

After 6 Menu November 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

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
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

04th Nov—10th Nov

Meat: Bite size Yorkshire pudding, roasted beef, horseradish cream
Cranberry, apple, celery, chicken, mayonnaise, lettuce, brioche bites

Seafood: Sustainable smoked salmon
Assorted sustainable sushi

Vegetarian: Root vegetable pasties
Chickpeas hummus, paprika (V)

11th Nov—17th Nov

Meat: Cooked ham sandwich, gruyere cheese, rocket, sundried tomato, ciabatta
Smoked chicken, celery, parsley, mayonnaise, crostini

Seafood: Sustainable prawn cocktail, bloody mary style
Assorted sustainable sushi

Vegetarian: Provençal vegetable tart, rucola pesto (V)
Goat cheese stuffed bell pepper, chervil

18th Nov—24th Nov

Meat: Laugen roll, sliced turkey ham, gruyere cheese
Grilled chicken wrap, tortilla, lettuce, tomato, red onion, basil aioli

Seafood: Blue swimmer crab meat salad chive, lemon, compressed watermelon
Assorted sustainable sushi

Vegetarian: caramelized fig & meredith goats cheese tart, thyme, honey (V)
Pickle pumpkin, pumpkin puree.

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25th Nov—01st Dec

- Meat: Black forest ham sandwich, gruyere cheese, rocket, sundried tomato, ciabatta
Celery, mayonnaise marinated chicken, brioche bites, chervil
- Seafood: Sustainable smoked salmon
Assorted sustainable sushi
- Vegetarian: Cucumber & cream cheese sandwich, white bread triple decker (V)
Heirloom cherry tomato, bocconcini mozzarella cheese, basil pesto (V)

Healthy salad bar

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

Induction Stove & Miele Oven

04th Nov—10th Nov

- Stove: Seasonal Soup of the Day (V)
Shepard's pie-minced beef stew, root vegetable, thyme, peas, potato crust
Chicken saltimbocca, mushroom sauce
Organic vegetable
- Oven: Vegetable & potato curry puffs (V)
Crispy fried prawn & chicken wontons, chilli dip

11th Nov—17th Nov

- Stove: Seasonal Soup of the Day (V)
Roasted lamb shoulder, rosemary herb, garlic, red wine sauce
Pan seared Norwegian salmon fillet, horseradish cream sauce
Organic vegetables
- Oven: Vegetable & potato curry puffs (V)
Chickpea herb falafel (V)

18th Nov—24th Nov

- Stove: Seasonal Soup of the Day (V)
Slow roasted beef chuck, root vegetables, potatoes, gravy
Oven roasted chicken leg, herb mustard
Crushed potatoes, sour cream, scallion
Organic vegetable
- Oven: Vegetable & potato curry puffs (V)
Sustainable seafood pie-green peas, cheesy mashed potato, dill

25th Nov—01st Dec

- Stove: Seasonal Soup of the Day (V)
Roasted lamb of the day, rosemary herb, garlic, red wine sauce
Pan seared sustainable barramundi, tomato caper salsa
Organic vegetables
Crispy potatoes, parsley
- Oven: Vegetable & potato curry puffs (V)
Baked truffle arancini

Desserts stand

- Mango sago pudding, egg biscuits
Caramelia mousse, chocolate crumbles
Green tea mousse, Azuki bean, green tea moss sponge
Raspberry tart, caramelized almond
Earl grey madeleine