

SIGNATURE SET LUNCH

1 May to 31 Oct 2026

Two-course \$42++ per person

Three-course \$48++ per person

Complement your meal with a glass of red or white wine for an additional \$12++

STARTER

DOUBLE BOILED CHICKEN SOUP

Free-Range Chicken, Fish Maw, White Figs, Morel Mushroom & Bamboo Pith

or

TAHU TELUR

Indonesian Style Crispy Tofu, Turnips, Cucumber, Spicy Peanut Sauce

MAIN COURSE

Flavours from the Heart

NYONYA ASSAM CURRY SNAPPER (Add \$6++)

Snapper, Tamarind, Okra, Eggplant, & Beancurd Puffs

A Peranakan mainstay, succulent snapper is crowned with crispy 'scales' made from rice paper and served with homemade Nyonya Assam curry, built from freshly blended spices and tamarind slowly cooked to develop its characteristic balance of tanginess, spice, and aroma. Okra and eggplant complete the dish, reflecting the comforting, home-cooked nature of Nonya cuisine found in Singaporean households.

or

SINGAPORE STYLE HOKKIEN MEE

Yellow & Rice Noodles, Roasted Pork, Tiger Prawns, Squid, Sambal Chilli

Featuring a delightful mix of locally sourced yellow and rice noodles stir-fried to perfection with succulent roasted pork, plump tiger prawns and tender squid. This dish is elevated by prawn and pork broth simmered over six hours, finished with bold sambal that brings a spicy, aromatic kick.

or

WOK-FRIED YAM DUMPLING

Shiitake Mushrooms, Tofu Stick, Black Fungus, Crispy Garlic

Yam "Abacus" dumplings are a traditional Hakka dish made with shiitake mushrooms, tofu stick and black fungus. This humble, plant-based dish reflects the rustic flavours and comforting textures of Hakka home cooking, finished with fragrant crispy garlic for added depth.

DESSERT

CEMPEDAK CRÈME BRÛLÉE

Coconut Gelato

or

TROPICAL FRUITS

Seasonal Fruits, Passion Fruit Sorbet

 Vegan

Menu subject to change.

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.

