THE PADANG

EXECUTIVE SET LUNCH 48.00

2nd - 27th November 2026

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

STARTERS

CHICKEN AND MUSHROOM KATAIFI NEST (N)
Cream Cheese Mousse | Cashew Nuts | Yam | Red Bell Pepper

DECONSTRUCTED WALDORF SALAD (V) (N) (GF)
Japanese Cucumbers | Apple | Walnuts | Baby Gem Lettuce | Grape | Celery | Greek Yoghurt

MARINATED HEIRLOOM TOMATO SALAD (V) (GF)
Cucumber | Bocconcini | Pickled Artichokes | Red Onion | Green Olives | Pesto | Extra Virgin Olive Oil

SCC MULLIGATAWNY SOUP (V)
Rice Puffs | Fried Shallots | Scallions | Lemon Wedge

MAINS

BLACK ANGUS STRIPLOIN (Add 8.00)
Potato Pave | US Asparagus | Black Pepper Sauce

SLOW-BRAISED LAMB SHANK
Potato Mousseline | Brussels Sprouts | Shimeji Mushrooms

FREE-RANGE CHICKEN BALLOTINE
Potato Pave | Brussels Sprouts | Creamy Mustard Paprika Sauce

SEARED YELLOW FIN TUNA (CR)
Burnt Butter Potato Puree | Kimchi Salad | Miso Beurre Blanc

SPICY VEGETABLES STEW RISSOTO (V)
Fried Tofu | Carrots | Kenya Beans | Cabbage | Eggplants | Coconut Cream

SPAGHETTI AGLIO OLIO WITH WILTED SPINACH (V)
Shimeji Mushrooms | Garlic | Parmesan Cheese | Chilli | Parsley

DESSERTS

BLUEBERRY YOGHURT MOUSSE (V)
Vanilla Sponge | Blueberry Yoghurt Mousse | Vanilla Crème

FLOURLESS CHOCOLATE CAKE WITH PASSIONFRUIT (GF) (V)
Flourless Chocolate | Jivara Whipped Ganache | Passionfruit Coulis | Cookies & Cream Gelato

MONT BLANC (V) (N) (CR)
Chantilly | Azuki Bean | Chestnut Paste | Almond Sponge | Vanilla Gelato

SEASONAL FRESH FRUIT PLATTER (V)
Seasonal Berries

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