

After 6 Menu | September 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 – 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

02nd Sep – 08th Sep

Meat: Bite size Yorkshire pudding, roasted beef, horseradish cream
Farmers sandwich, roasted chicken breast, coleslaw
Seafood: Sustainable smoked salmon
Assorted sustainable sushi
Vegetarian: Cucumber cream cheese sandwich, apple, dill, whole grain toast (V)
Chickpeas hummus, paprika, radish (V)

09th Sep – 15th Sep

Meat: Black forest ham sandwich, gruyere cheese, rocket, sundried tomato, ciabatta
Celery marinated chicken brioche bites, mayonnaise, chervil
Seafood: Compressed watermelon with prawns, balsamic glaze
Assorted sustainable sushi
Vegetarian: Provencal vegetable tart, rucola pesto (V)
Stuffed grape leaves, rice, black currant, cinnamon, extra virgin olive oil, lemon (V)

16th Sep – 22nd Sep

Meat: Laugen roll, sliced cooked ham, gruyere cheese
Grilled chicken wrap, tortilla, kale, tomato, red onion, basil aioli
Seafood: Citrus cured sustainable salmon, lemon confit, horseradish cream
Assorted sustainable sushi
Vegetarian: Portobello mushroom focaccia, provolone cheese, basil pesto (V)
Goat cheese stuffed bell pepper, chervil

23rd Sep – 29th Sep

Meat: Vol-au-vent-puff pastry, pastrami beef, gherkin, horseradish cream
Roasted chicken sandwich, carrot slaw, sundried tomatoes pesto, multigrain bread
Seafood: Sustainable prawn cocktail, lettuce, lemon
Assorted sustainable sushi
Vegetarian: Avocado egg salad sandwich, celery, whole grain toast (V)
Deville cage free eggs, truffle, chives

30th Sep – 06th Oct

10 | SCOTTS

- Meat: Black forest ham sandwich, gruyere cheese, rocket, sundried tomato, ciabatta
Beef liver choux bun, fig chutney, cognac
- Seafood: Sustainable smoked beetroot salmon
Assorted sustainable sushi
- Vegetarian: Vegetable pasties
Green asparagus and goat cheese frittata (V)

Healthy salad bar

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

Induction Stove & Miele Oven

02nd Sep – 08th Sep

- Stove: Seasonal Soup of the Day (V)
Shepard's pie-minced beef stew, root vegetable, thyme, peas, potato crust
Crispy mustard chicken leg
Organic vegetable

- Oven: Vegetable & potato curry puffs (V)
Crispy fried prawn & chicken wontons, chilli dip

09th Sep – 15th Sep

- Stove: Seasonal Soup of the Day (V)
Roasted lamb shoulder, thyme and garlic marinated, rosemary sauce
Pan seared Norwegian salmon fillet, horseradish cream sauce
Mashed potato, nutmeg (V)
Organic vegetables

- Oven: Chickpea herb falafel (V)
Baked chicken arancini

16th Sep – 22nd Sep

- Stove: Seasonal Soup of the Day (V)
Slow roasted beef chuck, root vegetables, potatoes, gravy
Roasted chicken thigh, herb mustard
Crushed potatoes, sour cream, scallion
Organic vegetable

- Oven: Vegetable & potato curry puffs (V)
Roasted mushroom bread & butter pudding (V)

23rd Sep – 29th Sep

- Stove: Seasonal Soup of the Day (V)
Slow cooked lamb of the day, red wine sauce
Pan-fried sustainable barramundi, tomato caper salsa

- Crispy potatoes, parsley
Organic vegetable
- Oven: Vegetable & potato curry puffs (V)
Sustainable seafood pie-green peas, cheesy mashed potatoes, dill

30th Sep – 06th Oct

- Stove: Seasonal Soup of the Day (V)
Slow roasted beef chuck, root vegetables, potatoes, gravy
Chicken saltimbocca, mushroom sauce
Crushed potatoes, sour cream, scallion
Organic vegetable

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

Desserts stand

- Pink grapefruit mousse, berries
Caramel slices

10 | SCOTTS

Coconut mousse, pineapple compote
Apricot friandise
Chocolate elcairon

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