

10 | SCOTTS

After 6 Menu | March 2019

6:00 pm to 10:00 pm, daily

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

SGD 32.00++ per child (age 5 to 12 years)

Charcuterie

24 months aged serrano ham
Beef bresaola
Australian rock melon
Marinated olives, gherkins, silver onions, grain mustard

Artisan cheeses

Selection of European & Australian artisan cheese
Baked whole Figs, stuffed with Goat cheese, rosemary
Assorted breads & crackers
Fig jam
Assortment of dry fruits
Poached Pear
Grapes

Sustainable Seafood Bar

Poached black tiger prawns – Bangladesh
Steamed spring bay blue mussels – Tasmania, Australia
Marinated yesso scallops – Dalian, China
Fine de Claire oysters – Marennes Oléron Basin, Poitou-Charentes, France
Tabasco, lemon wedges, mignonette, Thai chili & lime sauce

Sandwiches & Appetizer

4th March – 10th March

Meat: Roast beef Sandwich – Yorkshire pudding, sauce remoulade
Farmers croissant – roasted chicken breast, grapes, celery, mayonnaise, lettuce

Seafood: Devilled Cage free Egg – Salmon roe, fine herbs
Assorted sustainable Maki rolls & Nigiri sushi

Vegetarian: Caramelized mushroom & onion tartlet, parmesan custard (V)
Chickpea Hummus, Carrot & Cucumber sticks (V)

11th March – 17th March

Meat: Lye bread roll – Black forest ham, gruyere cheese, gherkin
Roasted Chicken sandwich – multigrain bread, herb cream cheese, celery, pine nuts

Seafood: Vol-au-vent – puff pastry, smoked Atlantic salmon, crème fraiche, lemon, avruga caviar
Assorted sustainable Maki rolls & Nigiri sushi

Vegetarian: Muscat pumpkin custard tartlet, goat cheese, black olive powder (V)
Stuffed grape leaves – rice, black currant, cinnamon, extra virgin olive oil, lemon (V)

18th March – 24th March

Meat: Croque-monsieur – white toast, turkey ham, gruyere ham, béchamel sauce
Smoked duck breast sandwich – provolone cheese, lettuce, fig jam, multigrain bread

Seafood: Poached Tiger prawn crostini – avocado, watercress
Assorted sustainable Maki rolls & Nigiri sushi

Vegetarian: Goat cheese cubic, pumpernickel bread, tomato chutney, olive oil pearls (V)
Stuffed grape leaves – rice, black currant, cinnamon, extra virgin olive oil, lemon (V)

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25th March – 31th March

- Meat: Ham & cheese rolls – soft roll, smoked turkey ham, gruyere cheese, Dijon mustard
Spice roasted chicken croissant – avocado, tomatoes, lettuce
- Seafood: Smoked Atlantic Salmon Sandwich – dark bread, dill cream cheese
Assorted sustainable Maki rolls & Nigiri sushi
- Vegetarian: Camembert sandwich – multigrain bread, roasted apple, arugula lettuce (V)
Chickpea Hummus, Carrot & Cucumber sticks (V)

Salad bar

Greens:

Mesclun lettuce | lollo bionda & rosso | romaine lettuce | radicchio

Vegetables:

Corn kernel | heirloom cherry tomatoes | green beans | pumpkin | avocado | soybeans | broccoli | Pomegranate seeds | cauliflower | green asparagus | beetroot | carrots | radishes | portobello mushrooms

Condiments:

Bocconcini mozzarella | feta cheese | parmesan cheese | cage free eggs |
Quinoa | organic brown rice | nuts & seeds

Dressings:

Caesar dressing | Japanese sesame dressing | maple mustard dressing | aged balsamic dressing
Apple balsamic vinegar | cider vinegar | champagne vinegar | extra virgin olive oil | avocado oil

Induction Stove & Miele Oven

4th March – 10th March

- Stove: Seasonal Soup of the Day (V)
Pan fried beef minute steak, morel mushroom cream sauce
Slow roasted chicken breast, mushroom & green peppercorn sauce
Roasted organic carrots, maple syrup
Soft polenta, parmesan cheese
- Oven: Prawn & mussel pot pie – white wine cream sauce, herbs, puff pastry crust
Arancini mignon – crispy Sicilian rice balls, mushroom, mozzarella (V)
Vegetable & potato curry puffs (V)
Crispy blue swimmer crab cake, sauce remoulade

11th March – 17th March

- Stove: 'roemertopf' clay pot roasted lamb shank, new potatoes, olives, garlic, lemon
Oven roasted chicken breast, white wine cream sauce, parsley
Oven roasted young carrots, hazelnuts, thyme (V)
Roasted peewee potatoes, shallots, parsley(V)
- Oven: Sustainable Fish Pie – wild alaskan salmon fillet, green peas, cheesy mashed potatoes, dill
Arancini mignon – crispy Sicilian rice balls, mushroom, mozzarella (V)
Vegetable & potato curry puffs (V)
Crispy blue swimmer crab cake, sauce remoulade

18th March – 24th March

- Stove: Seasonal Soup of the Day (V)
Guinness beef stew, organic heirloom vegetable
Pan fried chicken breast, Cognac peppercorn sauce
Roasted new potatoes, sea salt, herbs (V)
Roasted root vegetables, maple syrup, parsley (V)
- Oven: Mushroom bread & butter pudding, tarragon, parmesan cheese
Arancini mignon – crispy Sicilian rice balls, mushroom, mozzarella (V)
Vegetable & potato curry puffs (V)
Crispy blue swimmer crab cake, sauce remoulade

25th March – 31th March

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- Stove:** Seasonal Soup of the Day (V)
Pan-fried beef steak, black peppercorn sauce
Roasted sustainable barramundi fillet, cherry tomato, chorizo & red onion salsa, white wine
Sautéed green beans, extra virgin olive oil
Sour cream & Leek mashed potatoes, brown butter (V)
- Oven:** Vietnamese rice paper spring rolls – bean curd, vegetables (V)
Arancini mignon – crispy Sicilian rice balls, mushroom, mozzarella (V)
Vegetable & potato curry puffs (V)
Crispy blue swimmer crab cake, sauce remoulade

Desserts stand

- Vanilla custard, sable cookies
Pink Lady Apple, vegan puff pastry
Chocolate ginger tea cake
Chocolate and cherry roll
Lemon Madeleines
- Seasonal berries
Fresh Fruits
Clotted cream