

10 | SCOTTS

After 6 Menu | June 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

03rd Jun – 09th Jun

Meat: Air dried beef sandwich, rye bread, gherkin, horseradish cream cheese
Farmers sandwich, roasted chicken breast, celery, sundried tomato, mayonnaise
Seafood: Smoked salmon sandwich, malt bread, cream cheese
Assorted sustainable sushi & maki
Vegetarian: Vegetable pastries
Caprese skewers, cherry tomato, bocconcini mozzarella, basil, extra virgin olive oil (V)

10th Jun – 16th Jun

Meat: Black forest ham sandwich, gruyere cheese, rocket, sundried tomato, ciabatta
Smoked chicken scrolls, guacamole, tomatoes, coriander
Seafood: Crab meat choux bite, choux pastry, blue swimmer crab meat salad, chive, lemon
Assorted sustainable sushi
Vegetarian: Cucumber & cream cheese sandwich, white bread triple decker (V)
Stuffed grape leaves, rice, blackcurrant, cinnamon, extra virgin olive oil, lemon (V)

17th Jun – 23rd Jun

Meat: Beef pastrami sandwich, sauerkraut, gherkin, Russian dressing, sourdough bread
Grilled chicken sandwich, kale, tomato, red onion, basil mayonnaise, malt bread
Seafood: Sustainable smoked salmon, dill, cream cheese, dark bread
Assorted sustainable sushi
Vegetarian: Brie de meaux crostini, fig jam, chervil
Chickpea hummus, organic vegetable (V)

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24th Jun—30th Jun

- Meat: Ham & cheese, laugen roll, cooked ham, gruyere cheese, Dijon mustard
Spice roasted chicken sandwich, celery, apple, chive, white bread
- Seafood: Skip jack tuna sandwich, red onion, parsley, mayonnaise, corn bread
Assorted sustainable sushi
- Vegetarian: Grilled vegetable sandwich, provolone cheese, tomato pesto, ciabatta (V)
Bell pepper with feta cheese, chervil (V)

Healthy salad bar

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

Induction Stove & Miele Oven

03rd Jun—09th Jun

- Stove: Seasonal soup of the day (V)
Beef pot roast, slow roasted beef chuck, root vegetables, potatoes, gravy
Pan seared Norwegian salmon fillet, caper sauce
Crushed potatoes, sour cream, scallion
Organic vegetable
- Oven: Mushroom bread & butter pudding, parsley, parmesan cheese
Arancini mignon, crispy Sicilian rice balls, mushroom, mozzarella (V)
Vegetable & potato curry puffs (V)
Crispy blue swimmer crab cake, sauce remoulade

10th Jun—16th Jun

- Stove: Seasonal soup of the day (V)
Roasted lamb shoulder, rosemary herb, garlic, red wine sauce
Hunter wife chicken stew
Mashed potatoes, nutmeg (V)
Organic vegetable
- 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

17th Jun—23rd Jun

- Stove: Seasonal soup of the day (V)
Pan fried beef minute steak, green pepper sauce
Roasted sustainable barramundi, cherry tomato, red onion, white wine
Roasted potatoes, garlic, rosemary
Organic vegetable
- Oven: Vietnamese spring roll
Arancini mignon, crispy Sicilian rice balls, mushroom, mozzarella (V)

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

24th Jun—30th Jun

Stove: Seasonal soup of the day (V)
Hungarian beef goulash, paprika, potatoes, sour cream, parsley
Slow cooked chicken & mushroom, white wine cream sauce
Crispy potatoes, parsley
Organic vegetable

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

Desserts stand

Raspberry panna cotta in shooter glass
Coconut cake
Assorted macaroon
Plasir Sucre chocolate slice
Baked berries tart