

# IO | SCOTTS

## After 6 Menu | February 2019

6:00 pm to 10:00 pm, daily

SGD 55.00++ per person with free-flow of coffee, Monogram by Gryphon tea and chilled juices

SGD 32.00++ per child (age 5 to 12 years)

### Charcuterie

24 months aged serrano ham  
Truffle salami  
Cantaloupe melon  
Marinated olives, gherkins, silver onions, grain mustard

### Artisan cheeses

Selection of European & Australian artisan cheese  
Baked whole figs, stuffed with goat cheese, rosemary  
Assorted breads & crackers  
Fig jam  
Assortment of dry fruits  
Poached pear  
Grapes

### Sustainable Seafood Bar

Poached black tiger prawns – Bangladesh  
Steamed spring bay blue mussels – Tasmania, Australia  
Marinated yesso scallops – Dalian, China  
Fine de Claire oysters – Marennes Oléron Basin, Poitou-Charentes, France  
Tabasco, lemon wedges, mignonette, Thai chili & lime sauce

### Sandwiches & Appetizer

#### 28th January – 3rd February

Meat: Roast beef sandwich – Yorkshire pudding, sauce remoulade  
Farmers croissant – roasted chicken breast, grapes, celery, mayonnaise, lettuce

Seafood: Devilled cage free egg – avocado, coriander, trout roe  
Assorted sustainable Maki rolls & Nigiri sushi  
Double happiness and good luck sustainable yu sheng, Norwegian salmon

Vegetarian: Caramelized mushroom & onion tartlet, parmesan custard (V)  
Chickpea hummus, carrot & cucumber sticks (V)

#### 4th February – 10th February

Meat: Lye bread roll – Swiss farmers ham, gruyere cheese, gherkin  
Roasted chicken sandwich – multigrain bread, herb cream cheese, celery, pine nuts

Seafood: Vol-au-vent – puff pastry, smoked Atlantic salmon, crème fraiche, lemon, avruga caviar  
Assorted sustainable Maki rolls & Nigiri sushi  
Double happiness and good luck sustainable yu sheng, Norwegian salmon

Vegetarian: Muscat pumpkin custard tartlet, goat cheese, black olive powder (V)  
Stuffed grape leaves – rice, blackcurrant, cinnamon, extra virgin olive oil, lemon (V)

#### 11th February – 17th February

Meat: Croque-monsieur – white toast, turkey ham, gruyere ham, béchamel sauce  
Smoked duck breast sandwich – provolone cheese, lettuce, fig jam, multigrain bread

Seafood: Poached Tiger prawn crostini – avocado, watercress  
Assorted sustainable Maki rolls & Nigiri sushi  
Double happiness and good luck sustainable yu sheng, Norwegian salmon

Vegetarian: Goat cheese cubic, pumpernickel bread, tomato chutney, olive oil pearls (V)  
Stuffed grape leaves – rice, black currant, cinnamon, extra virgin olive oil, lemon (V)

#### 18th February – 24th February

Meat: Ham & cheese rolls – soft roll, smoked turkey ham, gruyere cheese, Dijon mustard

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- Spice roasted chicken croissant – avocado, tomatoes, lettuce
- Seafood: Smoked Atlantic salmon sandwich – dark bread, dill cream cheese  
Assorted sustainable Maki rolls & Nigiri sushi  
Double happiness and good luck sustainable yu sheng, Norwegian salmon
- Vegetarian: Camembert sandwich – multigrain bread, roasted apple, arugula lettuce (V)  
Chickpea hummus, carrot & cucumber sticks (V)

## 25th February – 3rd March

- Meat: Roast beef sandwich – Yorkshire pudding, sauce remoulade  
Roasted chicken sandwich – multigrain bread, herb cream cheese, celery, pine nuts
- Seafood: Devilled cage free egg – avocado, coriander, trout roe  
Assorted sustainable Maki rolls & Nigiri sushi  
Double happiness and good luck sustainable yu sheng, Norwegian salmon
- Vegetarian: Caramelized mushroom & onion tartlet, parmesan custard (V)  
Chickpea hummus, carrot & cucumber sticks (V)

## **Salad bar**

### Greens:

Mesclun lettuce | lollo bionda & rosso | romaine lettuce | radicchio

### Vegetables:

Corn kernel | heirloom cherry tomatoes | green beans | pumpkin | avocado | soybeans | broccoli | Pomegranate seeds | cauliflower | green asparagus | beetroot | carrots | radishes | portobello mushrooms

### Condiments:

Bocconcini mozzarella | feta cheese | parmesan cheese | cage free eggs | Quinoa | organic brown rice | nuts & seeds

### Dressings:

Caesar dressing | Japanese sesame dressing | maple mustard dressing | aged balsamic dressing  
Apple balsamic vinegar | cider vinegar | champagne vinegar | extra virgin olive oil | avocado oil

## **Induction Stove & Miele Oven**

### 28th January – 3rd February

- Stove: Seasonal Soup of the Day (V)  
Pan fried beef tenderloin, morel mushroom cream sauce  
Slow roasted chicken breast, mushroom & green peppercorn sauce  
Roasted young carrots, thyme  
Soft polenta, parmesan cheese
- 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  
Traditional English scone  
Blueberry scone  
Raspberry Jam, Kaya, Cornish clotted cream

### 4th February – 10th February

- Stove: Seasonal Soup of the Day (V)  
Wok fried chicken thigh, pineapple, bell pepper, onions, sweet & sour sauce

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Steamed sustainable barramundi fillet, Hong Kong style  
Broccoli, braised smoked oyster, Japanese flower mushrooms, fatt choy  
Steamed organic jasmine rice (V)  
Steamed char siew pau

Oven: Crispy fried prawn & chicken wonton, chilli dip  
Arancini mignon – crispy Sicilian rice balls, mushroom, mozzarella (V)  
Vegetable & potato curry puffs (V)  
Crispy blue swimmer crab cake, sauce remoulade  
  
Traditional English scone  
Blueberry scone  
Raspberry jam, kaya, Cornish clotted cream

## 11th February – 17th February

Stove: Seasonal Soup of the Day (V)  
Slow roasted beef rump, mustard & herb crust, sauce béarnaise  
Pan fried chicken breast, cognac peppercorn sauce  
Roasted new potatoes, sea salt, herbs (V)  
Roasted root vegetables, maple syrup, parsley (V)

Oven: Sustainable fish pie – wild Alaskan salmon fillet, green peas, cheesy mashed potatoes, dill  
Arancini mignon – crispy Sicilian rice balls, mushroom, mozzarella (V)  
Vegetable & potato curry puffs (V)  
Crispy blue swimmer crab cake, sauce remoulade  
  
Traditional English scone  
Blueberry scone  
Raspberry jam, kaya, Cornish clotted cream

## 18th February – 24th February

Stove: Seasonal Soup of the Day (V)  
Pan-fried beef tenderloin, black peppercorn sauce  
Roasted sustainable barramundi fillet, cherry tomato, chorizo & red onion salsa, white wine  
Sautéed green beans, extra virgin olive oil  
Sour cream & Leek mashed potatoes, brown butter (V)

Oven: Vietnamese rice paper spring rolls – bean curd, vegetables (V)  
Arancini mignon – crispy Sicilian rice balls, mushroom, mozzarella (V)  
Vegetable & potato curry puffs (V)  
Crispy blue swimmer crab cake, sauce remoulade  
  
Traditional English scone  
Blueberry scone  
Raspberry jam, kaya, Cornish clotted cream

## 25th February – 03rd March

Stove: Seasonal Soup of the Day (V)  
Oven roasted lamb rack, rosemary & lemon crust  
Roasted Norwegian Atlantic salmon fillet, citrus herb crust  
Baked Pilaf rice  
Sautéed zucchini, mint (V)

Oven: Roasted mushroom bread & butter pudding (V)  
Arancini mignon – crispy Sicilian rice balls, mushroom, mozzarella (V)  
Vegetable & potato curry puffs (V)  
Crispy blue swimmer crab cake, sauce remoulade  
  
Traditional English scone  
Blueberry scone  
Raspberry jam, kaya, Cornish clotted cream

## **Desserts stand**

Red velvet cake slice  
Mandarin orange chiffon cake

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Rhubarb and raspberry crumble tart  
Osmanthus flower tea jelly, wolfberries  
Crispy nian gao, sweet potatoes  
Assorted Chinese New Year cookies  
Honey pomelo  
Mandarins  
Assorted berries