




# 10 | SCOTTS

## À LA CARTE

12:00pm to 10:00pm

### SNACKS

 Hummus, Sourdough Bread	14
 Citrus Marinated Green & Black Olives	14
 Local Vegetable Curry Puffs	14
 Spiced Sweet Potato Samosas, Mint Sauce	14
Assorted Satays, 12 pieces, Peanut Sauce Condiments	16
Smoked Salmon Tartine, Capers, Shallots, Dill, Cream Cheese, Sourdough Bread	18
 Artisanal Cheese Selection, Homemade Bread, Chutney	18
Spanish Chorizo Sausage, Mustard, Sourdough Bread	18
Blue Swimmer Crab Cake, 100g, Remoulade Sauce, Lemon	20
Croque Monsieur, Pork Ham, Gruyere Cheese, Béchamel Sauce, Sourdough Bread	20
 Good Catch Fish Burger, Plant-Based Cheddar Cheese, Lettuce, Tomato, Onion, French Fries	25

### SWEETS

 Homemade Pastries	14
 Fresh Berries & Fruits	14
Ice Cream & Sherbets, per 100ml cup	6

### COFFEE, TEA AND CHOCOLATE

Coffee - Lavazza Tierra Rainforest Alliance Certified 6  
Latte / Cappuccino / Macchiato / Americano / Mocha / Decaffeinated Coffee / Cold Drip Coffee

Tea 8

*Please refer to page 2 for the extensive tea menu*

54.5% Barry Callebaut Hot Chocolate 8

### WINES AND CHAMPAGNE

	180ml	Magnum 1500ml
<b>Champagne</b>		
Barons de Rothschild Brut, France, NV	24	195
<b>White Wine</b>		
Babich Black Label, Sauvignon Blanc, Marlborough, New Zealand, 2020	16	120
Château de Chamirey, Chardonnay, Mercurey, France, 2017	17	140
<b>Rose Wine</b>		
Château d'Esclans, Whispering Angel Rose, Côtes de Provence, France, 2020	18	150
<b>Red Wine</b>		
Viña Pedrosa Cepa Gavilan, Tempranillo, Ribera del Duero, Spain, 2016	14	110
Carrick Unravelled, Pinot Noir, Central Otago, New Zealand, 2018	16	130
Domaine Alain Jaume 'Le Miocène', G.S.M., Châteauneuf-du-Pape, France, 2015	21	180



Vegetarian, may contain egg and dairy



Plant-based

All prices quoted are subject to 10% service charge and prevailing government taxes in Singapore dollars.



## MONOGRAM

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 making at its finest.

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### 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.

#### EIGHT TREASURES

A year of longevity, beauty and youthful begins with a kaleidoscope of florals and herbs, layered with floral notes of roses and sublime nuance of white chrysanthemum. The sweetness of dates and berries linger on finish, like a warm embrace.

#### LYCHEE ROSE

A exquisite black tea infused with sweet lychee and a light sprinkle of rose petals and rose water.

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### OOLONG

#### BEAUTY OF THE EAST

Flowery, green, grassy aromas and flavours with a woody base. Slight astringency and a leafy/stemmy character gives the tea a leaner profile.

#### GOLD MOSCATO OOLONG

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

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### WHITE TEA

#### ROYAL JADE PEONY

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

#### POMEGRANATE RUBY

Intensely fruity with forward aromas of crunchy red apple, citrus, and pomegranate. On the palate, pomegranate dominates, leading to a juicy melange of flavours such as summer pudding, bubble gum, apple, citrus, perfumed white flowers, apricot and melon.

### 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.

#### SAKURA FLOWER

A blend of milky, floral fragrance with notes of grass, umami and cherries, all with a stimulating astringent finish.

#### LEMON GINGER

Beautiful notes of lemon, yellow fruits, citrus zest, hints of white and yellow flowers, and a delicate underlying layer of ginger. The flavours are zesty and a little spicy with some coolness on the mid-palate. Rejuvenating and fresh, the flavours and balance in this tea is outstanding.

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### HERBAL INFUSION

#### PEACH NECTAR

A well-rounded palate with top notes of peach and base notes of candied white stone fruits

#### VANILLA LEMONGRASS

This blend has pronounced aromas of creamy vanilla and lemongrass. It opens with a 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.

#### PINK ROSE AND MARIGOLD

Nuanced rosy aromas are supported by white and yellow flowers on a perfumed bouquet. The palate is layered with floral attributes, finishing found, smooth, restrained and mild.

#### 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.