

# 10 | SCOTTS

## High Tea Menu | March 2019

First seating: 12:00 pm to 2:30 pm

Second seating: 3:00 pm to 5:00 pm

### Monday to Friday

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

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

### Weekends

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

SGD 35.00++ per child (age 5 to 12 years)

### Charcuterie

24 months aged serrano ham

Beef bresaola

Australian rock melon

Marinated olives, gherkins, silver onions, grain mustard

### Artisan cheeses

Selection of European & Australian artisan cheese

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

#### 4th March – 10th March

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

Seafood: Devilled Cage free Egg – Salmon roe, fine herbs  
Assorted sustainable Maki rolls & Nigiri sushi

Vegetarian: Caramelized mushroom & onion tartlet, parmesan custard (V)  
Chickpea Hummus, Carrot & Cucumber sticks (V)

#### 11th March – 17th March

Meat: Lye bread roll – Black forest 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

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

#### 18th March – 24th March

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

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)

#### 25th March – 31st March

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- Meat: Ham & cheese rolls – soft roll, smoked turkey ham, gruyere cheese, Dijon mustard  
Spice roasted chicken croissant – avocado, tomatoes, lettuce
- Seafood: Smoked Atlantic Salmon Sandwich – dark bread, dill cream cheese  
Assorted sustainable Maki rolls & Nigiri sushi
- Vegetarian: Camembert sandwich – multigrain bread, roasted apple, arugula lettuce (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

### 4th March – 10th March

- Stove: Seasonal Soup of the Day (V)  
Beef bourguignon – braised beef chuck, root vegetables, mushrooms, pearl onions  
Slow roasted chicken breast, mushroom & green peppercorn sauce  
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

### 11th March – 17th March

- Stove: Seasonal Soup of the Day (V)  
Slow cooked lamb shank moussaka, potato, eggplant, béchamel, gruyere cheese  
Chicken & mushroom stew, White wine cream sauce, parsley  
Oven roasted young carrots, hazelnuts, thyme (V)  
Mashed potatoes, nutmeg (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  
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## 18th March – 24th March

- Stove:** Seasonal Soup of the Day (V)  
Guinness beef stew, organic heirloom vegetable  
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

## 25th March – 31th March

- Stove:** Seasonal Soup of the Day (V)  
Shepard's pie – minced beef stew, root vegetable, thyme, peas, potato crust  
Roasted sustainable barramundi fillet, cherry tomato, chorizo & red onion salsa, white wine  
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

## **Desserts stand**

- Vanilla custard, sable cookies  
Pink Lady Apple, vegan puff pastry  
Chocolate ginger tea cake  
Chocolate and cherry roll  
Lemon Madeleines  
  
Seasonal berries  
Fresh Fruits  
Clotted cream