

Specially flown in from India...

The chefs of Mumbai's famous Slink & Bardot presents



SLINK @ SCC: GLOBAL FLAVOURS x INDIAN SOUL

At Slink & Bardot, our food is rooted in India and inspired by the world. We take global flavours, techniques, and culinary ideas and reinterpret them through an Indian lens - using familiar ingredients, bold spices, and intuitive instincts that feel both nostalgic and new. The result is food that's playful yet thoughtful, where comfort meets curiosity, and every dish tells a story that feels international in spirit but unmistakably Indian at heart.

Keeping this philosophy in mind, we present to you a 5-course exploration across India's most iconic landscapes starting from Kashmir, travelling south to Delhi, Rajasthan, Maharashtra, Karnataka & ending in Kerala.



~~Friday, 10 April 2026: Dinner from 7pm~~ **FULLY BOOKED**

Saturday, 11 April 2026: Lunch from 12pm / ~~Dinner from 7pm~~ **FULLY BOOKED**

Sunday, 12 April 2026: Lunch from 12pm

The Padang Restaurant

Member: \$128 | Guest: \$148

(5-course menu with a glass of prosecco)



- Scan QR Code for menu



Please contact The Padang Restaurant at 6338 9271 ext: 386 / 6309 9117 for reservations.

A confirmation email will be sent to you once the booking has been processed within 3 working days of the date of reservation. Cancellation of reservations must be made in writing and received by the Club no later than 14 working days prior to the date of the Event. Please note that the full amount will be charged for cancellations made after the cut-off date. A charge of the full amount will apply for no-show on the date of the Event. In the event of a reduction in the final number of confirmed pax after the cancellation cut-off date, the full charge will be levied. The Restaurant reserves the right to choose an alternative seating arrangement within the restaurant to accommodate your booking.



PEAKS TO PALMS

Amuse - Kashmir

Morel Tart (V)

Buckwheat, Smoked Almond Cream, Himachali Dukkah

1st - Delhi

Tamatar Ki Chaat (V)

Tamarind Habanero Chutney, Avocado Chutney, Spiced Khasta Cracker

OR

Machhli Ki Chaat (NV)

Seabass, Tamarind Habanero Chutney, Avocado Chutney, Spiced Khasta Cracker

2nd - Rajasthan

Dal Baati (V)

Peas Stuffed Baati, Panchmeli Dal with Sour Cream, Chilli Ghee

OR

Dal Baati (NV)

Duck Stuffed Baati, Panchmeli Dal, Chilli Ghee

3rd - Maharashtra

Cauliflower Kolhapuri (V)

Garlic Labneh, Koshimbhir, Puffed Black Rice

OR

Lamb Chop Kolhapuri (NV)

Garlic Labneh, Koshimbhir, Puffed Black Rice

4th - Karnataka

Eggplant Nasi Goreng (V)

Mangalorean "Roast" Eggplant Skewers, Coconut Rice, Podi Avocado, Curry Leaf Cracker, Udipi Rasam

OR

Beef Nasi Goreng (NV)

Mangalorean "Roast" Beef Skewers, Coconut Rice, Podi Avocado, Curry Leaf Cracker, Udipi Rasam

5th - Kerala

Idukki Gold (V)

Banana Cake, Coconut Ice-cream, Black Pepper Biscuit, Fermented Banana "Honey"

Petit Four

Gochujang & Pondicherry Chocolate Mini Cookie (V)

Torched Meringue

Served with coffee & tea

Slink cocktails:
\$15 per glass

Pahadi Firdaus

Gin, Rhododendron flower syrup, lychee, lemon, sparkling wine

Dai Curry

White rum, coconut syrup, lime, cucumber, curry leaf, fire tincture