

High Tea Menu | May 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

Home smoked beef pastrami
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

6th May – 12th May

Meat: Air dried beef sandwich - rye bread, gherkin, horseradish cream cheese
Farmers sandwich - roasted chicken breast, celery, sundried tomato, smoked mayonnaise
Seafood: Smoked salmon sandwich - malt bread, cream cheese
Assorted sustainable sushi & maki
Vegetarian: Vegetable pasties, piccalilli relish
Cherry tomato & bocconcini mozzarella skewer, basil pesto (V)

13th -May – 19th May

Meat: Mortadella sandwich - herb cream cheese, rocket, sundried tomato, ciabatta
Smoked chicken sandwich - multigrain bread, guacamole, tomatoes, coriander
Seafood: Dressed blue swimmer crab meat crostini - chives, horseradish
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)

20th May – 26th May

Meat: Beef pastrami sandwich - sauerkraut, gherkin, Russian dressing, sour dough bread
Grilled chicken sandwich - kale, tomato, red onion, basil mayonnaise, malt bread
Seafood: Poached Tiger prawn bahn mi, lettuce, pickled vegetables, coriander
Assorted sustainable sushi
Vegetarian: Brie de meaux sandwich - sundried tomato pesto, local lettuce (V)
Chickpea Hummus, pita bread (V)

27th May – 2 June

Meat: Ham & cheese laugen roll - cooked ham, gruyere cheese, Dijon mustard
Spice roasted chicken sandwich - celery, apple, chive, white bread
Seafood: Tuna confit sandwich - dill cream cheese, corn bread
Assorted sustainable sushi
Vegetarian: Grilled vegetable sandwich - provolone cheese, tomato pesto, ciabatta (V)

Healthy salad bar

Babaganosh, pomegranate seeds

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

Induction Stove & Miele Oven

6th May – 12th May

- Stove: Seasonal soup of the day (V)
Irish lamb stew, root vegetable,
Roasted Norwegian salmon, citrus-herb crust
Soft polenta, parmesan cheese
Organic vegetable
- Oven: Baked mac & cheese, truffle
Arancini mignon - crispy Sicilian rice balls, mushroom, mozzarella (V)
Vegetable & potato curry puffs (V)
Crispy blue swimmer crab cake, sauce remoulade
Traditional English scone
Coconut and Lime scones
Cornish clotted cream, butter, strawberry and rhubarb jam, kaya jam

13th -May – 19th May

- Stove: Seasonal soup of the day (V)
Beef Bourguignon - root vegetable, mushroom, pearl onion
Crispy chicken Kiev, herb butter
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
Traditional English scone
Coconut and Lime scones
Cornish clotted cream, butter, strawberry and rhubarb jam, kaya jam

20th May – 26th May

- Stove: Seasonal soup of the day (V)
Hungarian beef goulash - paprika, potato, sour cream, parsley
Roasted sustainable barramundi - cherry tomato, red onion, white wine
Mashed potatoes, chives
Organic vegetable
- Oven: Vietnamese spring roll
Arancini mignon - crispy Sicilian rice balls, mushroom, mozzarella (V)
Vegetable & potato curry puffs (V)
Crispy blue swimmer crab cake, sauce remoulade
Traditional English scone
Coconut and Lime scones
Cornish clotted cream, butter, strawberry and rhubarb jam, kaya jam

27th May – 2nd June

- Stove: Seasonal soup of the day (V)
Cottage pie - beef stew, root vegetable, green peas, potato crust
Pan seared chicken breast - white wine cream sauce, parsley
Roasted young potato, thyme, garlic
Organic vegetable
- Oven: Sustainable fish pie - wild salmon, black mussel, tomato, tarragon, puff pastry
Arancini mignon - crispy Sicilian rice balls, mushroom, mozzarella (V)
Vegetable & potato curry puffs (V)
Crispy blue swimmer crab cake, sauce remoulade
Traditional English scone

10 | SCOTTS

Coconut and lime scones

Cornish clotted cream, butter, strawberry and rhubarb jam, kaya jam

Desserts stand

Caramel choux, cream

Raspberry cupcakes, lavender frosting

Green tea cake, red bean

Red velvet cake

Lemon curd, berries, meringue

Isaphan, lychee and rose tart

Fresh berries - strawberry, blueberry, raspberry, blackberry