

THE PADANG

EXECUTIVE SET LUNCH 48.00

5th - 30th October 2026

STARTERS

MARINATED PRAWN & TUNA TARTARE

Marinated Jellyfish / Pickled Ginger / Cucumber /
Homemade Tartar / Extra Virgin Olive Oil

GREEN BEAN NICOISE SALAD (V)

Olives / Artichoke / Heirloom Tomatoes /
Potatoes / Baguette Toast / Ranch Dressing

SCC MULLIGATAWNY SOUP (V)

Rice Puffs / Crispy Shallots / Fresh Scallions

ROASTED CAULIFLOWER VELOUTÉ (V)

Chives / Basil Oil

MAINS

SLOW-BRAISED WAGYU BEEF CHEEK

Parsnip Puree / Buttered Fine Peas / Crispy Shallots

CHARRED KUROBUTA PORK BELLY

Roasted Garlic Baby Potatoes /
Garden Salad / Cider Sauce

HONEY GLAZED SICHUAN PEPPER DUCK CONFIT (ADD 6)

Parsnip Puree / Garden Salad / Cherry Sauce

PAN-SEARED GIANT SEA PERCH (GF)

Roasted Garlic Baby Potatoes /
Roasted Cherry Tomato Lime Salsa

ROASTED BUTTERNUT SQUASH RISOTTO (V) (GF)

Grated Grana Padano / Garlic Chips /
Garden Peas / Parsley

SPAGHETTI AGLIO OLIO WITH ROASTED VEGETABLES (V)

Garlic / Basil / Grana Padano / Parsley

DESSERTS

CHOCOLATE MARQUISE (V) (CR)

Jivara Whipped Ganache | Raspberry Coulis |
Raspberry Sorbet

MANGO BAVAROISE

Mango Yogurt Mousse | Mango Jelly | Mango Compote

PANDAN MILK PUDDING (V) (GF)

Osmanthus Honey | Grass Jelly

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

Freshly brewed coffee or tea

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