

# THE PADANG

## EXECUTIVE SET LUNCH 48.00

14th September – 2nd October 2026

Choice of starter or soup, main course,  
dessert and freshly brewed coffee or tea

### STARTERS

#### HAMACHI CRUDO

Cucumber | Yuzu Wasabi Dressing | Avruga Caviar

#### HONEY BALSAMIC FIG & WALNUTS SALAD (V)(LH)(N)

Fig | Feta Cheese | Walnuts | Balsamic Glaze

#### SCC MULLIGATAWNY SOUP (V)

Rice Puffs | Fried Shallots | Scallions | Lemon Wedge

#### CANNELLINI BEANS SOUP (V)

Chives | Garlic Croutons

### MAINS

#### CHAR-GRILLED BLACK ANGUS HANGING TENDER (CR) (ADDITIONAL \$4)

Garlic Roasted Potatoes | Sauteed Mushrooms |  
Mushroom Sauce

#### ROSEMARY GARLIC NEW ZEALAND LAMB RUMP (CR) (ADDITIONAL \$4)

Garlic Roasted Potatoes | Haricots Verts | Mint Sauce

#### PAN SEARED POULET (CR)

Garlic Roasted Potatoes | Haricots Verts | Chicken Jus

#### MISO-GLAZED SALMON

Pumpkin Puree | Bok Choy | Citrus Beurre Blanc

#### CREAMY SPINACH SPAGHETTI (V)

Grana Padano | Garlic Chips | Pesto Sauce

#### BEETROOT RISOTTO (V) (N)

Grana Padano | Feta Cheese | Hazelnuts | Beetroot

### DESSERTS

#### APRICOT SPICE ENTREMET (V) (CR)

Spiced Ginger Cake | Apricot Jam |  
Vanilla Mousse | Raspberry Sorbet

#### CLASSIC VANILLA PANNA COTTA (V) (GF)

Strawberry Sauce | Seasonal Berries |  
Strawberry Gelato

#### HAZELNUT CRÈME CHOUX (N) (V) (CR)

Hazelnut Whipped Ganache | Caramel Popcorn

#### SEASONAL FRESH FRUIT PLATTER (V)(LH)(GF)(DF)

Vegetarian (V) | Light & Healthy (LH) | Contain Nuts (N)  
Contain Pork (P) | Gluten Free (GF) | Dairy Free (DF)  
Chef Recommendation (CR)