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 BRULEE (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. Chef's Special

SORBET 5.80
Lemon Lime . Chef's Special

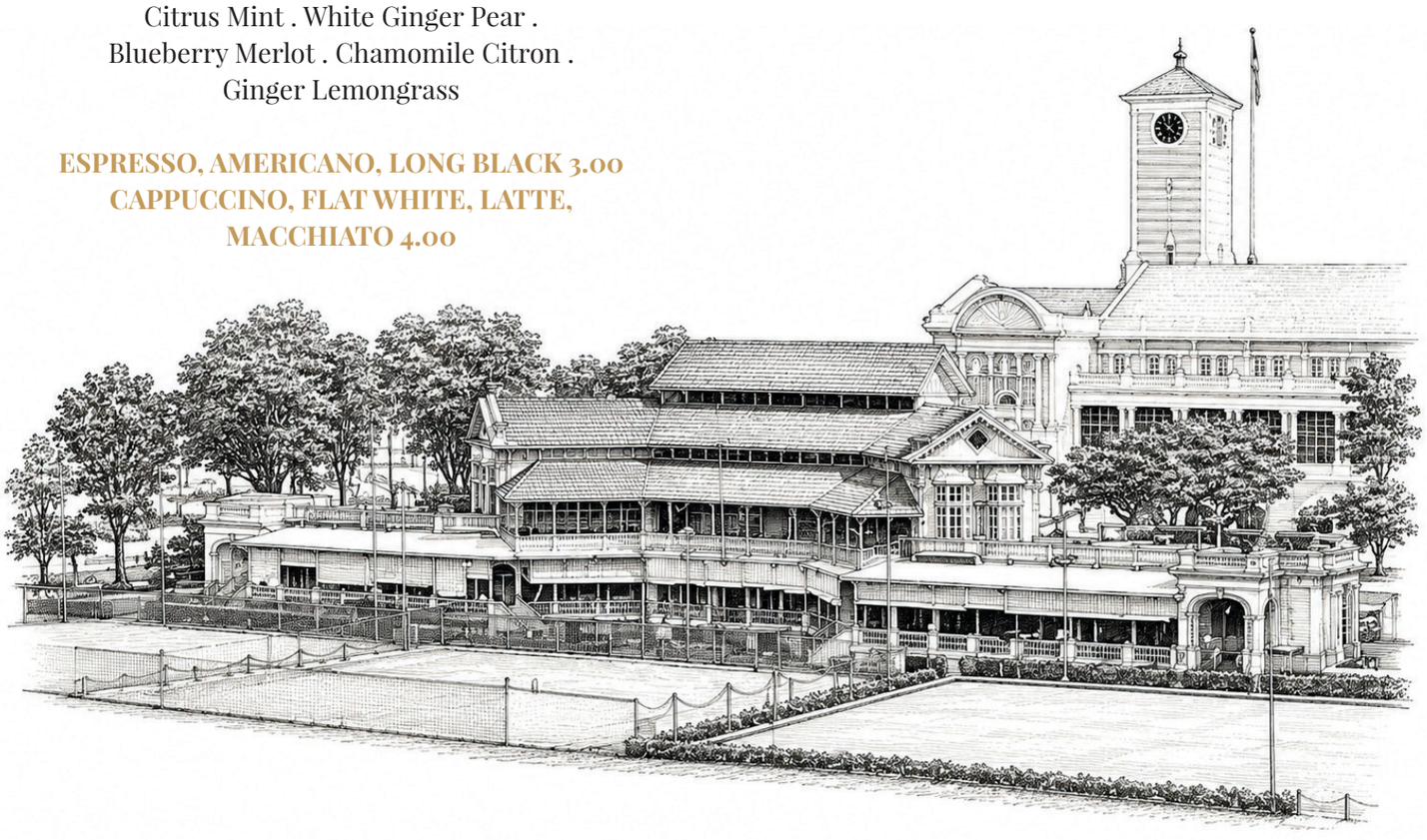
COFFEE & TEA

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
RESTAURANT



Chef William Leong
Chef De Cuisine, The Padang

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

SEARED FOIE GRAS (N) (NEW) 38.00
Caramelised Onion . Pistachio . Sourdough . Berries Sauce

WATERMELON WITH WILD GREENS SALAD (V) (GF) (DF) (NEW) 16.00
Olives . Grapes . Vine Cherry Tomatoes . Red Onions . Aged Balsamic Glaze . Extra Virgin Olive Oil

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

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.

MAINS

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

BLACK ANGUS PRIME RIB (CR) (NEW) 48.00
Baked Idaho Potato . Yorkshire Pudding . Seasonal Vegetables . Red Wine Sauce

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

CONFIT DE CANARD (NEW) 32.00
Butter Pomme Puree . Broccolini . Bell Pepper Coulis

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

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

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

SOUS VIDE KING PRAWN CAPELLINI (CR) (NEW) 29.00
Bottarga . Dehydrated Garlic Chips . Grana Padano . Creamy Crustacean Sauce

SPAGHETTI AL RAGU (V) (NEW) 26.00
Plant Based Ragu . Dehydrated Garlic Chips . Grana Padano . San Marzano Tomato Sauce

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

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