

The Ultimate Racines Buffet Brunch

Every Saturday, 1 January to 31 May 2026 12.30pm to 3pm \$138++ per adult, \$69++ per child

APPETISERS

Salmon Gravlax with Crème Fraiche & Pickled Onion Potato & Bacon Gâteau with Pommery Mustard & Dill Provençal Vegetable Salad with Feta & Fresh Herbs Smoked Duck with Shoyu Mushrooms & Egg Yolk Gel Locally Sourced Leafy Salad, Citrus, Olives & Guava Dressing © Assorted Sushi & Makis

SEAFOOD ON ICE

Boston Lobster Slipper Lobster Poached Tiger Prawns Freshly Shucked Oysters White Clams Mussels

CHARCUTERIE

Pork Ham Mortadella with Pistachio Beef Pastrami

ARTISANAL CHEESES

Selection of European Cheeses with Nuts, Crackers, Marmalades

SOUPS

Seafood Treasure Soup Truffle & Mushroom Soup

CARVING STATION Herb-Crusted Salmon with Black Olive Beurre Blanc Slow-Roasted Angus Striploin with Bordelaise Sauce

WESTERN FAVOURITES Slow-Braised Oxtail Bourguignon with Roasted Root Vegetables Provençal Seafood with Fennel & Citrus Bisque Grilled Chicken with Artichokes & Sauce au Vin Jaune Oven-Braised Pork & Chorizo Pot Pie with Comté Crust Roasted Ratte Potato with Garlic & Rosemary 🔗

Sautéed Garden Greens with Lemon & Capers Dressing 🔊

LOCAL DELIGHTS

Chicken Kapitan with Potato Curry Wok-Fried Bi Feng Tang-Style Prawns Steamed Whole Seabass with Fermented Black Bean Sauce BBQ Pork Belly Char Siew with Pickled Vegetables Wok-Braised Seafood Hokkien Mee, Chinese Chives, Sprouts & Crispy Pork Lard Wok-Fried Pilaf Rice with Capsicum & Almond Flakes 🔗

DIY NOODLES STATION

Penang Laksa with Pork Collagen Broth

DESSERTS

Salted Chocolate Fudge Cake New York Cheesecake with Crème Chantilly Raspberry Swiss Roll with Pistachio Mango-Lime Mousse with Yuzu Crème Assorted Chocolate Éclairs Cempedak Crème Brûlée Berries Blanc-manger with Crispy Pearls Passionfruit & Calamansi Meringue Tart Chocolate Banana Gâteaux with Coconut Custard **Assorted Nyonya Confections** Ice Cream with Toppings & Coulis Mango Pomelo Sago

Coconut Lava Fritters

Vegetarian Vegan