IO SCOTTS

A LA CARTE
12:00pm to 10:00pm

**10 Scotts favorites**
- Popiah - Fresh Spring Roll, Braised Turnip, Sustainable Prawns, Boiled Cage Free Egg, Peanuts
- Local Vegetable Curry Puffs
- Spiced Sweet Potato Samosas, Mint Sauce
- Crispy Blue Swimmer Crab Salad, Remoulade Sauce
- 12 Chargrilled Satays, Condiments

**Savories**
- Hummus, Toasted House Bread
- Smoked Salmon, Capers, Shallots, Dill, Cream Cheese, House Bread
- Croque Monsieur, White Toast, Ham, Cheese
- Artisanal Cheese, Homemade Bread, Chutney
- Roasted Chorizo Sausage, Mustard, Sourdough

**Sweets**
- Homemade Pastries - Croissant, Rolls, Danish Pastries, Muffin, Local Specialties
- Toasted Crumpets, Cornish Clotted Cream, Raspberry Jam, Kaya Jam
- Fresh Berries
- Ice Cream & Sherbets, 100ml Cup

**COFFEE AND CHOCOLATE**

- **Hot and Cold Chocolate** 5
- **Coffee** 5
  - Latte / Flat White / Cappuccino / Macchiato / Americano / Mocha / Espresso
  - Double Espresso / Decaffeinated Coffee / Cold Drip Coffee

**WINES AND CHAMPAGNE**

<table>
<thead>
<tr>
<th>Type</th>
<th>180ml</th>
<th>1500ml</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Champagne</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Perrier-Jouet, Grand Brut, Epernay, France, Nv</td>
<td>22</td>
<td>180</td>
</tr>
<tr>
<td><strong>White Wine</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Babich Black Label, Sauvignon Blanc, Marlborough, New Zealand, 2018</td>
<td>12</td>
<td>100</td>
</tr>
<tr>
<td>Domaine Regis Jouan Sancerre, France, 2018</td>
<td>16</td>
<td>130</td>
</tr>
<tr>
<td>Château De Chamirey, Mercurey, Chardonnay, France</td>
<td>17</td>
<td>140</td>
</tr>
<tr>
<td><strong>Rose Wine</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chateau D’esclans, Whispering Angel Rose, Cotes De Provence, France, 2018</td>
<td>15</td>
<td>125</td>
</tr>
<tr>
<td><strong>Red Wine</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vina Pedrosa Cépa Gaviñan, Ribera Del Dueo, Spain, 2015</td>
<td>14</td>
<td>110</td>
</tr>
<tr>
<td>Carrick Unravelled, Pinot Noir, New Zealand, 2017</td>
<td>16</td>
<td>130</td>
</tr>
<tr>
<td>KAESLER STONESHORE, Shiraz, Barossa Valley, South Australia, 2017</td>
<td>15</td>
<td>125</td>
</tr>
<tr>
<td>Domaine Alain Jaume, Châteauneuf-Du-Pape, France, 2014</td>
<td>21</td>
<td>170</td>
</tr>
</tbody>
</table>

Vegetarian, may contain egg and dairy  Signature Item

All prices quoted are subject to 10% service charge and prevailing government taxes in Singapore dollars.
Our master tea blenders have lovingly handpicked and sourced the world's finest tea leaves and herbs to curate an exquisite tea drinking experience for our guests. Browse our specially curated menu for 10 Scotts and enjoy the beauty of tea drinking at its finest.

BLACK TEA

SPECIAL BREAKFAST
This blend of black teas from Assam, Ceylon and Kenya yields a full-bodied palate, boasting of rich malty notes with floral undertones.

EARL GREY CLASSIC
A quintessentially British tea infused with citrus and Bergamot, producing a textured yet soft and rounded palate. The tea finishes off on a woody note with a slight tartness.

DARJEELING ROYAL FLUSH
A bright golden cup that opens with a woody and sweet floral aroma with a long finish.

BOMBAY CHAI
A full flavoured spiced Indian black tea. This intensely aromatic blend has a nose of cloves, nutmeg, cinnamon and a hint of tobacco. Characterised by bold spice and liquorice profiles, it is wonderfully rich and complex on the palate.

ORANGE
A golden-orange liquor that opens with a beautiful floral nose. It is characterized with bright citrus clarity balanced with rounded orange notes.

OOLONG

IRON BUDDHA SUPERIOR
This hand rolled blend is lightly oxidized, which produces a medium bodied tea. It opens with floral, peach, apricot and distinct tanginess on the nose.

GOLD MOSCATO OOLONG
This blend has a voluminous body tinged with complex flavor characteristics and a natural sweetness. It opens with the fragrance of grapes and delicate rosehips on the nose.

WHITE TEA

ROYAL JADE PEONY
A rounded fruity nose boasting notes of apricot, almond kernel and dried nuts. This blend has a light body with a dried grassy fig profile and mild astrangency.

GREEN TEA

SHIZUOKA SENCHA
A summer-harvested green tea that is grown under shaded sunlight. Vivid marine and dry grassy notes paired with delicate soft tannins.

DRAGONWELL
A pan roasted green tea from Hangzhou, China, that opens with mellow notes of spring vegetables tempered with roasted chestnuts.

JASMINE DRAGON PEARLS
A light and aromatic cup that is sweet, velvety and beautifully perfumed. Each hand rolled pearl is layered and dried with jasmine flowers to allow the scent to be infused organically.

MATCHA VANILLA SENCHA
A silky smooth and creamy green tea with a buttersly profile. It opens with sweet vanilla notes tempered with a slightly burnt finish.

MORNING DEW
A bright cup infused with crisp and floral notes of spring flowers and ripened berries.

HERBAL INFUSION

BAEL & PANDAN
A golden-yellow liquor with aromas of citrus peels, pandan leaves and fresh soil. It opens with distinct pandan and herb flavours, balanced with citrus attributes.

PEACH NECTAR
A well-rounded palate with notes of peach and base notes of candied white stone fruits.

AFRICAN SUNSET
A caffeine-free blend of African honeybush, marigold and lemon myrtle, leaving notes of freshly plucked herbs on the nose and palate.

VANILLA LEMONGRASS
This blend has pronounced aromas of creamy vanilla and lemongrass. It opens with distinct citrus and lemongrass notes with a light finish.

CHAMOMILE
A beautiful golden-hued cup cultivated in the Nile Delta, Egypt. This tisane produces an immensely rich and velvety palate, with honey-like notes. The perfect remedy to help ease a busy mind.

TURKISH APPLE
A bright and crisp liquor infused with fresh cut apples and apple pie notes. It has a sweet entry on the palate with juicy, crunchy apple flavours.

PINK ROSE BUDS
A clean and delicate infusion with an ethereal rosy nose that reminisces a rain-washed English rose garden.

PEPPERMINT
A refreshing infusion with an intense peppermint nose. It leaves a distinct cool and minty sensation on the palate, leaving one feeling refreshed and rejuvenated. It is perfect as a nightcap or digestif.