

After 6 Menu | May 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

Home smoked beef pastrami
Cold cut of the day
Australian rock melon
Marinated olives, gherkins, silver onions, grain mustard

Artisan cheeses

Selection of artisan cheese from Phillippe Olivier
Assorted homemade breads & crackers
Fig jam
Assortment of dry fruits
Grapes

Sustainable Seafood Bar

Poached black tiger prawns – Bangladesh
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

Sandwiches & Appetizer

6th May – 12th May

Meat: Air dried beef sandwich - rye bread, gherkin, horseradish cream cheese
Farmers sandwich - roasted chicken breast, celery, sundried tomato, smoked mayonnaise
Seafood: Smoked salmon sandwich - malt bread, cream cheese
Assorted sustainable sushi & maki
Vegetarian: Vegetable pasties, piccalilli relish
Cherry tomato & bocconcini mozzarella skewer, basil pesto (V)

13th -May – 19th May

Meat: Mortadella sandwich - herb cream cheese, rocket, sundried tomato, ciabatta
Smoked chicken sandwich - multigrain bread, guacamole, tomatoes, coriander
Seafood: Dressed blue swimmer crab meat crostini - chives, horseradish
Assorted sustainable sushi
Vegetarian: Cucumber & cream cheese sandwich, white bread triple decker (V)
Stuffed grape leaves - rice, blackcurrant, cinnamon, extra virgin olive oil, lemon (V)

20th May – 26th May

Meat: Beef pastrami sandwich - sauerkraut, gherkin, Russian dressing, sour dough bread
Grilled chicken sandwich - kale, tomato, red onion, basil mayonnaise, malt bread
Seafood: Poached tiger prawn bahn mi - lettuce, pickled vegetables, coriander
Assorted sustainable sushi
Vegetarian: Brie de meaux sandwich - sundried tomato pesto, local lettuce (V)
Chickpea hummus, pita bread (V)

27th May – 2 June

Meat: Ham & cheese laugen roll - cooked ham, gruyere cheese, Dijon mustard
Spice roasted chicken sandwich - celery, apple, chive, white bread
Seafood: Tuna confit sandwich - dill cream cheese, corn bread
Assorted sustainable sushi
Vegetarian: Grilled vegetable sandwich - provolone cheese, tomato pesto, ciabatta (V)
Babaganosh, pomegranate seeds

Healthy salad bar

Selection of market fresh organic vegetables
Seasonal mixed leaves & salad
Selected condiments and array of dressings

10 | SCOTTS

Induction Stove & Miele Oven

6th May – 12th May

Stove: Seasonal soup of the day (V)
Slow roasted beef, mustard herb crust
Roasted Norwegian salmon, citrus herb crust
Soft polenta, parmesan cheese
Organic vegetable

Oven: Baked mac & cheese, truffle
Arancini mignon, crispy Sicilian rice balls, mushroom, mozzarella (V)
Vegetable & potato curry puffs (V)
Crispy blue swimmer crab cake, sauce remoulade

13th -May – 19th May

Stove: Seasonal soup of the day (V)
Slow cooked lamb shoulder, root vegetable, mushroom jus, mint jelly
Crispy chicken Kiev, herb butter
Mashed potatoes, nutmeg (V)
Organic vegetable

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

20th May – 26th May

Stove: Seasonal soup of the day (V)
Pan fried beef minute steak - morelle mushroom cream sauce, yellow wine
Roasted sustainable barramundi - cherry tomato, red onion, white wine
Mashed potatoes, chives
Organic vegetable

Oven: Vietnamese spring roll
Arancini mignon, crispy Sicilian rice balls, mushroom, mozzarella (V)
Vegetable & potato curry puffs (V)
Crispy blue swimmer crab cake, sauce remoulade

27th May – 2nd June

Stove: Seasonal soup of the day (V)
Oven roasted lamb rack - herb crust, peppercorn sauce
Pan seared chicken breast - white wine cream sauce, parsley
Roasted young potato, thyme, garlic
Organic vegetable

Oven: Sustainable fish pie - wild salmon, black mussel, tomato, tarragon, puff pastry
Arancini mignon - crispy Sicilian rice balls, mushroom, mozzarella (V)
Vegetable & potato curry puffs (V)
Crispy blue swimmer crab cake, sauce remoulade

Desserts stand

Caramel choux, cream
Raspberry cupcakes, lavender frosting
Green tea cake, red bean
Red velvet cake
Lemon curd, berries, meringue
Isaphan, lychee and rose tart
Fresh berries - strawberry, blueberry, raspberry, blackberry