

10 | SCOTTS

After 6 Menu | October 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

07th Oct—13th Oct

Meat: Bite size Yorkshire pudding, roasted beef, horseradish cream
Roasted chicken sandwich, spring onion, celery, mayonnaise, dark bread

Seafood: Sustainable smoked beetroot salmon
Assorted sustainable sushi

Vegetarian: Cucumber sandwich, whole grain toast, carrot spread, avocado
Chickpeas hummus, paprika, radish

14th Oct—20th Oct

Meat: Black forest ham sandwich, gruyere cheese, rocket, sundried tomato, ciabatta
Choux pastry, smoked chicken celery, parsley, mayonnaise

Seafood: Sustainable smoked salmon
Assorted sustainable sushi

Vegetarian: Provencal vegetable tart, rucola pesto
Stuffed grape leaves, rice, black currant, cinnamon, extra virgin olive oil, lemon

21st Oct—27th Oct

Meat: Laugen roll, sliced cooked ham, gruyere cheese
Farmers croissant-roasted chicken breast, grapes, celery, mayonnaise, lettuce

Seafood: Citrus cured sustainable salmon, lemon confit, horseradish cream
Assorted sustainable sushi

Vegetarian: Portobello mushroom ciabatta, provolone cheese, basil pesto
Goat cheese stuffed bell pepper, chervil

28th Oct—03rd Nov

(V) Vegetarian; may contain egg and dairy
Menu subject to change without prior notice.

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- Meat: Vol-au-vent-puff pastry, pastrami beef, gherkin, horseradish cream
Roasted chicken sandwich, celery, green onion, mayonnaise, multigrain bread
- Seafood: Sustainable prawn cocktail, lettuce, lemon
Assorted sustainable sushi
- Vegetarian: Cucumber & cream cheese sandwich, white bread triple decker
Goat cheese stuffed bell pepper, chervil

Healthy salad bar

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

Induction Stove & Miele Oven

07th Oct—13th Oct

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

14th Oct—20th Oct

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

21st Oct—27th Oct

- 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)
Chickpea herb falafel (V)

28th Oct—03rd Nov

- Stove: Seasonal Soup of the Day (V)

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Slow cooked lamb of the day, Red wine sauce
Pan-fried sustainable barramundi, tomato caper salsa
Crispy potatoes, parsley
Organic vegetable

Oven: Baked chicken arancini
Crispy fried prawn & chicken wontons, chilli dip

Desserts stand

Chantilly cream meringue
White chocolate tart
Soursop panna cotta
Chocolate pudding
Chocolate truffle
Macaroons