

# 10 | SCOTTS

## High Tea Menu | June 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

#### 03<sup>rd</sup> Jun—09<sup>th</sup> Jun

Meat: Air dried beef sandwich, rye bread, gherkin, horseradish cream cheese

Farmers sandwich, roasted chicken breast, celery, grape, mayonnaise

Seafood: Smoked salmon sandwich, malt bread, dill, cream cheese

Assorted sustainable sushi & maki

Vegetarian: Vegetable pastries

Caprese skewers, cherry tomato, bocconcini mozzarella, basil, extra virgin olive oil

#### 10<sup>th</sup> Jun—16<sup>th</sup> Jun

Meat: Black forest ham sandwich, gruyere cheese, rocket, sundried tomato, ciabatta

Smoked chicken scrolls, guacamole, tomatoes, coriander

Seafood: Crabmeat choux bite, choux pastry, blue swimmer crab meat salad, chive, lemon

Assorted sustainable sushi

Vegetarian: Cucumber & cream cheese sandwich, white bread triple decker

Stuffed grape leaves, rice, blackcurrant, cinnamon, extra virgin olive oil, lemon

# 10 | SCOTTS

## 17<sup>th</sup> Jun—23<sup>rd</sup> Jun

- Meat: Beef pastrami sandwich, sauerkraut, gherkin, Russian dressing, sour dough bread  
Grilled chicken sandwich, kale, tomato, red onion, basil mayonnaise, malt bread
- Seafood: Sustainable smoked salmon, dill, cream cheese, dark bread  
Assorted sustainable sushi
- Vegetarian: Brie de meaux crostini, fig jam, chervil  
Chickpea hummus, paprika, organic vegetable

## 24<sup>th</sup> Jun—30<sup>th</sup> Jun

- Meat: Ham & cheese laugen roll, cooked ham, gruyere cheese, Dijon mustard  
Spice roasted chicken sandwich, celery, apple, chive, white bread
- Seafood: Skip jack tuna sandwich, red onion, parsley, mayonnaise, corn bread  
Assorted sustainable sushi
- Vegetarian: Grilled vegetable sandwich, ciabatta bread, provolone cheese, basil pesto  
Bell pepper with feta cheese, chervil

### **Healthy salad bar**

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

### **Induction Stove & Miele Oven**

#### 03<sup>rd</sup> Jun—09<sup>th</sup> Jun

- Stove: Seasonal soup of the day (V)  
Beef pot roast – slow roasted beef chuck, root vegetables, potatoes, gravy  
Roasted Norwegian salmon fillet, caper sauce  
Crushed potatoes, sour cream, scallion  
Organic vegetable
- Oven: Mushroom bread & butter pudding, thyme, parmesan cheese  
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

#### 10<sup>th</sup> Jun—16<sup>th</sup>

- Stove: Seasonal soup of the day (V)  
Slow cooked lamb shank moussaka, potato, eggplant, gruyere cheese  
Hunter's wife chicken stew  
Mashed potato, nutmeg (V)  
Organic vegetable
- Oven: Prawn & mussel pot pie, white wine cream sauce, herbs, puff pastry crust

# 10 | SCOTTS

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

## 17<sup>th</sup> Jun—23<sup>rd</sup> Jun

Stove: Seasonal soup of the day (V)  
Beef Bourguignon, root vegetable, mushroom, pearl onion  
Roasted sustainable barramundi, cherry tomato, red onion, white wine  
Roasted potatoes, garlic, rosemary  
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

## 24<sup>th</sup> Jun—30<sup>th</sup> Jun

Stove: Seasonal soup of the day (V)  
Hungarian beef goulash, paprika, potatoes, sour cream, parsley  
Slow cooked chicken & mushroom stew, white wine cream sauce, parsley  
Crispy potatoes, parsley  
Organic vegetable

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  
Coconut and lime scones  
Cornish clotted cream, butter, strawberry and rhubarb jam, kaya jam

## **Desserts stand**

Raspberry panna cotta  
Coconut cake  
Assorted macaroon  
Plasir Sucre chocolate slice  
Baked berries tart