

10 | SCOTTS

After 6 Menu | August 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

05th Aug - 11th Aug

Meat: Bite size Yorkshire pudding, roasted beef, horseradish cream
Farmers sandwich, roasted chicken breast, coleslaw

Seafood: Sustainable smoked salmon
Assorted sustainable sushi

Vegetarian: Provencal vegetable tart, rucola pesto (V)
Chickpeas hummus, paprika, radish (V)

12th Aug - 18th Aug

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

Seafood: Sustainable scallop ceviche, lime, chili, coriander
Assorted sustainable sushi

Vegetarian: Cucumber sandwich, whole grain toast, carrot spread, avocado (V)
Stuffed grape leaves, rice, black currant, cinnamon, extra virgin olive oil, lemon (V)

19th Aug - 25th Aug

Meat: Laugen roll, shaved 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

26th Aug - 1st 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
Devilled cage free eggs, chive, mustard mayonnaise, salmon roe
Assorted sustainable sushi

Vegetarian: Cucumber & cream cheese sandwich, white bread triple decker (V)

Healthy salad bar

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

Induction Stove & Miele Oven

05th Aug-11th Aug

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

Oven: Vegetable & potato curry puffs (V)
Crispy blue swimmer crab cake, sauce remoulade

12th Aug-18th Aug

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)
Crispy blue swimmer crab cake, sauce remoulade

19th Aug-25th Aug

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

Oven: Vegetable & potato curry puffs (V)
Crispy blue swimmer crab cake, sauce remoulade

26th Aug-1st Sep

Stove: Seasonal Soup of the Day (V)
Roasted beef, green pepper corn sauce
Pan fried sustainable barramundi, tomato salsa
Crispy potatoes, parsley
Organic vegetable

Oven: Vegetable & potato curry puffs (V)
Crispy blue swimmer crab cake, sauce remoulade

Desserts stand

Raspberry mousse with panna cotta
Passionfruit Lamington
Opera slices
Red velvet cake with cream cheese frosting
Chocolate pistachio financier