

## High Tea Menu | September 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

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

#### 02<sup>nd</sup> Sep – 08<sup>th</sup> Sep

Meat: Bite size Yorkshire pudding, roasted beef, horseradish cream  
Farmers sandwich, roasted chicken breast, coleslaw

Seafood: Sustainable smoked salmon  
Assorted sustainable sushi & maki

Vegetarian: Cucumber cream cheese sandwich, apple, dill, whole grain toast (V)  
Chickpeas hummus, paprika, radish (V)

#### 09<sup>th</sup> Sep – 15<sup>th</sup> Sep

Meat: Black forest ham sandwich, gruyere cheese, rocket, sundried tomato, ciabatta  
Celery marinated chicken brioche bites, mayonnaise, chervil

Seafood: Compressed watermelon with prawns, balsamic glaze  
Assorted sustainable sushi

Vegetarian: Provencal vegetable tart, rucola pesto (V)  
Stuffed grape leaves, rice, black currant, cinnamon, extra virgin olive oil, lemon (V)

#### 16<sup>th</sup> Sep – 22<sup>nd</sup> Sep

Meat: Laugen roll, sliced cooked ham, gruyere cheese  
Grilled chicken wrap, tortilla, kale, tomato, red onion, basil aioli

Seafood: Citrus cured sustainable salmon, lemon confit, horseradish cream  
Assorted sustainable sushi

Vegetarian: Portobello mushroom focaccia, provolone cheese, basil pesto (V)  
Devilleed cage free eggs, truffle, chives

#### 23<sup>rd</sup> Sep – 29<sup>th</sup> Sep

# 10 | SCOTTS

- Meat: Vol-au-vent-puff pastry, pastrami beef, gherkin, horseradish cream  
Roasted chicken sandwich, carrot slaw, sundried tomatoes pesto, multigrain bread
- Seafood: Sustainable prawn cocktail, lettuce, lemon  
Assorted sustainable sushi
- Vegetarian: Avocado egg salad sandwich, celery, whole grain toast (V)  
Goat cheese stuffed bell pepper, chervil

## 30<sup>th</sup> Sep – 06<sup>th</sup> Oct

- Meat: Black forest ham sandwich, gruyere cheese, rocket, sundried tomato, ciabatta  
Beef liver choux bun, fig chutney, cognac
- Seafood: Sustainable smoked beetroot salmon  
Assorted sustainable sushi
- Vegetarian: Vegetable pasties  
Green asparagus and goat cheese frittata (V)

## **Healthy salad bar**

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

## **Induction Stove & Miele Oven**

### 02<sup>nd</sup> Sep – 08<sup>th</sup> Sep

- Stove: Seasonal Soup of the Day (V)  
Shepard's pie-minced beef stew, root vegetable, thyme, peas, potato crust  
Crispy mustard chicken leg  
Organic vegetable
- Oven: Vegetable & potato curry puffs (V)  
Crispy fried prawn & chicken wontons, chilli dip  
Traditional English scone  
Cornish clotted cream, butter, strawberry and rhubarb jam, kaya jam

### 09<sup>th</sup> Sep – 15<sup>th</sup> Sep

- Stove: Seasonal Soup of the Day (V)  
Roasted lamb shoulder, thyme and garlic marinated, rosemary sauce  
Oven roasted Norwegian salmon fillet, herb crushed  
Mashed potato, nutmeg (V)  
Organic vegetables
- Oven: Chickpea herb falafel (V)  
Baked chicken arancini  
Traditional English scone  
Cornish clotted cream, butter, strawberry and rhubarb jam, kaya jam

### 16<sup>th</sup> Sep – 22<sup>nd</sup> Sep

- Stove: Seasonal Soup of the Day (V)  
Slow roasted beef chuck, root vegetables, potatoes, gravy

# 10 | SCOTTS

Roasted chicken thigh, herb mustard  
Crushed potatoes, sour cream, scallion  
Organic vegetable

Oven: Vegetable & potato curry puffs (V)  
Roasted mushroom bread & butter pudding (V)  
Traditional English scone  
Cornish clotted cream, butter, strawberry and rhubarb jam, kaya jam

## 23<sup>rd</sup> Sep-29<sup>th</sup> Sep

Stove: Seasonal Soup of the Day (V)  
Slow cooked lamb of the day, red wine sauce  
Oven roasted barramundi, tomato caper salsa  
Crispy potatoes, parsley  
Organic vegetable

Oven: Vegetable & potato curry puffs (V)  
Sustainable seafood pie, green peas, dill  
Traditional English scone  
Cornish clotted cream, butter, strawberry and rhubarb jam, kaya jam

## 30<sup>th</sup> Sep -- 06<sup>th</sup> Oct

Stove: Seasonal Soup of the Day (V)  
Slow cooked beef, green pepper sauce  
Chicken saltimbocca, mushroom sauce  
Crushed potatoes, sour cream, scallion  
Organic vegetable

Oven: Vegetable & potato curry puffs (V)  
Crispy fried prawn & chicken wontons, chili dip  
Traditional English scone  
Cornish clotted cream, butter, strawberry and rhubarb jam, kaya jam

### **Desserts stand**

Pink grapefruit mousse, berries  
Caramel slices  
Coconut mousse, pineapple compote  
Apricot friandise  
Chocolate elcairon

Menu is subject to change without prior notice.