

RACINES



HOME

Flavours from the Heart

NYONYA ASSAM CURRY SNAPPER 🌱🌶️🥚🌰 38
Snapper, Tamarind, Okra, Eggplant & Beancurd Puffs

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.

HAINANESE CHICKEN RICE 🌱🌶️🥚🌰 28
Locally-Sourced Pineapple-Fed Chicken, Fragrant Rice, Homemade Chilli Sauce, Ginger Paste

Everyone’s favourite, just a little more put together. Pineapple-fed chicken, gently poached till tender and succulent, with fragrant Thai Hom Mali grains cooked in rich chicken stock, pandan, and aromatic oil. Served with housemade chilli, fresh ginger, and dark soy so you can have it just the way you like it. Simple, comforting, and quietly showing off.

CEMPEDAK CRÈME BRÛLÉE 2.0 🌱🌶️🥚🌰 18
Coconut Gelato

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
Jicama, Cucumber, Pineapple, Peanuts, Crispy Dough Puff
 With Traditional Sweet and Spicy Shrimp Paste Dressing 🌶️
 Add Dried Squid Crisps 🥚 8

CRISPY TOFU TELUR 🌱🌶️🥚🌰 18
Indonesian Style Crispy Tofu, Turnips, Cucumber, Spicy Peanut Sauce

CRISPY NGOH HIANG 🌱🌶️🥚🌰 28
Five Spiced Seafood Roll wrapped in Bean Curd Skin, served with Homemade Chilli Sauce

CHICKEN SATAY 🌱🌶️🥚🌰 (½ dozen) 20
Grilled Lemongrass & Turmeric-marinated Chicken Skewers, Peanut Sauce (1 dozen) 36

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, Coconut Cream, Steamed Jasmine Rice

HAINANESE STYLE PORK CHOP 🌱🌶️🥚🌰 48
Potatoes, Green Peas with Sweet & Sour Sauce

OVEN-BAKED SOY COD FILLET 🌱🌶️🥚🌰 52
Wok-Fried Asparagus with Mushrooms, Pickled Tomato

WOK FRIED YAM “ABACUS” DUMPLINGS 🌱🌶️🥚🌰 28
XO Sauce, Black Fungus, Maitake Mushroom, Preserved Radish & Seaweed

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

KEDAH STYLE NASI GORENG 🌱🌶️🥚🌰 28
Stir-fried Rice in Aromatic Spices, Turmeric Chicken, Anchovy & Peanut Rempeyek, Fried Egg, Nyonya Achar

STRAITS STYLE LAKSA 🌱🌶️🥚🌰 28
Thick Rice Noodles, Tiger Prawns, Fish Cakes, Boiled Egg, Bean Curd Puff, Coconut Broth
 Add Half Lobster 14

SIDES

LOCALLY SOURCED SALAD 🌱🌶️ 12
Guava Dressing

NYONYA ACHAR 🌱🌶️🥚🌰 6
Pickled Vegetables, Spicy Dressing

KEROPOK BELINJO 🌱🌶️🥚🌰 4
Asian Crackers with Sambal Belachan

STEAMED FRAGRANT RICE 4

WOK SEARED LITTLE LETTUCE GEM 🌱🌶️ 12
Ginger Soy, Sesame

WOK TOSSED BROCCOLI WITH GARLIC 🌱🌶️ 14

KIDS MENU

MINI SUPER GREENS 🌱🌶️ 12
Guava Dressing

FOREST MUSHROOM SOUP 🌱🌶️ 14
Croutons

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

🌱 Locally-sourced 🌱 Vegetarian 🌱 Vegan
 🌱 Gluten 🌱 Spicy 🌱 Dairy 🌱 Nuts 🌱 Seafood 🌱 Alcohol



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.

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