

Taste of Singapore

Beef and Chicken Satay

with ketupat, cucumber, onion and peanut sauce

\$29.50

Beef Curry

with choice of rice or roti paratha, poppadum and raita

\$32

Prawn Wonton Noodle Soup

with prawn wonton, choy sum and noodles in chicken broth

\$26

Nasi Goreng

*with Singaporean style fried rice served with prawn, fried egg,
chicken satay sticks and prawn crackers*

\$24

Steamed Prawn Dim Sum Basket

*three pieces each prawn har gow, prawn shumai and shrimp dumplings
with ponzu dressing*

\$24

Stamford Signature Curry Puffs

*golden puff pastry with chicken, curry spice, egg and potato
Choice of: mildly spiced or hot spiced*

\$20

Vegetarian Spring Rolls

fried spring rolls with sweet chilli sauce

\$10

Singapore Laksa

*pulled chicken, prawn, fish cake, egg, bean sprouts, fried tofu
and noodles in a spicy Laksa broth*

\$38

Honouring Stamford Hotels & Resorts' Singaporean heritage,
this menu reflects the rich flavours and culinary traditions of the region.

Meals can be tailored to most dietary requirements. Please check with our friendly staff.

(V) vegetarian (VE) vegan (GF) gluten free ingredients (DF) dairy free (O) option

Entrées

Oysters (3 per plate) (GF/DF) <i>Choice of natural or daily specials</i>	\$20
Caviar Plate (GF/DFO) <i>Served with buckwheat blinis and condiments</i>	POA
Raw Shark Bay Scallop (GF/DF) <i>Daikon, snow pea, ponzu</i>	\$22
Flinders Ranges Kangaroo Tataki (GF/DFO) <i>Fermented beetroot, horseradish crème fraîche</i>	\$20
Port Lincoln Sand Crab Cake (GF/DF) <i>Chilli crab sauce</i>	\$24
Roasted Pumpkin Arancini (V/VEO) <i>Romesco sauce</i>	\$18
Adelaide Hills Cheesy Garlic Bread (V)	\$12

FEED ME

\$79 PP

A chef's selection journey across our daily offering, designed for the whole table to share. Please speak to your waiter about your requirements and dietary needs.

Sides

Steamed Spinach (GF/DF) <i>Garlic, lemon, smoked Willunga almonds, olive oil</i>	\$11
Parmesan-Dusted Fries (GF/DFO) <i>Rosemary, roasted garlic aioli</i>	\$11
Garden Salad (GF/DF/VE) <i>Balsamic vinaigrette</i>	\$11

Mains

Beef Cheek Pie Floater (DF) <i>Yorke Peninsula pearl white pea purée, green pea pesto</i>	\$38
'FruChoc' Chicken (DF) <i>Almond & apricot stuffing, mole sauce, peperonata</i>	\$40
'Little Joe' Scotch Fillet Steak (GF/DFO) <i>Hasselback potatoes, choice of jus / Café de Paris butter / gravy</i>	\$60
South Australian Market Fish (GF/DFO) <i>Green beans, beurre blanc, chives, trout roe, finger lime</i>	\$45
Baked Parisienne Gnocchi (V) <i>gourmet mushrooms, pickled walnut, truffle crème</i>	\$38

Here at The Promenade Restaurant, we are proud of our history. Our menu pays homage to South Australian favourites while celebrating the finest local produce at every opportunity — a true reflection of the region.

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Dessert

Lamington (V)

Chocolate, coconut, raspberry

\$14

Golden Gaytime (V/GFO)

Chocolate, toffee, vanilla, biscuit crumb

\$15

Fraisier Cake

Strawberry, vanilla cream, sponge

\$14

Woodside Vigneron Washed Rind (V/GFO)

Pumpernickel crumb, sunrise lime, lovage

\$16

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