

PADANG SUNDAY BRUNCH SEMI BUFFET JULY & AUGUST 2026



Time: 11am – 3pm

Adult: \$88 | Children: \$38 *(Child prices are for children between the ages of 6 to 11 years old.)

Adult price includes a complimentary glass of House-pour wines, Tiger beer or prosecco.

Add \$80 for Free Flow of Champagne, House-pour Wines, Tiger beer & Soft Drinks.

BUFFET SPREAD

GREENS POWER STATION

Caprese Salad (V) (N)

Condiments: Tomatoes, Olives, Mozzarella Cheese, Basil, Parsley-Lemon Dressing

Mesclun Salad (V) (N) (DF)

Condiments: Semi Dried Tomatoes, Walnuts, Aged Balsamic Dressing & Sesame Dressing

English Pea Salad with Bacon (P) (GF)

Potatoes, Eggs, Cheese & Mayonnaise

Norwegian Smoked Salmon (GF)

Capers, Onions, Lemon Vinaigrette

SOUP OF THE DAY

Chef's Special of the day

Assorted Bread

CHILLED SEAFOOD GALORE

Sweet Tiger Prawn, Manila Clam, Freshly Shucked Oysters

Condiments: Cocktail Sauce, Lemon Wedges, Mignonette Sauce

BUTCHER BLOCK CHARCUTERIE

Chef's Selection of Premium Charcuterie & Cold Cuts (P)

Condiments: Cornichons, Olives & Pearl Onions

EUROPEAN CHEESE BOARD

Chef's Choice of Premium Cheese

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

PADANG PASTRIES & SWEETS

Peach Panna Cotta (GF)

Fruit Tartlet

Assorted Choux Puff

Yuzu Black Sesame Cake

Chocolate Truffle Mousse

Warm Bread and Butter Pudding

Served with Custard sauce

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

CHEF IN ACTION CARVERY

Roast Black Angus Grain-Fed Striploin

Brown Sauce, Horseradish & Mustard

Crispy Roast Crackling Pork Belly

Mustard & Chilli Sauce

Accompanied by:

Butter Salt Baked Garden Vegetables (V)

& Butter Herb Roasted Potatoes (V) (GF)

MAINS FROM KITCHEN

Classic Vanilla Cinnamon

French Toast with Scrambled Eggs

Maple Syrup & Cranberry Sauce

Australia Lamb T-Bone

Potato Mousseline, Seasonal Vegetables & Red Wine Sauce

Pan-Seared Duck Breast

Potato Mousseline, Seasonal Vegetables, & Red Wine Sauce

Crispy Sriracha Chicken Fillet

Fries, Garden Salad & Japanese Mayo

Pan-Seared Halibut (GF)

Burnt Butter Potato Mousseline, Seasonal Vegetables & Lemon Beurre Blanc

Spaghetti Aglio Olio

with Seasonal Vegetables (V)

Garlic Chips, Chilli & Parmesan Cheese

COFFEE OR 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 July & August 2026, except for 9 August 2026.

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

Reservations on first come, first served basis; terms and conditions apply.

For reservations and enquiries, please contact The Padang Restaurant at 6338 9271.