



## Racines Turf & Tide Brunch: Sofitel Singapore's New Saturday Feast

### Description

Sofitel Singapore City Centre has refreshed its weekend flagship, and the new look leans hard into surf and turf. The **Racines Turf & Tide brunch** runs every Saturday from 5 September to 31 October 2026, swapping the restaurant's previous themes for a spread that puts premium barbecue and a seafood-forward line-up side by side on level five in Tanjong Pagar.



From the Land: Angus beef striploin, Indonesian-style grilled chicken and charred lamb ribs.  
Image: Sofitel Singapore City Centre

## From the Land: grill-first and generous

The land half of the menu is built around the grill. Expect Angus beef striploin, Indonesian-style grilled chicken, and charred lamb ribs seasoned with cumin. The showpiece is a slow-roasted Australian Mackerel's beef striploin, seasoned and finished over the grill for a caramelised crust, then served with a rich port wine reduction.

## From the Sea: a seafood-forward spread

The tide side is where Racines nods to Sofitel's French heritage. A grilled red snapper is served bouillabaisse-style, inspired by the seafood stew of Marseille, with a saffron-infused broth simmered from fish bones, shellfish and aromatics. Alongside it sit classic seafood otak-otak, kam heong seafood, and a smoked mussel salad, plus a seafood-on-ice station of fresh oysters, poached prawns and salmon sashimi.

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From the Sea: grilled red snapper, seafood otak-otak and oysters on ice. Image: Sofitel Singapore City Centre

## Local favourites and a couple of showpieces

Between the two halves, the kitchen threads in dishes you rarely see on a hotel buffet line. There is itek tim, the Peranakan salted-vegetable duck soup simmered for hours with preserved mustard greens, and a Nyonya fish maw soup. A signature Remy Martin XO fish soup, exclusive to this brunch, folds a touch of cognac into a premium white-fish broth. Save room for dessert: a burnt butter pandan cake finished with gula melaka and sea salt, a Kopi O Gao opera cake, bubur cha cha, and a live ice kacang station.

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# The Ultimate Racines Buffet Brunch TURF & TIDE EDITION

1 September to 31 October 2026  
12:30pm to 3pm

## FROM THE GRILL

Slow-Roasted Macka's Beef Striploin with Port Wine Sauce  
Grilled Red Snapper in French Bouillabaisse  
Indonesian Grilled Whole Chicken  
Charred Cumin Lamb Ribs  
Classic Seafood Otak-Otak  
Grilled Lemon Paprika Prawns

## SEAFOOD ON ICE

Freshly Shucked Oyster  
White Clams  
Poached Prawn  
Sea Whelk  
Assorted Sushi & Maki  
Salmon Sashimi

## COASTAL SALADS

Smoked Mussel Escabeche  
D.I.Y. Caesar Salad  
Classic Prawn Cocktail  
Signature Rojak  
Gado-Gado Salad  
Kachumber (*Indian Style Cucumber Salad*)

## SOUPS (2 types on rotation)

Mushroom Velouté with Truffle Oil, Crème Fraiche  
&  
Seafood Chowder, Croutons

&

Itek Tim (*Salted Vegetable Duck Soup*)

&

Nyenya Fish Maw Soup (*Hu Pich*)

The full Turf & Tide brunch menu. Image: Sofitel Singapore City Centre

## Racines Turf & Tide brunch: the details

The brunch runs every Saturday from 5 September to 31 October 2026, 12.30pm to 3pm, at Racines on level five of Sofitel Singapore City Centre, 9 Wallich Street. Pricing is \$108++ per adult and \$54++ per child.

There are two ways to bring the bill down. Cardholders with DBS, OCBC, CITI, JCB or Maybank enjoy 40 per cent off adult prices for up to eight diners, while ALL Accor+ Explorer members get one-for-one on adult prices, also for up to eight. Reservations go through +65 6428 5000, HA152@sofitel.com, or the booking page at [bit.ly/urbb-turf-tide](https://bit.ly/urbb-turf-tide).

If you are mapping out weekend dining, it is worth comparing this against Racines's earlier outings, including its [National Day brunch](#) and the [Straits edition that launched the Ultimate Buffet Brunch series](#). For a lighter weekend sitting, our guide to [two Fullerton afternoon teas](#) is a gentler alternative to a full brunch spread.

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