** 8  
Pickled Vegetables, Spicy Dressing
- KEROPOK BELINJO 🌱** 6  
Asian Crackers with Sambal Belachan
- WOK SEARED LITTLE LETTUCE GEMS 🌱** 12  
Ginger Soy & Sesame
- STEAMED FRAGRANT RICE** 5
- WOK TOSSED BROCCOLINI 🌱** 14  
Garlic & Olive Oil

## KIDS MENU

- BEEF SLIDERS WITH FRENCH FRIES** 18
- WOK-FRIED RICE WITH CHICKEN AND CORN** 16
- TOMATO PASTA** 16  
Tomato Coulis & Parmesan
- VANILLA, CHOCOLATE, OR BERRY ICE CREAM** 10
- GIANDUJA 64% CHOCOLATE CHOUX PUFFS** 10
- FRUIT MINISTRONE WITH BERRY JELLY** 8

## DESSERTS

- ROSE PANNA COTTA** 18  
Rose Syrup, Condensed Milk, Lychee Popping Jelly
- MANGO SAGO** 18  
Fresh Mango, Mango Jelly
- RACINES TROPICAL FRUIT PLATTER 🌱** 17  
Seasonal Fruits, Raspberry Sorbet

## DRINKS

- RACINES ICED WHITE TEA 🌱🌱** 8  
Cold-brewed White Tea, Lychee Purée, Elderflower Syrup, Fresh Lemon Juice
- MISTER COCONUT 🌱🌱** 12  
Chilled Fresh Coconut
- AS LIMAU AS IT GETS 🌱🌱** 8  
Fresh Lime Juice, Lime Cordial, Syrup
- MILO DINOSAUR 🌱🌱** 8  
Milo, Evaporated Milk, Condensed Milk, Fresh Milk
- ROSE TEA, BUT BETTER 🌱🌱** 8  
Rose Syrup, Evaporated Milk, Full Cream Milk

🌱 Vegetarian 🌱 Vegan 🌱 Spicy 🌱 Contains Alcohol

Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)



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. Discounts do not apply on signature items.