

Join us for

Mother's Day Sunday Lunch

Sunday, 10 May 2026 | 12pm – 3pm

Member: \$98 | Guest: \$108 | Children: \$40

Child prices are for children between the ages of 6 to 11 years old.

Add \$80 for free-flow champagne, housepour wines, Tiger beer & soft drinks.



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*Kids A La Carte Menu
Available upon request.

SALADS

Honey Cherry Tomato, Basil & Ovalini Salad (V)

Honey Lemon Vinaigrette, Basil Pesto, Balsamic Pearls

Green Mango-Pomelo Salad (V)

Red Onion, Glass Noodles, Ginger Flower Dressing

Hydroponic Mesclun Green (V)

Condiments: Baby Radish, Tomatoes, Corn Kernels, Cucumber, Italian Dressing, Lemon Vinaigrette, Sesame Dressing

Classic Cold Pasta Salad (V)

Black Olives, Red Onion, Vine Tomatoes, Idaho Potatoes, Flat Parsley, Feta Cheese, Pesto Dressing

SOUP OF THE DAY

Roasted Parsnip Velouté (V)

With Assorted Bread

COLD PLATTERS

Peruvian Avocado Mash On Sour Dough

Citrus Cured Norwegian Trout Salmon

Mustard Dill Dressing

CHILLED SEAFOOD GALORE

Lemon Poached Tiger Prawns, Half Shell Scallops, Fresh Shucked Oyster & Yellow Fin Tuna Saku Sashimi

Condiments: Tartar Sauce, Cocktail Sauce & Lemon Wedges

BUTCHER BLOCK CHARCUTERIES

Prosciutto Ham, Gammon Sliced Ham, Coppa Ham & Black Forest Ham (P)

Condiments: Cornichons, Olives & Pearl Onions

EUROPEAN CHEESES BOARD

Brie De Meaux, Comte AOP Rivoire, Camembert La Fermiere, Sainte-Maure, Fior Di Tartufo, Blue D' Auvergne & Montasio (V)

Accompaniments: Fresh Grapes, Dried Fruits,
Mixed Nuts, Rainbow Olives & Table Crackers

CHEF IN ACTION CARVERY

Black Angus Prime OP Ribs

Horseradish, Dijon Mustard, English Mustard & Brown Jus

Roast Bone-In Lamb Leg

Mint Jelly & Smoked Mustard

BBQ Sauce US Pork Rack

Cinnamon-Apple Sauce

Accompaniments: Seasonal Root Vegetables & Garlic-Flat
Parsley Roasted Potatoes (V)

MAINS

Chargrilled Spring Chicken

Vanilla Scented Sauce

Baked Crayfish

Chilli Paste Beurre Blanc

Black Tasmanian Mussels

Butter-White Wine

Miso Salmon Medallion

Penne Pasta With Plant Based Meatball

Pomodoro Sauce

Gnocchi Aglio E Olio (V)

Sauteed Porcini Mushroom

Slow Baked Cauliflower Gratin (V)

PASTRIES & SWEETS

Wild Berries Crumble (V)

Vanilla Custard Sauce

Osmanthus Jelly (V)

Wolfberries Tip

Spiced Panna Cotta (V)

Caramel Tangy & Red Berries

Raspberry Creme Brulee Tart

Mini New York Cheesecake

Ondeh Pandan Cake (V)

Tropical Fresh Cut Fruits Platter (V)

Coffee & Tea

(V) Vegetarian (P) Pork

- Reservations on first-come-first-serve basis; terms and conditions apply.
- For reservations and enquiries, please contact The Padang Restaurant at 6338 9271.
- 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 48hrs prior to the date of the event. Please note that the full amount will be charged for cancellations made after the cancellation cut-off date. A no-show 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.