

IO | SCOTTS

After 6 Dinner Buffet

January and February 2020

6:00pm – 10:00pm

SGD 55.00++ per person with free-flow of coffee, "monogram" by Gryphon tea and chilled juices

SGD 35.00++ per child (age 4 to 12 years)

Scotts Hour

7:00pm – 9:00pm

SGD 60.00++ per person with free-flow Perrier-Jouet Grand Brut Champagne and selected sustainable wines, tiger beer

SGD 50.00++ per person with free-flow selected sustainable wines, tiger beer

Healthy Salad Bar

Selection of market fresh organic vegetables

Selection of mixed leaves and salad

Selected condiments and array dressing

Charcuterie

24 months aged Serrano ham

Cantaloupe melon

Marinated olives, gherkins, silver onions, grain mustard

Artisan Cheeses

Selection of artisan cheese from Phillippe Oliver

Assorted breads & crackers

Fig jam

Assortment of dry fruits

Grapes

Sustainable Seafood Bar

Poached black tiger prawns

Steamed spring bay blue mussels - Tasmania, Australia

Fine de Claire oysters - Marennes Oléron Basin, Poitou-Charentes, France

Tabasco, lemon wedges, mignonette, Thai chili & lime sauce

Assorted sustainable Maki rolls

****Buffet Menu is subject to changes without prior notice.***

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06th January–12th January

Sandwiches & Appetizer

Meat:	Pastrami beef, Yorkshire pudding, horseradish cream
Seafood:	Lox and cheese, lox, caper cream cheese, onion relish, dill, parsley, arugula, shallot, ciabatta
Vegetarian:	Sambal Vegan Chicken, coriander, achar pickle, coconut mayonnaise, hoagie roll

Display Fridge

Sustainable prawn cocktail, lettuce, Thousand Island dressing
Heirloom tomato terrine, basil pesto (V)

Induction Stove & Miele Oven

Stove: Seasonal Soup of the Day (V)
Whole baked barramundi fillet
Lemon stuffed roasted chicken, whole
Organic vegetables

Oven: Baked chicken grancini
Vegetable & potato curry puffs (V)

Desserts Stand

Mandarin curd tart
Red velvet cake
Raspberry tart
Osmanthus Jelly
Love letter
Pineapple tart

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13th January–19th January

Sandwiches & Appetizer

Meat:	Reuben Sandwich: Pastrami beef, Thousand Island dressing, sauerkraut, gruyere, rye baguette
Seafood:	Tuna mousse, chive, dill, cream fresh
Vegetarian:	Spring Goddess: Roasted veggies, chickpeas, pea shoots, avocado, parsley, dill, chia seed bread

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House made country pâté, pickle vegetable
Chickpeas hummus, cucumber

Induction Stove & Miele Oven

Stove:	Seasonal Soup of the Day (V) Braised Lamb of the day, gravy Oven roasted Norwegian salmon fillet, tomato salsa Organic vegetables
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Oven:	Chickpea herb falafel (V) Vegetable & potato curry puffs (V)
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Desserts Stand

Mandarin curd tart
Red velvet cake
Raspberry tart
Osmanthus Jelly
Love letter
Pineapple tart

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20th January–26th January

Additional \$10++ per person to start the dining experience with double happiness and good luck

Sustainable Yu Sheng will be served

Sandwiches & Appetizer

Meat:	Turkey ham Sandwich: Turkey ham, brie, onion relish, lettuce, sourdough bread
Seafood:	Sustainable prawn cocktail, lettuce, lemon
Vegetarian:	Grilled vegetable Sandwich: Cashew hummus, eggplant, bell pepper, feta cheese, rye bread

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Sustainable smoked salmon, horseradish, sour cream, capers
Organic vegetable terrine, pistachio pesto

Induction Stove & Miele Oven

Stove: Seasonal Soup of the Day (V)
Oven roasted chicken leg, herb mustard
Roasted Australian sausages beef cut of the day
Organic vegetables

Oven: Crispy fried prawn & chicken wantons, chili dip
Vegetable & potato curry puffs (V)

Desserts Stand

Mandarin curd tart
Red velvet cake
Raspberry tart
Osmanthus Jelly
Love letter
Pineapple tart

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27th January–02nd February

Additional \$10++ per person to start the dining experience with double happiness and good luck

Sustainable Yu Sheng will be served

Sandwiches & Appetizer

Meat:	Black forest ham, mozzarella cheese, fig jam, crostini
Seafood:	Chili crab Sandwich: Crab, mantou, chili sauce, coriander, egg, chive
Vegetarian:	Caprese Sandwich: Beefsteak tomato, mozzarella, avocado, basil, pesto, focaccia bread

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Sustainable seared yellowfin tuna, sesame seeds
Goat cheese stuffed bell pepper, chervil

Induction Stove & Miele Oven

Stove:	Seasonal Soup of the Day (V) Baked beef meatball, tomato stew Whole baked barramundi fillet Organic vegetables
Oven:	Crispy fried prawn & chicken wantons, chili dip Vegetable & potato curry puffs (V)

Desserts Stand

Mandarin curd tart
Red velvet cake
Raspberry tart
Osmanthus Jelly
Love letter
Pineapple tart

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03rd February–09th February

Additional \$10++ per person to start the dining experience with double happiness and good luck

Sustainable Yu Sheng will be served

Sandwiches & Appetizer

Meat:	Croissant, cooked ham, gruyere cheese
Seafood:	Lox and cheese Sandwich: Lox, caper cream, cream, onion, relish, dill, parsley, argula, shallot, ciabatta
Vegetarian:	Sambal vegan chicken: Sambal chicken, coriander, achar pickle, coconut mayo, hoagie roll

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Blue swimmer crabmeat salad chive, lemon
Chickpeas hummus, cucumber

Induction Stove & Miele Oven

Stove: Seasonal Soup of the Day (V)
Pan seared Australia beef sausage, cut of the day, gravy
Whole roasted chicken, stuffed with chickpeas
Organic vegetables

Oven: Vegetable & potato curry puffs (V)
Baked truffle arancini

Desserts Stand

Mandarin curd tart
Red velvet cake
Raspberry tart
Osmanthus Jelly
Love letter
Pineapple tart

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10th February–16th February (except 14th February)

Additional \$10++ per person to start the dining experience with double happiness and good luck

Sustainable Yu Sheng will be served

Sandwiches & Appetizer

Meat:	Pastrami beef Sandwich: Pastrami beef, Thousand Island dressing, sauerkraut, Gruyère, rye bread
Seafood:	Sustainable smoked salmon, salmon roe
Vegetarian:	Spring Goddess: Roasted veggies, chickpeas, pea shoots, avocado, parsley, dill, chia seed bread

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Hake Ceviche Nori, lime, chili
Heirloom tomato terrine, basil pesto

Induction Stove & Miele Oven

Stove: Seasonal Soup of the Day (V)
Baked beef meatball, tomato stew
Oven roasted chicken leg, herb mustard
Organic vegetables

Oven: Vegetable & potato curry puffs (V)
Chickpea herb falafel (V)

Desserts stand

Mandarin curd tart
Red velvet cake
Raspberry tart
Osmanthus Jelly
Love letter
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17th February–23rd February

Sandwiches & Appetizer

- Meat: Turkey ham Sandwich: Turkey ham, brie, onion relish, lettuce, sourdough bread
- Seafood: Choux pastry, crabmeat salad mayonnaise, chive
- Vegetarian: Grilled vegetable Sandwich: Cashew hummus, eggplant, bell pepper, feta cheese, rye bread

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- Sustainable salmon tartare, caper, red onion, dill
- Heirloom cherry tomato salad

Induction Stove & Miele Oven

- Stove: Seasonal Soup of the Day (V)
Cooked Lamb of the day, gravy
Poached Norwegian Atlantic salmon fillet
Organic vegetables
- Oven: Vegetable & potato curry puffs (V)
Baked truffle arancini

Desserts Stand

- Mandarin curd tart
- Red velvet cake
- Raspberry tart
- Osmanthus Jelly
- Love letter
- Pineapple tart

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24th February–1st March

Sandwiches & Appetizer

Meat:	Black forest ham, mozzarella cheese, fig jam, crostini
Seafood:	Chili crab, mantou, chili sauce, coriander, egg, chive
Vegetarian:	Caprese sandwiches, beefsteak tomato, mozzarella, avocado, pesto, focaccia bread

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Sustainable prawn cocktail, Bloody Mary style
Organic pickle vegetable salad, peanut

Induction Stove & Miele Oven

Stove:	Seasonal Soup of the Day (V) Pan-seared Australia beef sausage, cut of the day, gravy Lemon garlic roasted chicken leg Organic vegetables
Oven:	Vegetable & potato curry puffs (V) Baked truffle arancini

Desserts Stand

Mandarin curd tart
Red velvet cake
Raspberry tart
Osmanthus Jelly
Love letter
Pineapple tart

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