

R A C I N E S



# MOTHER'S DAY

## SEMI-BUFFET BRUNCH EXPERIENCE

8 May 2022

\$138++ per adult  
\$69++ per child (6 to 11 years old)  
Children aged 5 and below dine for free

### SEAFOOD PLATTER

(Sharing Portion / One Serving Per Table)

Oysters, Chilled Prawns, Little Neck Clams,  
Chilled Hokkaido Scallops and Rock Lobsters

### AMUSE BOUCHE

(Unlimited servings)

#### Tomato Verrine

Tomato Gelée, Pickled Cherry Tomatoes, Espuma de Pesto  
and Smoked Caviar

### APPETISERS

(Unlimited servings)

#### Charcuterie

Cold Cut Selection of Salmon, Pork and Beef, served with Pickles and Olives

#### Tuna Tartare

Maguro Tuna Tartare with Sesame Yuzu Dressing,  
Steamed Egg Royale and Green Pea Dressing

#### Salmon Confit

Salmon with Citrus Crème, Ribbon Fennel Salad and Cured Ikura

#### Curly Kale Salad 🌱

Locally-farmed Curly Kale with Avocado, Piquillos,  
Crushed Pistachios and Lemon Vinaigrette

#### Foie Gras

Pan-fried Foie Gras with Spices, Bread Crust  
and Balsamic-glazed Wild Mushrooms

#### Dim Sum

Selection of Dim Sum and Plant-based Dim Sum

### SOUP

(Unlimited servings)

#### Herbal Chicken Soup

Double-boiled Black Chicken with Chinese Herbs,  
Goji Berries and Dried Scallops

#### Potage Velouté 🌱

Classic French Vegetable Velouté with Plant-based Dumpling

### MAIN COURSE

(Choice of one portion per diner)

#### Lemon Sole (Serves two persons)

Butter Pan-fried Whole Lemon Sole with Rocket Salad,  
Confit Potatoes and Lemon Butter

#### Angus Beef

Chargrilled Angus Beef Striploin topped with Piquillo Pepper Relish  
and Natural Jus

#### Pata de Pulpo

Chargrilled Spanish Octopus Leg with Stewed Borlotti Beans  
and Saffron Crème Fraîche

#### French Chicken

Slow-cooked Corn-fed Chicken Breast with Organic Quinoa  
and Mustard Sauce

#### Dan Dan Mian 🌱

Szechuan-style Plant-based Meat with Spicy Sesame Paste  
with Crushed Peanuts and Glazed Vegetables

### CHEESE

(Unlimited servings)

#### Fromage

Selection of French Cheese with Fig Marmalade, Crackers and Dried Fruits

### DESSERT PLATTER

(Sharing Portion | One Serving Per Table)

Strawberry Tart

Tiramisu

Flourless Chocolate Mousse Cake

Nespresso Opera

Selection of Verrine

Berry Tart

Financier

Selection of Pralines

Selection Kueh Muih

Canelé

Scone or Raisin Scone

### DESSERTS

(Unlimited servings)

#### Belgian Waffle

with Vanilla Ice Cream and Berry Compote

#### Crêpes Suzette

with Mango, Chantilly Cream and Orange Cointreau Sauce

### KIDS MENU

Mushroom Soup with Croutons

Mini Beef Burger with Ketchup and Fries

Fish and Chips with Tartar Sauce

Plant-based Beef Bolognese Pasta 🌱

🌱 Vegetarian 🌰 Contains Nuts

All prices are in Singapore dollars and subject to prevailing taxes and service charge.