



# Mother's Day Sunday Brunch Menu

Sunday, 12 May 2024 | 12pm – 3pm

Adult: \$88 | Children: \$39

(6 – 12 years; no charge for children 5 years & below)

Add \$80 for free-flow champagne, housepour wines, Tiger beer & soft drinks

*\*Kids A La Carte Menu  
Available upon request.*

## SALADS

### Broccoli Salad (V)

*Chickpeas, Japanese Mayo, Walnuts*

### Pomelo & Green Mango Ginger Flower Salad (V)

*Red Onions, Glass Noodles, Ginger Flower Dressing*

### Classic Caesar Salad

*Condiments: Anchovies, Parmesan Cheese Petals,  
Brioche Croutons & Chopped Bacon*

### Fusilli Cold Pasta (V)

*Olives, Red Onions, Tomatoes, Potatoes, Parsley, Feta Cheese, Pesto*

## SOUP OF THE DAY

### Parsnip Velouté (V)

*With Assorted Bread*

## COLD PLATTERS

### Open-Face Avocado Mash on Sourdough

### Citrus Marinated Smoked Salmon

*Condiment: Mustard Dill Dressing*

## CHILLED SEAFOOD GALORE

### Sweet Prawn, Alaska King Crab, Oyster

*Condiments: Tartar Sauce, Cocktail Sauce & Lemon Wedges*

## BUTCHER BLOCK CHARCUTERIES

### Jamon Serrano, Wagyu Beef Bresaola, Smoked Turkey Ham, Black Forest Ham

*Condiments: Cornichons, Olives & Pearl Onions*

## EUROPEAN CHEESE BOARD

*Accompaniments: Fresh Grapes, Dried Fruits, Mixed Nuts,  
Rainbow Olives & Table Crackers*

## CHEF IN ACTION CARVERY

### Rosemary Garlic Roast Black Angus Tomahawk

*Condiments: Brown Sauce, Horseradish, Dijon Mustard, English Mustard*

### Argentinian Spice Herb Rubbed Lamb Leg

*Condiments: Mint Jelly, Smoked Mustard*

### Mustard Garlic Roast US Pork Tomahawk

*Condiment: Apple Sauce*

*Accompaniments:*

### Garden Roasted Vegetables & Herb Roast Parsley Potatoes (V)

## MAINS

### Smoked Grilled Boneless Spring Chicken

### Red Wine Braised Short Ribs

### Butter-White Wine Tasmanian Mussels

### Japanese White Miso Baked Salmon Medallion

### Plant Based Meat Ball Penne Pasta Pomodoro (V)

### Wild Porcini Mushroom Aglio Olio Gnocchi (V)

### Masala Spiced Roast Cauliflower Gratin (V)

## PADANG PASTRIES & SWEETS

### Wild Berries Crumble with Vanilla Custard Sauce

### Osmanthus Jelly with Wolfberries

### Spice Panna Cotta with Caramel & Red Berries

### Raspberry Crème Brûlée Tartlet

### Assorted Mini Cheesecake

### Pandan Ondeh Ondeh Cake

### Tropical Fresh Cut Fruits Platter

## Coffee & Tea



**Pamper your mom with a complimentary Nail Spa inclusive of quick gel manicure with light hand massage at the Gilmour Room.**

- Available at Gilmour Room, 12.30pm – 2.30pm.
- All Members and Guests are welcome to join, on a first-come, first-serve basis.

- Reservations on first-come-first-serve basis; terms and conditions apply.
- For reservations and enquiries, please contact The Padang Restaurant at 6338 9271.
- A confirmation email will be sent to you once the booking has been processed within 3 working days of the date of reservation.
- Cancellation of reservations must be made in writing and received by the Club no later than 48hrs prior to the date of the event. Please note that the full amount will be charged for cancellations made after the cancellation cut-off date. A no-show charge of the full amount will apply for no-show on the date of the event. In the event of a reduction in the final number of confirmed pax after the cancellation cut-off date, the full charge will be levied.
- The Restaurant reserves the right to choose an alternative seating arrangement within the restaurant to accommodate your booking.