

# 10 | SCOTTS

## High Tea Menu November 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 –

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

#### 04<sup>th</sup> Nov—10<sup>th</sup> Nov

Meat: Bite size Yorkshire pudding, roasted beef, horseradish cream  
Cranberry, apple, celery, chicken, mayonnaise, lettuce, brioche bites

Seafood: Sustainable smoked salmon  
Assorted sustainable sushi & maki

Vegetarian: Root Vegetable pasties  
Chickpeas hummus, paprika (V)

#### 11<sup>th</sup> Nov—17<sup>th</sup> Nov

Meat: Cooked ham sandwich, gruyere cheese, rocket, sundried tomato, ciabatta  
Smoked chicken, celery, parsley, mayonnaise, crostini

Seafood: Sustainable prawn cocktail, bloody mary style  
Assorted sustainable sushi

Vegetarian: Provencal vegetable tart, rucola pesto (V)  
Goat cheese stuffed bell pepper, chervil

#### 18<sup>th</sup> Nov—24<sup>th</sup> Nov

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

Seafood: Blue swimmer crab meat salad, chive, lemon, compressed watermelon  
Assorted sustainable sushi

Vegetarian: caramelized fig & meredith goats cheese tart, thyme, honey (V)  
Pickle pumpkin, pumpkin puree.

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## 25<sup>th</sup> Nov—01<sup>st</sup> Dec

- Meat: Black forest ham sandwich, gruyere cheese, rocket, sundried tomato, ciabatta  
Celery, mayonnaise marinated chicken, brioche bites, chervil
- Seafood: Sustainable prawn cocktail,  
Assorted sustainable sushi
- Vegetarian: Cucumber & cream cheese sandwich, white bread triple decker (V)  
Heirloom cherry tomato, bocconcini mozzarella cheese, basil pesto (V)

### **Healthy salad bar**

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

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

#### 04<sup>th</sup> Nov—10<sup>th</sup> Nov

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

#### 11<sup>th</sup> Nov—17<sup>th</sup> Nov

- Stove: Seasonal Soup of the Day (V)  
Roasted lamb shoulder, rosemary herb, garlic, Red wine sauce  
Oven roasted Norwegian salmon fillet, herb crushed  
Organic vegetables
- Oven: Vegetable & potato curry puffs (V)  
Chickpea herb falafel (V)  
Traditional English scone  
Cornish clotted cream, raspberry jam, kaya jam

#### 18<sup>th</sup> Nov—24<sup>th</sup> Nov

- Stove: Seasonal Soup of the Day (V)  
Slow roasted beef chuck, root vegetables, potatoes, gravy  
Oven roasted chicken leg, herb mustard  
Crushed potatoes, sour cream, scallion  
Organic vegetable
- Oven: Vegetable & potato curry puffs (V)  
Sustainable seafood pie-green peas, cheesy mashed potato, dill  
Traditional English scone  
Cornish clotted cream, raspberry jam, kaya jam

#### 25<sup>th</sup> Nov—01<sup>st</sup> Dec

- Stove: Seasonal Soup of the Day (V)  
Roasted lamb of the day, rosemary herb, garlic, red wine sauce  
Oven roasted sustainable barramundi, tomato caper salsa  
Organic vegetables  
Crispy potatoes, parsley
- Oven: Vegetable & potato curry puffs (V)  
Baked truffle arancini  
Traditional English scone  
Cornish clotted cream, raspberry jam, kaya jam

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## **Desserts stand**

Mango sago pudding, egg biscuits

Caramelia mousse, chocolate crumbles

Green tea mousse, Azuki bean, green tea moss sponge

Raspberry tart, caramelized almond

Earl grey madeleine