



THAI WHISKY PAIRING DINNER

FEATURING PRAKAAN & PHRAYA

An exceptional evening of thai craftsmanship and culinary artistry. Join us for a 4-course degustation dinner, each dish meticulously paired with a premium expression from Prakaan Single Malt and Phraya Rum.



FRIDAY, 21 AUGUST 2026



7PM ONWARDS



THE PADANG RESTAURANT

MEMBER
\$128 PER PERSON

GUEST
\$148 PER PERSON

CALL 6338 9271 FOR RESERVATIONS.

LIMITED SEATING; RESERVATIONS ARE ON A FIRST COME FIRST SERVED BASIS. 40% IS CHARGEABLE FOR CANCELLATIONS AFTER MONDAY, 17 AUGUST 2026 AND 100% FOR NO SHOW.

SPIRITS LIST

SPECIAL TAKEAWAY \$

PRAKAAN SELECT CASK	\$115 (u.p. \$120)
PRAKAAN PEATED MALT	\$120 (u.p. \$125)
PRAKAAN DOUBLE CASK	\$125 (u.p. \$130)
PHRAYA RUM 8 YEARS	\$90 (u.p. \$93)

4 COURSE DINNER

COURSE 1

HIGHBALL

Beef-Yuzu Cured King Salmon

Shallot Salad | Garden Dill Cress

COURSE 2

PRAKAAN SELECT CASK

Issan Crab Cake

Infused Tom Yam Broth

COURSE 3

PRAKAAN PEATED MALT

Confit Chicken Pad Krapow Gai Parcel

Sriracha Aioli | Dehydrated Cured Egg Yolk | Thai Basil Cress

COURSE 4

PRAKAAN DOUBLE CASK

Char-Grilled Lemongrass Pork Belly

Basil Herb Shallot Salad | Rice Puffs | Lime | Chilli Dust

DESSERT

PHRAYA RUM 8 YEARS

**Deconstructed Modernised
Sticky Rice Mango**

Coconut Gelato | Yellow Mung Beans | Toasted Sesame Seeds

COFFEE OR TEA

Petit Fours

*Degustation Wine Dinner Menu
by Chef de Cuisine Chef William Leong*

**Vegetarian menu available upon request*