

IO | SCOTTS

After Tea

January and February 2020

First seating: 12:00 pm to 2:30 pm
Second seating: 3:00 pm to 5:00 pm
3:00 pm to 5:30 pm (weekends)

Monday to Friday

SGD 52.00++ per person with free-flow of coffee, "monogram" by Gryphon tea and chilled juices

SGD 32.00++ per child (age 4 to 12 years)

SGD 85.00++ per person with free-flow Perrier-Jouet Grand Brut Champagne and selected sustainable wines

Weekends

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

SGD 35.00++ per child (age 4 to 12 years)

SGD 88.00++ per person with free-flow Perrier-Jouet Grand Brut Champagne and selected sustainable wines

Healthy Salad Bar

Selection of market fresh organic vegetables
Selection of mixed leaves and salad
Selected condiments and array dressing

Charcuterie

24 months aged Serrano ham
Cantaloupe melon
Marinated olives, gherkins, silver onions, grain mustard

Artisan Cheeses

Selection of artisan cheese from Phillippe Oliver
Assorted breads & crackers
Fig jam
Assortment of dry fruits
Grapes

Sustainable Seafood Bar

Poached black tiger prawns
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
Assorted sustainable Maki rolls

****Buffet Menu is subject to changes without prior notice.***

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06th January–12th January

Sandwiches & Appetizer

Meat:	Pastrami beef, Yorkshire pudding, horseradish cream
Seafood:	Lox and cheese, lox, caper cream cheese, onion relish, dill, parsley, arugula, shallot, ciabatta
Vegetarian:	Sambal Vegan Chicken, coriander, achar pickle, coconut mayonnaise, hoagie roll

Display Fridge

Sustainable prawn cocktail, lettuce, Thousand Island dressing
Heirloom tomato terrine, basil pesto (V)

Induction Stove & Miele Oven

Stove: Seasonal Soup of the Day (V)
Whole baked barramundi fillet
Lemon stuffed roasted chicken, whole
Organic vegetables

Oven: Baked chicken grancini
Vegetable & potato curry puffs (V)
Traditional English scone

Desserts Stand

Mandarin curd tart
Red velvet cake
Raspberry tart
Osmanthus Jelly
Love letter
Pineapple tart

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13th January–19th January

Sandwiches & Appetizer

Meat:	Reuben Sandwich: Pastrami beef, Thousand Island dressing, sauerkraut, gruyere, rye baguette
Seafood:	Tuna mousse, chive, dill, cream fresh
Vegetarian:	Spring Goddess: Roasted veggies, chickpeas, pea shoots, avocado, parsley, dill, chia seed bread

Display Fridge

House made country pâté, pickle vegetable
Chickpeas hummus, cucumber

Induction Stove & Miele Oven

Stove:	Seasonal Soup of the Day (V) Braised Lamb of the day, gravy Oven roasted Norwegian salmon fillet, tomato salsa Organic vegetables
Oven:	Baked chicken grancini Vegetable & potato curry puffs (V) Traditional English scone

Desserts Stand

Mandarin curd tart
Red velvet cake
Raspberry tart
Osmanthus Jelly
Love letter
Pineapple tart

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20th January–26th January

Additional \$10++ per person to start the dining experience with double happiness and good luck

Sustainable Yu Sheng will be served

Sandwiches & Appetizer

- Meat: Turkey ham Sandwich: Turkey ham, brie, onion relish, lettuce, sourdough bread
- Seafood: Sustainable prawn cocktail, lettuce, lemon
- Vegetarian: Grilled vegetable Sandwich: Cashew hummus, eggplant, bell pepper, feta cheese, rye bread

Display Fridge

- Sustainable smoked salmon, horseradish, sour cream, capers
- Organic vegetable terrine, pistachio pesto

Induction Stove & Miele Oven

- Stove: Seasonal Soup of the Day (V)
Oven roasted chicken leg, herb mustard
Roasted Australian sausages beef cut of the day
Organic vegetables
- Oven: Baked chicken grancini
Vegetable & potato curry puffs (V)
Traditional English scone

Assorted Dim Sum

Desserts Stand

- Mandarin curd tart
- Red velvet cake
- Raspberry tart
- Osmanthus Jelly
- Love letter
- Pineapple tart

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27th January–02nd February

Additional \$10++ per person to start the dining experience with double happiness and good luck

Sustainable Yu Sheng will be served

Sandwiches & Appetizer

Meat:	Black forest ham, mozzarella cheese, fig jam, crostini
Seafood:	Chili crab Sandwich: Crab, mantou, chili sauce, coriander, egg, chive
Vegetarian:	Caprese Sandwich: Beefsteak tomato, mozzarella, avocado, basil, pesto, focaccia bread

Display fridge

Sustainable seared yellowfin tuna, sesame seeds
Goat cheese stuffed bell pepper, chervil

Induction Stove & Miele Oven

Stove:	Seasonal Soup of the Day (V) Baked beef meatball, tomato stew Whole baked barramundi fillet Organic vegetables
Oven:	Baked chicken grancini Vegetable & potato curry puffs (V) Traditional English scone

Desserts Stand

Mandarin curd tart
Red velvet cake
Raspberry tart
Osmanthus Jelly
Love letter
Pineapple tart

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03rd January–09th February

Additional \$10++ per person to start the dining experience with double happiness and good luck

Sustainable Yu Sheng will be served

Sandwiches & Appetizer

Meat:	Croissant, cooked ham, gruyere cheese
Seafood:	Lox and cheese Sandwich: Lox, caper cream, cream, onion, relish, dill, parsley, argula, shallot, ciabatta
Vegetarian:	Sambal vegan chicken: Sambal chicken, coriander, achar pickle, coconut mayo, hoagie roll

Display fridge

Blue swimmer crabmeat salad chive, lemon
Chickpeas hummus, cucumber

Induction Stove & Miele Oven

Stove: Seasonal Soup of the Day (V)
Pan seared Australia beef sausage, cut of the day, gravy
Whole roasted chicken, stuffed with chickpeas
Organic vegetables

Oven: Vegetable & potato curry puffs (V)
Baked truffle arancini
Traditional English scone

Desserts stand

Mandarin curd tart
Red velvet cake
Raspberry tart
Osmanthus Jelly
Love letter
Pineapple tart

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10th February–16th February

Sandwiches & Appetizer

Meat:	Pastrami beef Sandwich: Pastrami beef, Thousand Island dressing, sauerkraut, Gruyère, rye bread
Seafood:	Sustainable smoked salmon, salmon roe
Vegetarian:	Spring Goddess: Roasted veggies, chickpeas, pea shoots, avocado, parsley, dill, chia seed bread

Display fridge

Hake Ceviche Nori, lime, chili
Heirloom tomato terrine, basil pesto

Induction Stove & Miele Oven

Stove:	Seasonal Soup of the Day (V) Baked beef meatball, tomato stew Oven roasted chicken leg, herb mustard Organic vegetables
Oven:	Vegetable & potato curry puffs (V) Chickpea herb falafel (V) Traditional English scone

Desserts stand

Mandarin curd tart
Red velvet cake
Raspberry tart
Osmanthus Jelly
Love letter
Pineapple tart

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17th February–23rd February

Sandwiches & Appetizer

- Meat: Turkey ham Sandwich: Turkey ham, brie, onion relish, lettuce, sourdough bread
Seafood: Choux pastry, crabmeat salad mayonnaise, chive
Vegetarian: Grilled vegetable Sandwich: Cashew hummus, eggplant, bell pepper, feta cheese, rye bread

Display fridge

- Sustainable salmon tartare, caper, red onion, dill
Heirloom cherry tomato salad

Induction Stove & Miele Oven

- Stove: Seasonal Soup of the Day (V)
Cooked Lamb of the day, gravy
Poached Norwegian Atlantic salmon fillet
Organic vegetables
- Oven: Vegetable & potato curry puffs (V)
Baked truffle arancini
Traditional English scone

Desserts stand

- Mandarin curd tart
Red velvet cake
Raspberry tart
Osmanthus Jelly
Love letter
Pineapple tart

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24th February–1st March

Sandwiches & Appetizer

Meat:	Black forest ham, mozzarella cheese, fig jam, crostini
Seafood:	Chili crab, mantou, chili sauce, coriander, egg, chive
Vegetarian:	Caprese sandwiches, beefsteak tomato, mozzarella, avocado, pesto, focaccia bread

Display fridge

Sustainable prawn cocktail, Bloody Mary style
Organic pickle vegetable salad, peanut

Induction Stove & Miele Oven

Stove:	Seasonal Soup of the Day (V) Pan-seared Australia beef sausage, cut of the day, gravy Lemon garlic roasted chicken leg Organic vegetables
Oven:	Vegetable & potato curry puffs (V) Baked truffle arancini Traditional English scone

Desserts stand

Mandarin curd tart
Red velvet cake
Raspberry tart
Osmanthus Jelly
Love letter
Pineapple tart

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