

*Join us for*

# Mother's Day Sunday Brunch

**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.*



**Scan QR Code  
to view menu**

# Mother's Day Sunday Brunch

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.

\*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.