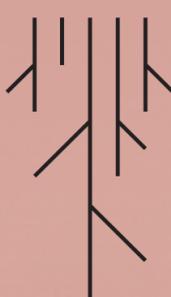


R A C I N E S



# Easter Brunch

Sunday, 5 April 2026

\$168++ per adult | \$68++ per child

Add \$48++ for 2-hour free-flow white wine, red wine and Prosecco

Add \$12++ for 2-hour free-flow juices and soft drinks

## SEAFOOD ON ICE

Freshly Shucked Seasonal Oysters  
Boston Lobsters  
Snow Crab Legs  
Poached Tiger Prawns  
Mussels  
Half Shell Scallops

## JAPANESE SHOWCASE

Assorted Sushi & Makis  
Salmon Sashimi & Maguro

## CHEESE & CHARCUTERIE

Heirloom Tomatoes  
Treccia Mozzarella, Burrata, Ricotta  
Pork Ham, Mortadella with Pistachio, Duck Rillettes

## ARTISANAL CHEESES

Selection of European Cheeses with Lavosh, Grissini, Crackers,  
Dried Fruits, Chutneys, Nuts

## SALAD BAR

Locally Sourced Lettuce Salad  
Niçoise Salad  
Racines White Rojak 🌱  
Potato & Ham Salad, Mustard, Dill, Bacon

## BAKERY

Selection of House-made Bread Rolls  
Hot Cross Buns, Sourdough, Multigrain, Baguette, Chive & Sour Cream Madeline

## SOUP

Seafood & Egg Drop Treasure Soup

## CARVING STATION

Slow Roasted Baby Lamb, Mint Yoghurt, Onion Slaw, Pita Bread  
Roasted Angus Beef with Provençal Herbs and Bordelaise Sauce  
Served with Mustard & Sea Salt

## EGG & CROFFLE STATION

Scrambled Egg, Croffle, Crème Fraîche & Fish Roe

## DIY NOODLES STATION

Curry Chicken Noodles  
Noodles with Pork Collagen Broth

## WESTERN FAVOURITES

Slow-Braised Oxtail Bourguignon with Roasted Root Vegetables  
Provençal-Style Seafood Fregola, Fennel, Chilli, Tomato Coulis  
Grilled Chicken with Baby Carrots, Lemon & Sauce Vin Jaune  
Confit of Pork Parmentier with Comté Crust  
Roasted Ratte Potatoes with Garlic Flakes & Rosemary 🌱  
Sautéed Spring Greens with Lemon & Caper Dressing 🌱

## LOCAL DELIGHTS

Assam Pork Curry, Potato, Eggplant  
Wok-Fried Singapore Style Salted Egg Prawn  
Steamed Norwegian Salmon with Fried Leek, Tobiko Egg White Sauce  
Braised Herbal Duck, Quail Egg, Soya Puff & Homemade Chilli  
Wok-Fried Yam Cake, Shrimps, Black Fungus, Bean Sprouts & Crispy Pork Lard  
Wok-Fried Pearl Rice with Trio Eggs 🌱

## DESSERT BAR

Traditional Carrot Cake  
Strawberry & Matcha  
Vanilla Panna Cotta "Sunny Side Up"  
Salted Egg with Chocolate Fudge Cake  
Botanical Mini Choux  
Yuzu & Chrysanthemum Meringue Tart  
Lemon Pound Cake  
Warm Chocolate Gâteaux with Bavarian Cream  
Easter Spiced Cookies & Lollipops  
Taco with Shiso Cream & Chocolate Crunch  
Assorted Nyonya Pastries  
Assorted Ice Cream  
Pulut Hitam  
Mango Kaffir Lime Opera with Pomelo  
Freshly Sliced Fruits  
Coconut Lava Fritters with Chocolate Sauce

🌱 Vegetarian 🌱 Vegan

Prices are subject to 10% service charge and prevailing government taxes.  
Guests with food allergies or special dietary requirements, please inform our ambassadors of your dining requests at Racines.  
Menu items are subject to change according to seasonality and availability.  
Image is for illustration purposes only.