

# 10 | SCOTTS

## High Tea Menu | August 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

#### 05<sup>th</sup> Aug- 11<sup>th</sup> Aug

Meat: Bite size Yorkshire pudding, roasted beef, horseradish cream  
Farmers sandwich, roasted chicken breast, coleslaw  
Seafood: Sustainable smoked salmon  
Assorted sustainable sushi & maki  
Vegetarian: Provencal vegetable tart, rucola pesto (V)  
Chickpeas hummus, paprika, radish (V)

#### 12<sup>th</sup> Aug -18<sup>th</sup> Aug

Meat: Black forest ham sandwich, gruyere cheese, rocket, sundried tomato, ciabatta  
Choux pastry, smoked chicken, celery, parsley, mayonnaise  
Seafood: Sustainable scallop ceviche, lime, chili, coriander  
Assorted sustainable sushi  
Vegetarian: Cucumber sandwich, whole grain toast, carrot spread, avocado (V)  
Stuffed grape leaves, rice, black currant, cinnamon, extra virgin olive oil, lemon (V)

#### 19<sup>th</sup> Aug -25<sup>th</sup> Aug

Meat: Laugen roll, shaved 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)  
Goat cheese staffed bell pepper, chervil

#### 26<sup>th</sup> Aug -1<sup>st</sup> Sep

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Meat:	Vol-au-vent-puff pastry, beef pastrami, gherkin, horseradish cream Roasted chicken sandwich, carrot slaw, sundried tomatoes pesto, multigrain bread
Seafood:	Sustainable prawn cocktail, lettuce, lemon Devilled cage free eggs, chive, mustard mayonnaise, salmon roe
Vegetarian	Assorted sustainable sushi Cucumber sandwich, guacamole spread, whole grain toast (V)

## Healthy salad bar

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

## Induction Stove & Miele Oven

### 05<sup>th</sup> Aug-11<sup>th</sup> Aug

Stove:	Seasonal Soup of the Day (V) Shepard's pie-minced beef stew, root vegetable, thyme, peas, potato crust Baked chicken thigh, herb mustard Organic vegetable
Oven:	Vegetable & potato curry puffs (V) Crispy blue swimmer crab cake, sauce remoulade Traditional English scone Cornish clotted cream, butter, strawberry and rhubarb jam, kaya jam

### 12<sup>th</sup> Aug- 18<sup>th</sup> Aug

Stove:	Seasonal Soup of the Day (V) Roasted lamb shoulder, rosemary herb, garlic, Red wine sauce Oven roasted Norwegian salmon fillet, herb crushed Mashed potato, nutmeg (V) Organic vegetables
Oven:	Vegetable & potato curry puffs (V) Crispy blue swimmer crab cake, sauce remoulade Traditional English scone Cornish clotted cream, butter, strawberry and rhubarb jam, kaya jam

### 19<sup>th</sup> Aug - 25<sup>th</sup> Aug

Stove:	Seasonal Soup of the Day (V) Slow roasted beef chuck, root vegetables, potatoes, gravy Chicken leg confit, mushroom sauce Crushed potatoes, sour cream, scallion Organic vegetable
Oven:	Vegetable & potato curry puffs (V) Crispy blue swimmer crab cake, sauce remoulade Traditional English scone Cornish clotted cream, butter, strawberry and rhubarb jam, kaya jam

### 26<sup>th</sup> Aug - 1<sup>st</sup> Sep

Stove:	Seasonal Soup of the Day (V)
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Roast beef, green pepper corn sauce  
Roasted sustainable barramundi, cherry tomato, red onion, white wine  
Crispy potatoes, parsley  
Organic vegetable

Oven: Vegetable & potato curry puffs (V)  
Crispy blue swimmer crab cake, sauce remoulade  
Traditional English scone  
Cornish clotted cream, butter, strawberry and rhubarb jam, kaya jam

## Desserts stand

Raspberry mousse with panna cotta  
Passionfruit Lamington  
Opera slices  
Red velvet cake with cream cheese frosting  
Chocolate pistachio financier