



PADANG SUNDAY BRUNCH SEMI BUFFET

Time: 12pm – 3pm

Adult: \$68 / Children: \$29 (6 – 12 years; no charge for children 5 years & below)
Add \$80 for Free Flow of Champagne, Housepour Wines, Tiger Beer & Soft Drinks

BUFFET SPREAD

GREENS POWER STATION

Mediterranean Couscous Salad (V) (DF) (GF) (N) (LH)

Condiments: Semi-dried Tomatoes, Olives, Chickpeas,
Red Onions, Avocado, Parsley, Almonds,
Grapes, Dried Apricot, Extra Virgin Olive Oil

Mesclun Salad (V) (N) (GF) (DF) (LH)

Condiments: Cherry Tomatoes, Pine Nuts, Corn,
Aged Balsamic Vinegar Dressing
& Sesame Dressing

Cold Italian Fusilli Pasta (V)

Broccoli Florets, Vine Cherry Tomatoes, Cucumber,
Grapes, Olives, Cheese

Duck Rillette

Orange Segments, Onions, Seasonal Berries

SOUP OF THE DAY

Chef's Soup of the day (V)

Assorted Bread

CHILLED SEAFOOD GALORE

Sweet Tiger Prawns, Scallop on Shell & Shucked Hyogo Oysters (GF) (DF)

Condiments: Cocktail Sauce, Tabasco Sauce,
Mignonette Dressing & Lemon Wedges

BUTCHER BLOCK CHARCUTERIE

Chef's Choice of Premium Charcuterie (P)

Condiments: Gherkins, Olives & Silver Pearl Onions

BRUNCH EUROPEAN CHEESES BOARD

Chef's Choice of Premium Cheese (V)

Condiments: Fresh Grapes, Dried Fruits, Mixed Nuts,
Olives & Table Crackers

PADANG PASTRIES & SWEETS

Citrus Aiyu Jelly (V) (DF) (GF)

Assorted Japanese Mochi (V)

Basque Burnt Cheesecake (V)

Chocolate Trio Mousse Cake

Pandan Coconut Tart (N)

Warm Bread and Butter Pudding with Custard Sauce

Tropical Fresh Cut Fruits Platter (V) (DF) (LH)

CHEF IN ACTION CARVERY

Spice Herb Rubbed Roast

Angus Beef Striploin (GF)

Brown Sauce, Horseradish & Mustard

Apple Wood Roasted Irish Duck (GF)

Hoisin Sauce

Accompanied with:

Butter Salt Baked Garden Vegetables (V)
& Butter Herb Roasted Potatoes (V)

MAINS FROM KITCHEN

Scrambled Egg with Muffin (P)

Cranberry Sauce & Bacon Bits

Grilled Canadian Pork Belly (GF)

Garlic Roast Potatoes & Mustard Aioli

Braised Beef Cheek

Burnt Potato Mousseline & Brussels Sprouts

Grilled Teriyaki Chicken Fillet (DF)

Sesame Seeds, Japanese Rice & Spicy Pickled Vegetables

Tempura Fish with Fries

Homemade Tartar Sauce

Curry Spiced Cauliflower Risotto (V)

Garlic Chips & Cheese

Wild Mushroom Spaghetti

Aglia Olio (V)

Garlic Chips, Chilli & Parmesan Cheese

COFFEE & TEA

*Kids' a la carte Menu available upon request.

Vegetarian (V)	Light & Healthy (LH)	Contains Nuts (N)	Pork (P)	Gluten Free (GF)	Dairy Free (DF)
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Menu available for every Sunday of September & October 2025, except for 5 & 12 October 2025.

Please inform our service staff if you have any special dietary restrictions or food allergies prior to placing your order.

Reservations based on first-come-first-serve basis; terms and conditions apply.
For reservations and enquiries, please contact The Padang Restaurant at 6338 9271.