

Festive High Tea Menu **2nd December 2019 – Year end**

Monday to Friday

SGD 52.00++ per person with free-flow of coffee, Gryphon tea and chilled juices
SGD 32.00 ++ per child (age 4 to 12 years)

Saturday & Sunday

SGD 55.00++ per person with free-flow of coffee, Gryphon tea and chilled juices
SGD 35.00 ++ per child (age 4 to 12 years)

1st seating: 12:00 pm to 2:30 pm

2nd seating: 3:00 pm to 5:00 pm

Charcuterie

Serrano ham
Bresaola
Marinated olives, gherkins, silver onions, cipollini onions, grain mustard (V)

Artisan Cheeses (V)

Selection of artisan cheese
Assorted breads & crackers
Chutney & fruit paste
Assortment of dry fruits
Grapes

Sustainable Seafood Bar

Poached black tiger prawns – Bangladesh
Steamed Spring Bay blue mussels – Tasmania, Australia
Shucked Fine de Claire rock oysters
Tabasco, lemon wedges, mignonette, cocktail sauce, tartare sauce, Thai chili & lime sauce

Sandwiches & Appetizer

2nd December – 8th December

Meat: Roast beef sandwich – Yorkshire pudding, horseradish cream
Farmer's croissant – roasted chicken breast, grapes, celery, mayonnaise, lettuce

Seafood: Sustainable smoked salmon
Assorted sustainable sushi

Vegetarian: Caramelized mushroom & onion tartlet, parmesan custard (V)
Stuffed grape leaves, rice, black currant, cinnamon, extra virgin olive oil, lemon (V)

9th December – 15th December

Meat: Lye roll – cooked ham, rocket, cornichons, radishes
Choux puff, roasted chicken sandwich

Seafood: Blue swimmer crabmeat salad, chili, lime, coriander
Assorted sustainable sushi

Vegetarian: Caramelized fig & Meredith goat's cheese tart, thyme, honey (V)
Hummus, paprika, radish (V)

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16th December – 22nd December

- Meat: Champagne ham, cheddar cheese, dijon mustard, soft roll
Beijing duck wrap – whole meal tortilla, lettuce, cucumber, spring onion, hoisin sauce
- Seafood: Sustainable prawn cocktail, lettuce, lemon
Assorted sustainable sushi
- Vegetarian: Devilled cage free eggs, avocado, coriander, seaweed pearl (V)
Goat cheese stuffed bell pepper, chervil (V)

23rd December – 29th December

- Meat: Ham & cheese scrolls, sun dried tomatoes
Vol-au-vent-puff pastry, turkey ham, celery, parsley, mayonnaise
- Seafood: Sustainable seared yellowfin tuna, sesame seeds
Assorted sustainable sushi
- Vegetarian: Provençal vegetable tart, arugula, pesto (V)
Devilled cage free eggs, chive, mustard mayonnaise (V)

30th December 2019 – 5th January 2020

- Meat: Pastrami beef sandwich, gruyere cheese, rocket, gherkin, sundried tomato, ciabatta
Choux pastry, smoked chicken, celery, parsley, mayonnaise
- Seafood: Sustainable smoked salmon
Assorted sustainable sushi
- Vegetarian: Cucumber, cream cheese, dill (V)
Stuffed grape leaves, rice, black currant, cinnamon, extra virgin olive oil, lemon (V)

Heathy Salad Bar (V)

- Greens: Rocket | lollo bionda & rosso | romaine lettuce | butter lettuce | radicchio
- Vegetables: Corn kernel | heirloom tomatoes | green beans | pumpkin | avocado | soybeans | broccoli | pomegranate seeds | cauliflower | green asparagus | beetroot | carrots | radishes | portobello mushroom
- Condiments: Bocconcini mozzarella | feta cheese | parmesan cheese | cage free eggs | quinoa | wild rice | nuts & seeds
- Dressings: Balsamic vinaigrette | caesar dressing | thousand island | Japanese sesame dressing | apple balsamic vinegar | extra virgin olive oil | grapeseed oil

Induction Stove & Miele Oven

2nd December – 8th December

- Stove: Seasonal soup of the day
Slow-roasted chestnut & spinach stuffed turkey roll
Roasted Norwegian salmon fillet, herb crushed
Turkey gravy, mulled-wine cranberry sauce
Braised red cabbage, apples (V)
Organic vegetables (V)
- Oven: Vegetable & potato curry puffs (V)
Baked truffle arancini, aioli (V)
Traditional English scones (V)
Clotted cream, raspberry jam, kaya jam (V)

9th December – 15th December

- Stove: Seasonal soup of the day
Slow-roasted mushroom & spinach stuffed turkey roll
Slow roasted Australian grass-fed beef chuck, root vegetables, potatoes, gravy
Turkey gravy, mulled-wine cranberry sauce
Organic vegetable & brussel sprouts (V)
Mashed potatoes, salted butter, nutmeg (V)
- Oven: Vegetable & potato curry puffs (V)
Baked truffle arancini, aioli (V)
Traditional English scones (V)
Clotted cream, raspberry jam, kaya jam (V)

16th December – 22nd December

- Stove: Seasonal soup of the day
Slow-roasted chestnut & spinach stuffed turkey roll
Roasted Australian Mottainai lamb shoulder, garlic, rosemary, red wine sauce
Turkey gravy, mulled-wine cranberry sauce
Braised red cabbage, apples (V)
Organic vegetable & brussel sprouts (V)
- Oven: Vegetable & potato curry puffs (V)
Baked truffle arancini, aioli (V)
Traditional English scones (V)
Clotted cream, raspberry jam, kaya jam (V)

23rd December – 29th December

- Stove: Seasonal soup of the day
Slow-roasted mushroom & spinach stuffed turkey roll
Slow cooked Australian grass-fed beef cut of the day, gravy
Turkey gravy, mulled-wine cranberry sauce
Roasted pumpkin & brussel sprouts, chestnuts, parsley (V)
Crispy crushed potato, parsley (V)
- Oven: Vegetable & potato curry puffs (V)
Baked truffle arancini, aioli (V)
Traditional English scones (V)
Clotted cream, raspberry jam, kaya jam (V)

30th December 2019 – 5th January 2020

- Stove: Seasonal soup of the day
Slow-roasted mushroom & spinach stuffed turkey roll
Roasted barramundi fillet, red onion, cherry tomatoes, white wine
Turkey gravy, mulled-wine cranberry sauce
Organic vegetable (V)
- Oven: Vegetable & potato curry puffs (V)
Baked truffle arancini, aioli (V)
Traditional English scones (V)
Clotted cream, raspberry jam, kaya jam (V)

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Desserts Stand

Marzipan stollen

Fruit minced pie

Red current sable

Chestnut Mont Blanc

Baked fig tart

Chocolate marquise

Coconut & passionfruit layered cake

Red velvet cake