

DESSERTS

CREPE SUZETTE FLAMBE 18.00

Live tableside cooking

24K GOLD VALRHONA

DOUBLE FUDGE CHEESECAKE 18.00

Chocolate Brownie . Valrhona Equatoriale 55% Mousse

Cream Cheese Bavaroise . Mascarpone Gelato

TAHITIAN VANILLA CRÈME BRULÉE (GF) 13.00

Seasonal Berries . Chantilly

LYCHEE PANNA COTTA WITH BLUEBERRY (GF) 13.00

Blueberry Gelee . Blueberry Confit

SEASONAL FRESH CUT FRUIT PLATTER WITH BERRIES (V) (DF) (LH) (GF) 12.00

GELATO 5.80

Vanilla . Cherry Stracciatella

SORBET 5.80

Lemon Lime . Chef's Special

COFFEE & TEA

ORGANIC TEA FORTÉ BLEND 10.00

English Breakfast . Earl Grey . Jasmine Green

Citrus Mint . White Ginger Pear . Blueberry Merlot

Chamomile Citron . Ginger Lemongrass

ESPRESSO, AMERICANO, LONG BLACK 3.00

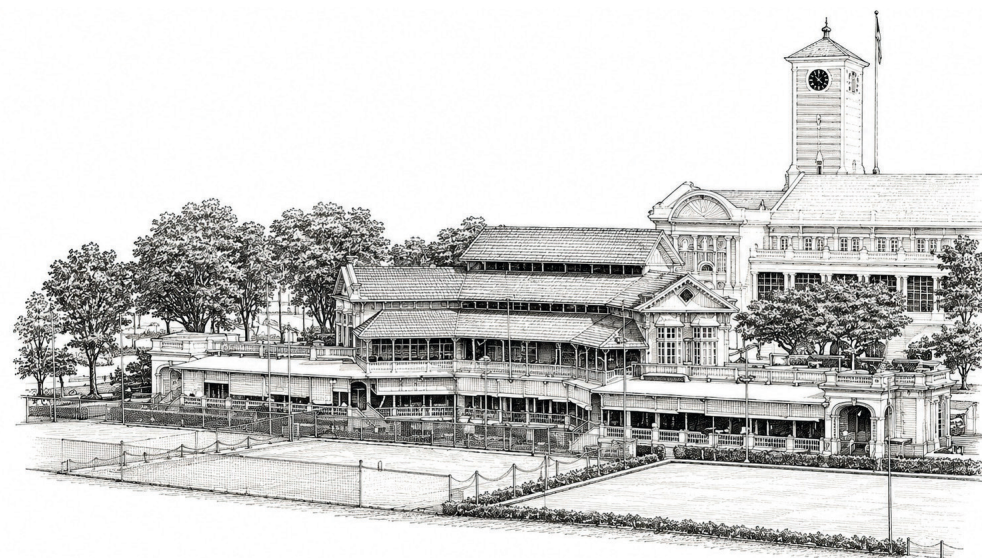
CAPPUCCINO, FLAT WHITE, LATTE, MACCHIATO 4.00



**Singapore
Cricket Club**

THE PADANG

R E S T A U R A N T



SOUP

THE SCC MULLIGATAWNY SOUP (V) 9.00
Fried Shallots . Spring Onions . Lemon Wedges

**HAND PICKED CHAMPIGNON &
ITALIAN PORCINI VELOUTE (V) 12.00**
Porcini Dust . Truffle Oil . Chives

CHEF SOUP OF THE DAY 12.00

STARTERS

**KALUGA KING CAVIAR, SEARED
HOKKAIDO SCALLOP (CR) (N) 45.00**
Bottarga . Lemon Zest . Samphire
Lobster Oil . Light Crustacean Sauce

ESCARGOT IN CLASSIC HERB BUTTER (CR) (GF) 19.00
Baked burgundy farm snails in herb-butter . Half Dozen

**HEIRLOOM TOMATOES WITH
FRESH ITALIAN BURRATA (V) (N) (GF) 24.00**
Plums . Arugula . Balsamic Pearls . Pesto
Aged Balsamic Glaze . Extra Virgin Olive Oil

**BELGIUM YELLOW ENDIVES WITH
ROASTED BUTTERNUT (V) (GF) 19.00**
Olive Oil Pearls . Red Apples . Baby Radish . Vine
Cherry Tomatoes . Grana Padano . Champagne Vinaigrette

FRESH SEASONAL OYSTERS (DF) (GF) 23.00
Mignonette . Lemon Wedges . Half Dozen

MAINS

**AUSTRALIA MB 6-7 GRAIN
FED WAGYU RIBEYE (CR) 52.00**
Mustard Pomme Mousseline
Broccolini . Banana Shallot . Red Wine Sauce

SPANISH IBERICO PORK PLUMA (P) (GF) 42.00
Burnt Butter Pomme Mousseline
Broccolini . Bell Pepper Coulis

LUMINA LAMB LOIN 42.00
Mustard Pomme Mousseline . Broccolini
Home-Made Chimichurri . Red Wine Sauce

SOUS VIDE MAINE LOSTER TAIL CAPELLINI 72.00
Kaluga Caviar . Bottarga . Grana Padano
Creamy Crustacean Sauce

**MOREL, BLACK TRUFFLE-RICOTTA
RISSOTO (V) (GF) 28.00**
Seasonal Truffles . Dehydrated Garlic Chips
Grana Padano . Parsley

WILD HYBRID GROUPE (GF) 39.00
Butter Pomme Puree . Bottarga
Broccolini . Lemon Burnt Butter Sauce

**CAPPELLACCI PUMPKIN
WITH CREAM SAUCE (V) 26.00**
Spinach . Roasted Pumpkin Wedges
Dehydrated Garlic Chips . Grana Padano . Parsley

Vegetarian (V) | Contains Pork (P) | New (N) | Chef Recommended (CR) | Gluten Free (GF)

Please inform our service staff if you have any special dietary restrictions or food allergies prior to placing your order. All prices are inclusive of prevailing GST.