



— THE PADANG RESTAURANT —

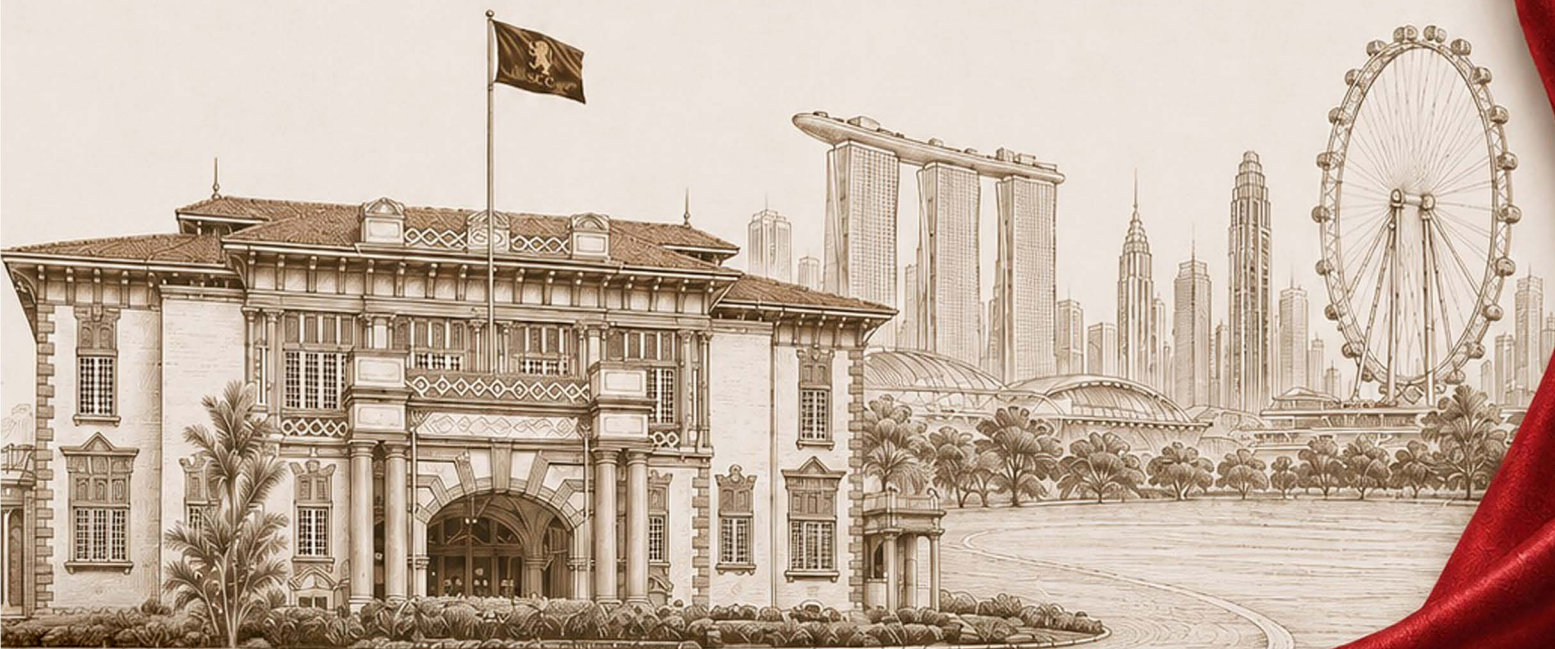
NATIONAL DAY BRUNCH BUFFET

SUNDAY, 9 AUGUST 2026

11AM – 3PM

MEMBER: \$88 | GUEST: \$108 | CHILD: \$48

(Child prices are for children the ages of 6 to 11 years old)



SCAN QR CODE
TO VIEW MENU

For reservations and enquiries, please contact
The Padang Restaurant at 6338 9271 Ext.386 / 6309 9117.
Reservations are on a first-come-first-serve basis; terms and conditions apply.



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MEMBER: \$88 | GUEST: \$108 | CHILD: \$48

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Includes a glass of complimentary Prosecco

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

CHEF IN ACTION

US Prime Ribs

Horseradish Cream, Dijon Mustard, & Brown Sauce

Chinook Salmon Fillet

Horseradish Cream Sauce

SALADS

Organic Baby Spinach & Chicken Salad

*Cucumber, Chickpeas, Sunflower Seeds,
Cherry Vine Tomatoes*

Pineapple & Feta Salad (V)

Blueberry, Arugula, Honey Lemon Vinaigrette

Red Quinoa Salad (V)

*Red Onions, Celery, Parsley, Apricots, Grapes,
Pomegranates & Apples*

Hydroponic Mesclun Green Leaves (V)

*Baby Radish, Tomatoes, Corn Kernels, Cucumber,
Italian Dressing, Lemon Vinaigrette, Sesame Dressing*

SOUP OF THE DAY

SCC Mulligatawny (V)

Rice Puffs, Fried Shallots, Spring Onions & Lemon Wedges

COLD PLATTERS

Foie Gras Terrine

Fresh Figs & Orange Marmalade

Peruvian Avocado On Sourdough (V) (N)

Crushed Walnuts

CHILLED SEAFOOD GALORE

Tiger Prawns, Scallops On Shell, Freshly

Shucked Oysters & South African Baby Abalone

Condiments: Tartar Sauce, Cocktail Sauce & Lemon Wedges

BUTCHER BLOCK CHARCUTERIES

Apple Wood Smoked Chicken Ham,
Prosciutto Ham, Bologna Mortadella
& Smoked Black Forest Ham (P)

Condiments: Cornichons, Olives & Pearl Onions

MAIN SELECTION

Sous Vide Lamb Loin

Red Wine-Mint Sauce

Crackling Pork Belly (P)

Smoked Dijon Mustard Aioli

Grilled Pork Sausage (P)

Dijon Mustard & Gherkins

Poached Wild Barramundi Medallions

Butter-Dill Sauce

Kikorangi Cheese Potato Gratin (V)

Burnt Butter-Garlic Herbs Roasted Root Vegetables (V)

Creamy Wild Mushroom Ragu With Fusilli (V)

DESSERT SELECTION

Red Cherry Cobbler

Kueh Lapis

Ondeh-Ondeh Pandan Cake (V)

Durian Mousse Cake (V)

Milo Mousse Cake (V)

Fresh Cut Fruits Platter (V)

Coffee or Tea

Vegetarian (V)

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- For reservations and enquiries, please contact The Padang Restaurant at 6338 9271 Ext.386 / 6309 9117.
- 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 48 hours 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.