

Chinese New Year High Tea Menu | February 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, Monogram by 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, Monogram by Gryphon tea and chilled juices

SGD 35.00 per child (age 5 to 12 years)

Charcuterie

24 months aged serrano ham

Truffle salami

Cantaloupe 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

28th January – 3rd February

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

Seafood: Devilled cage free egg – avocado, coriander, trout roe
Assorted sustainable Maki rolls & Nigiri sushi
Double happiness and good luck sustainable yu sheng, Norwegian salmon

Vegetarian: Caramelized mushroom & onion tartlet, parmesan custard (V)
Chickpea hummus, carrot & cucumber sticks (V)

4th February – 10th February

Meat: Lye bread roll – Swiss farmers 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
Double happiness and good luck sustainable yu sheng, Norwegian salmon

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

10 | SCOTTS

11th February – 17th February

- 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
Double happiness and good luck sustainable yu sheng, Norwegian salmon
- 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)

18th February – 24th February

- 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
Double happiness and good luck sustainable yu sheng, Norwegian salmon
- Vegetarian: Camembert sandwich – multigrain bread, roasted apple, arugula lettuce (V)
Chickpea hummus, carrot & cucumber sticks (V)

25th February – 03rd March

- Meat: Roast beef sandwich – Yorkshire pudding, sauce remoulade
Roasted chicken sandwich – multigrain bread, herb cream cheese, celery, pine nuts
- Seafood: Devilled Cage free Egg – avocado, coriander, trout roe
Assorted sustainable Maki rolls & Nigiri sushi
Double happiness and good luck sustainable yu sheng, Norwegian salmon
- Vegetarian: Caramelized mushroom & onion tartlet, parmesan custard (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

28th January – 3rd February

- 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

10 | SCOTTS

4th February – 10th February

- Stove:** Seasonal Soup of the Day (V)
Wok fried chicken thigh, pineapple, bell pepper, onions, sweet & sour sauce
Steamed sustainable barramundi fillet, Hong Kong style
Broccoli, braised smoked oyster, Japanese flower mushrooms, fatt choy
Steamed organic jasmine rice (V)
Steamed char siew pau
- Oven:** Crispy fried prawn & chicken wonton, chilli dip
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 February – 17th February

- Stove:** Seasonal Soup of the Day (V)
Slow roasted beef rump, mustard & herb crust, sauce béarnaise
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

18th February – 24th February

- 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

25th February – 03rd March

- Stove:** Seasonal Soup of the Day (V)
Hungarian beef goulash, paprika, potatoes, sour cream, parsley
Roasted Norwegian Atlantic Salmon fillet, citrus herb crust
Baked Pilaf rice
Sautéed zucchini, mint (V)
- Oven:** Roasted mushroom bread & butter pudding (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

10 | SCOTTS

Desserts stand

Red velvet cake slice
Mandarin orange chiffon cake
Rhubarb and raspberry crumble tart
Osmanthus flower tea jelly, wolfberries
Crispy nian gao, sweet potatoes
Assorted Chinese New Year cookies

Honey pomelo
Mandarins
Assorted berries