



Father's Day Sunday Brunch Menu

Sunday, 16 June 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

Compressed Watermelon with Ovolini Mozzarella (V)
Blueberries, Arugula, Honey Lemon Vinaigrette

Butternut Squash Quinoa Kale Salad
*Semi Dried Tomatoes, Radish, Raisins, Cucumber,
Apple & Roasted Sesame Dressing*

Organic Mesclun Greens (V)
*Baby Radish, Tomatoes, Corn Kernels, Cucumber,
Italian Dressing, Lemon Vinaigrette, Sesame Dressing*

Smokey Yukon Potato Salad (V)
Smoked Paprika, Celery, Red Onions, Mayonnaise

SOUP OF THE DAY
Celeriac Velouté (V)
With Assorted Bread

COLD PLATTER
Gravlax Salmon
Condiment: Mustard Dill Dressing

CHILLED SEAFOOD GALORE
Sweet Prawn, Oyster, Boston Lobster Tail
Condiments: Tartar Sauce, Cocktail Sauce & Lemon Wedges

BUTCHER BLOCK CHARCUTERIE
**Prosciutto Ham, Paprika Lyoner,
Smoked Chicken 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 Prime Ribs
Condiments: Brown Sauce, Horseradish, Dijon Mustard, English Mustard

Argentinian Spice Roast Spring Chicken
Condiment: Smoked Mustard

Five Spice Oriental Crackling Pork Belly
Condiment: Hoisin Sauce

Accompaniments:

**Salt Baked Seasonal Vegetables
& Garlic Parsley Roast Potatoes (V)**

MAINS

Red Wine Braised Beef Cheek

Orange Scented Braised Lamb Osso Bucco

Baked Barramundi Fillet in Saffron Garlic Cream Sauce

Fragrant Cereal Crispy Squid

Plant Based Shepherd Pie (V)

Curry Spiced Roast Cauliflower Gratin (V)

Penne Pasta with Sautéed Wild Mushrooms Cream Sauce (V)

PADANG PASTRIES & SWEETS

Coffee Bread & Butter Pudding with Orange Custard Sauce

Lychee Panna Cotta with Blueberry & Lemon Peel

Dark Chocolate Mousse with Truffle Gauche & Salted Caramel

Red Wine Pear Tartlet

Assorted Les Chouchous

Red Velvet Cake with Pistachio Crumble

Tropical Fresh Cut Fruits Platter

Coffee & Tea



**Join us for a special Father's Day treat in collaboration with Atos Wellness!
Experience a complimentary Head and Shoulder Massage.**

- Available at Gilmour Room, 11.30am – 3pm.
- Limited to 10mins per Member / Guest.
- All Members and Guests are welcome to join, on a first-come, first-serve basis.

Kids will also be able to create Father's Day cards at our special Card Colouring Station!

- 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.