

PADANG SUNDAY LUNCH MAY & JUNE 2026 SEMI BUFFET



Time: 12pm – 3pm

Adult: \$68 / Children: \$29 *(Child prices are for children between the ages of 6 to 11 years old.)
Add \$80 for Free Flow of Champagne, Housepour Wines, Tiger Beer & Soft Drinks

BUFFET SPREAD

GREENS POWER STATION

Classic Caesar Salad (P)

Condiments: Anchovies, Parmesan Cheese Petals,
Brioche Croutons & Chopped Bacon

Mesclun Salad (V) (N)

Condiments: Semi Dried Tomatoes, Walnuts, Aged Balsamic
Vinegar Dressing & Sesame Dressing

Tea-Smoked Honey Duck Breast (GF) (DF)

Orange Segments, Berries & Cilantro Cress

Heirloom Tomatoes & Chickpeas Salad (V) (GF) (DF)

Corn Kernels, Cucumbers, Grapes & Chimichurri Sauce

SOUP OF THE DAY

Chef's Soup of the day

Assorted Bread

CHILLED SEAFOOD GALORE

Sweet Tiger Prawns, Salmon Sashimi & Freshly Shucked Oysters

Condiments: Cocktail Sauce, Mignonette dressing,
Soy Sauce, Wasabi & Lemon Wedges

BUTCHER BLOCK CHARCUTERIE

Chef's Selection of Premium Charcuterie (P)

Condiments: Cornichons, Olives & Pearl Onions

EUROPEAN CHEESES BOARD

Chef's Choice of Premium Cheese

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

PADANG PASTRIES & SWEETS

Pandan Ondeh Cake

Opera Cake (N)

Vanilla Panna Cotta

With fresh berries and raspberries coulis

Apricot Crumble Cake

Lemon Meringue Tart

Warm Bread & Butter Pudding

Custard sauce

Tropical Fresh Cut Fruits Platter (V) (LH) (GF) (DF)

CHEF IN ACTION CARVERY

Roasted Australian Angus Beef Striploin

Brown Sauce, Horseradish & Mustard

Roasted Boneless Leg of Lamb

Brown Sauce & Dijon Mustard

Accompanied with: Baked Garden Vegetables (V)
& Roasted Potatoes (V)

MAINS FROM KITCHEN

Organic Poached Egg on Rosti Onion

Hollandaise Sauce & Chives

Grilled Sausages (P)

Potato Mousseline & English Baked Beans

Herb-Spiced Pork Fillet (GF)

Burnt Butter Potato Mousseline, Seasonal Vegetables
& Red Wine Sauce

Pan-Seared Smoked Duck Breast

Potato Mousseline, Seasonal Vegetables & Natural Jus

Risotto with Short Neck Clams

Green Peas, Crispy Garlic & Infused
Lobster Oil

King Salmon (GF)

Potato Puree, Seasonal Vegetables
& Garlic Beurre Blanc

Masala-Curry Gnocchi (V)

Mushroom, Spicy Masala Curry Sauce
& Parmesan Cheese

COFFEE & TEA

*Kids' A La Carte Menu available upon request.

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| Vegetarian (V) | Light & Healthy (LH) | Contains Nuts (N) | Pork (P) | Gluten Free (GF) | Dairy Free (DF) |
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Menu available for every Sunday of May & June 2026, except for 10, 31 May & 21 June 2026.
Please inform our service staff if you have any special dietary restrictions or food allergies prior to placing your order.

Reservations based on first-come-first-serve basis; terms and conditions apply.
For reservations and enquiries, please contact The Padang Restaurant at 6338 9271.