

10 | SCOTTS

Autumn Afternoon Tea Set

98++ per Adult (Champagnes, Wines, Themed Cocktails & Mocktails)

88++ per Adult (Themed Cocktails & Mocktails)

58++ per Adult (Chilled Juices, Coffee & Tea)

Cold Course

 Atlantic Smoked Salmon, Yarra Valley Salmon Caviar, Pancake, Horseradish

 Sustainable Black Tiger Prawn Roll, Sriracha Mayonnaise, Brioche

 Serrano Ham, Mustard Marinated Honeydew Melon, Mint

Free-Range Egg & Truffle Sandwich, Multi Grain Bread, Chive

Hot Course

Baked Blue Swimmer Crab Cake, Remoulade Sauce

Free-Range Chicken Wellington, Mushroom

 Quiche Lorraine, Bacon, Onion, Sour Cream

Crispy Curry Puff

Sweet Course

Homemade Scones, Clotted Cream, Berry Jam

Chestnut Vermicelli, Meringues, Chantilly Cream

Vanilla Bean Ice Cream, Apricot Compote

Fruit Cinnamon Crumble Tartlet

Chocolate Pudding

Selected Autumn Fruit



Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. www.asc-aqua.org



Contains pork



MONOGRAM

Our master tea blenders have lovingly handpicked and sourced the world's finest tea leaves and herbs to curate an exquisite tea drinking experience for our guests. Browse our specially curated menu for 10 SCOTTS and enjoy the beauty of tea making at its finest.

BLACK TEA

SPECIAL BREAKFAST

This blend of black teas from Assam, Ceylon and Kenya yields a full bodied palate, boasting of rich malty notes with floral undertones

EARL GREY CLASSIC

A quintessentially British tea infused with citrus and Bergamot, producing a textured yet soft and rounded palate. The tea finishes off on a woody note with a slight tartness

DARJEELING ROYAL FLUSH

A bright golden cup that opens with a woody and sweet floral aroma with a long finish.

EIGHT TREASURES

A year of longevity, beauty and youthful begins with a kaleidoscope of florals and herbs, layered with floral notes of roses and sublime nuance of white chrysanthemum. The sweetness of dates and berries linger on finish, like a warm embrace.

LYCHEE ROSE

A exquisite black tea infused with sweet lychee and a light sprinkle of rose petals and rose water.

OOLONG

BEAUTY OF THE EAST

Flowery, green, grassy aromas and flavours with a woody base. Slight astringency and a leafy/stemmy character gives the tea a leaner profile.

GOLD MOSCATO OOLONG

This blend has a voluminous body tinged with complex flavour characteristics and a natural sweetness. It opens with the fragrance of grapes and delicate rosehips on the nose.

WHITE TEA

ROYAL JADE PEONY

A rounded fruity nose boasting of apricot, almond kernel and dried nuts. This blend has a light body with a dried grassy fig profile and mild astringency.

POMEGRANATE RUBY

Intensely fruity with forward aromas of crunchy red apple, citrus, and pomegranate. On the palate, pomegranate dominates, leading to a juicy melange of flavours such as summer pudding, bubble gum, apple, citrus, perfumed white flowers, apricot and melon.

GREEN TEA

SHIZUOKA SENCHA

A summer-harvested green tea that is grown under shaded sunlight. Vivid marine and dry grassy notes paired with delicate soft tannins.

DRAGONWELL

A pan roasted green tea from Hangzhou, China, that opens with mellow notes of spring vegetables tempered with roasted chestnuts

JASMINE DRAGON PEARLS

A light and aromatic cup that is sweet, velvety and beautifully perfumed. Each hand rolled pearl is layered and dried with jasmine flowers to allow the scent to be infused organically.

SAKURA FLOWER

A blend of milky, floral fragrance with notes of grass, umami and cherries, all with a stimulating astringent finish.

LEMON GINGER

Beautiful notes of lemon, yellow fruits, citrus zest, hints of white and yellow flowers, and a delicate underlying layer of ginger. The flavours are zesty and a little spicy with some coolness on the mid-palate. Rejuvenating and fresh, the flavours and balance in this tea is outstanding.

HERBAL INFUSION

PEACH NECTAR

A well-rounded palate with top notes of peach and base notes of candied white stone fruits

VANILLA LEMONGRASS

This blend has pronounced aromas of creamy vanilla and lemongrass. It opens with a distinct citrus and lemongrass notes with a light finish.

CHAMOMILE

A beautiful golden-hued cup cultivated in the Nile Delta, Egypt. This tisane produces an immensely rich and velvety palate, with honey-like notes. The perfect remedy to help ease a busy mind.

PINK ROSE AND MARIGOLD

Nuanced rosy aromas are supported by white and yellow flowers on a perfumed bouquet. The palate is layered with floral attributes, finishing found, smooth, restrained and mild.

PEPPERMINT

A refreshing infusion with an intense peppermint nose. It leaves a distinct cool and minty sensation on the palate, leaving one feeling refreshed and rejuvenated. It is perfect as a nightcap or digestif.

10 | SCOTTS

Autumn Afternoon Tea Set Beverages

Chilled Juice

Orange / Pineapple

Coffee

Latte / Cappuccino / Macchiato / Americano / Mocha / Decaffeinated Coffee / Cold Drip Coffee

Tea

Please refer to page 2 for the extensive tea menu

Themed Mocktail

MINTY

by Suresh Kumar Kuppandy
*Cucumber Juice, Mint Syrup,
Pistachio Syrup, Lemon Juice, Lime Juice*

BERRY FIZZ

by Nicholson Chng
*Cranberry Juice, Lemon Juice,
Grenadine Syrup, Ginger Ale*

Themed Cocktail

CITRUS IN THE WINTER

by Suresh Kumar Kuppandy
*Gin, Cointreau, Menthe Pastille,
Orange Juice*

AZURE

by Nicholson Chng
Vodka, Blue Curacao, Lemon Juice

Champagne

Barons de Rothschild Brut, France, NV

White Wine

Babich 'Black label', Sauvignon Blanc, Marlborough, New Zealand, 2020

Château de Chamirey, Chardonnay, Mercurey, France, 2016

Red Wine

Viña Pedrosa Cépa Gavián, Tempranillo, Ribera del Duero, Spain, 2016

Carrick Unravelling, Pinot Noir, New Zealand, 2018

Beer

Tiger Draught