
THE PROMENADE

RESTAURANT

Entrées

Vegetarian Spring Rolls	\$18
Fried spring rolls with sweet chilli sauce. (3 PIECES)	
Beef and Chicken Satay	\$30
With ketupat, cucumber, onion and peanut sauce	
Stamford Signature Curry Puffs (DF)	\$20
Golden puff pastry with chicken, curry spice, egg and potato.	
Choice of: mildly spiced or hot spiced (4 PIECES)	
Cheesy Garlic Bread (V)	\$12

Mains

Beef Curry	\$30	Seafood Basket (I)	\$40
With rice or roti paratha, poppadum and raita		Prawn, battered fish and calamari with chips, salad and tartar sauce	
Nasi Goreng (I)	\$32	Fish and Chips (I)	\$34
With Singaporean style fried rice served with prawn, fried egg, chicken satay sticks and prawn crackers		Battered fish with chips, salad and tartare sauce	
Prawn Wonton Noodle Soup (DF/I)	\$30	Salt and Pepper Squid (I)	\$36
Prawn wonton, Asian greens and noodles in chicken broth		With chips, salad and garlic aioli	
Singapore Laksa (DF/I)	\$32	Slow Braised Lamb Pasta	\$32
Pulled chicken, prawn, fish cake, egg, bean sprouts, fried tofu and noodles in a spicy Laksa broth		With cream kale sauce, roasted carrot	
250 Rump Cap (GFO/DFO)	\$40	Classic Veggie Stir-Fry (VE)	\$24
With chips, salad and gravy		With fresh garden vegetables, ginger and garlic, tossed in vegan mushroom sauce glaze serve with rice	

Sides

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

Dessert

Wattle Seed Tiramisu

Native wattle seed mascarpone, raspberry gel, wattle seed meringue
\$16

Belt of Venus

Chocolate tart, soft chocolate sponge, dulce de leche
\$16

Cheese Lovers Mango Cake (GF)

Mango cheesecake, vanilla crumble, chantilly cream
\$15

Kids Menu

Beef Burger <i>With sliced tomato, lettuce, sliced cheese with chips</i>	\$15	Kids Fish and Chips (I) <i>With tomato sauce</i>	\$15
Kids Nuggets <i>With chips and tomato sauce</i>	\$15	Kids Pasta <i>With house made nap sauce and parmesan cheese</i>	\$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 (A) Australian (I) Imported

A 15% surcharge applies on public holidays.

Taste of Singapore

Stamford Signature Curry Puffs (4 pieces) (DF)

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

\$20

Spring Rolls (3 pieces) (V)

with sweet chilli sauce

\$18

Beef and Chicken Satay (DFO/GFO)

with ketupat, cucumber, onion and peanut sauce

\$30

Beef Curry (GFO/DFO)

with rice or roti paratha, poppadum and raita

\$30

Prawn Wonton Noodle Soup (DF/I)

prawn wonton, Asian greens and noodles in chicken broth

\$30

Nasi Goreng (DF/GF/I)

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

\$32

Singapore Laksa (DF/I)

*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.