

---

**THE PROMENADE**  
RESTAURANT

---

# Taste of Singapore

---

**Stamford Signature Curry Puffs (DF)**  
*golden puff pastry with chicken, curry spice, egg and potato*  
*Choice of: mildly spiced or hot spiced*  
**\$20**

**Vegetarian Spring Rolls (VE/GFO)**  
*fried spring rolls with house made sweet chilli sauce*  
**\$18**

**Beef and Chicken Satay (DF/GF)**  
*with ketupat, cucumber, onion and peanut sauce*  
**\$29.50**

**Beef Curry (GFO/DFO)**  
*with rice and roti paratha, poppadum and raita*  
**\$34**

**Prawn Wonton Noodle Soup (DF)**  
*prawn wonton, poached chicken, Asian greens and noodles in chicken broth*  
**\$30**

**Nasi Goreng (DF/GF)**  
*with Singaporean style fried rice served with prawn, fried egg,  
chicken satay sticks and prawn crackers*  
**\$30**

**Singapore Laksa (DF)**  
*pulled chicken, prawn, fish cake, egg, bean sprouts, fried tofu  
and noodles in a spicy Laksa broth*  
**\$36**

---

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
Roasted Beetroot Arancini (V/VEO) <i>Horseradish cream</i>	\$18
Crispy Soft-Shell Crab (DF) <i>Singapore chilli crab sauce, herb salad</i>	\$24
Red Capsicum and Carp Ceviche (DF/GF) <i>Native succulents, charred corn</i>	\$20
Crispy Pork Belly (DF/GF) <i>Tamarind caramel, daikon sesame salad</i>	\$22
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

Grilled Broccolini (GF/DF) <i>White anchovies, smoked almonds</i>	\$14
Parmesan-Dusted Fries (GF/DFO/V/VEO) <i>Rosemary, roasted garlic aioli</i>	\$12
Garden Salad (GF/DF/VE) <i>Basil, balsamic vinaigrette</i>	\$12

## Mains

Braised lamb casarecce (DFO/GFO) <i>Creamed cavalo nero, carrot</i>	\$38
Pt. Lincoln Mussel (DFO/GFO) <i>Anise myrtle, nduja, pearl cous cous</i>	\$24 \$42 (500 g) (1 kg)
Char-grilled Steak (DF/GF) <i>Chimichurri, beef fat roasted kipflers</i>	
Little Joe Grass Fed MB4+ Scotch Fillet	\$60
Southern Grain Rump Cap	\$45
Soft Polenta (DFO/GF) <i>Gourmet mushrooms, goat fetta, pickled green walnuts</i>	\$38
Sage and Mustard Chicken Roulade (GF) <i>Onion soubise, roasted tomatoes</i>	\$38
Oven Baked Market Fish <i>Urchin butter, potato fondant, edamame</i>	\$45

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.

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

# Dessert

## Wattle Seed Tiramisu

*Native wattle seed mascarpone, raspberry gel, wattle seed meringue*

**\$15**

## Belt of Venus

*Chocolate tart, soft chocolate sponge, dulce de leche*

**\$16**

## Cheese Lovers Mango Cake (GF)

*Mango cheesecake, vanilla crumble, chantilly cream*

**\$15**

## Woodside Cheese Wrights Vigneron (V/GFO)

*Brie style goats cheese, wrapped with vine leaves, sunrise lime compote,  
fig and fennel crisp bread*

**\$15**

---

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.

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