






10 | SCOTTS


À LA CARTE

12:00pm - 10:00pm


APPETISER & SNACKS

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|---|----|
|  Popiah – Spring Roll, Braised Turnip, Prawns, Boiled Egg, Peanut | 8 |
| Rojak – Local Vegetables, Fruits, Bean Curd, Shrimp Paste, Peanut | 14 |
|  Hummus, Sourdough Bread | 14 |
|  Citrus Marinated Green and Black Olives | 14 |
|  Local Vegetable Curry Puffs | 14 |
|  Spiced Sweet Potato Samosas, Mint Sauce | 14 |
| Assorted Satay, Peanut Sauce Condiments, 12 pieces | 16 |
| Smoked Salmon Tartine, Capers, Shallots, Cream Cheese, Sourdough Bread | 18 |
| Spanish Chorizo Sausage, Mustard, Sourdough Bread | 18 |
| Blue Swimmer Crab Cake, 100g, Remoulade Sauce, Lemon | 20 |


SANDWICHES

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| Croque Monsieur, Pork Ham, Gruyere Cheese, Béchamel Sauce, Sourdough Bread | 20 |
| Triple Decker – Chicken Breast, Cage-Free Egg, Lettuce, Tomato, Mayonnaise, French Fries | 25 |
| Australian Grass-Fed Beef Cheeseburger – Dill Pickles, Lettuce, Tomato, Ketchup, French Fries | 25 |
|  Good Catch Fish Burger, Plant-Based Cheddar Cheese, Lettuce, Tomato, Onion, French Fries | 25 |

SEAFOOD

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|  Carrot Cake – Radish, Turnip, Egg, Prawns, Chilli Paste, Condiments | 25 |
|  Fish & Chips – Tartar Sauce, Lemon, Malt Vinegar | 28 |




CURRIES

| | |
|---|----|
|  Thadka Dhal – Indian Yellow Lentil Stew, Spices, Herbs, Basmati Rice, Papadums, Condiments | 18 |
| Chicken Curry – Chicken, Spices, Coconut Milk, Biryani Rice, Condiments | 25 |
| Beef Rendang – Braised Australian Beef, Local Spices, Coconut, Jasmine Rice, Condiments | 25 |

RICE

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| Hainanese Chicken Rice – Poached Chicken, Ginger Rice, Chicken Broth, Condiments | 25 |
|  Nasi Goreng – Fried Organic Jasmine Rice, Cage-Free Egg, Chicken, Sustainable Prawn, Chilli, Lime | 25 |

NOODLES

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|---|----|
|  Mee Goreng – Wok-Fried Yellow Noodles, Organic Vegetables, Chicken, Sustainable Prawns, Chilli, Lime | 25 |
|  Hokkien Mee – Braised Egg and Rice Noodles, Sustainable Prawns, Squid, Bean Sprouts | 25 |
|  Laksa – Rice Vermicelli, Black Tiger Prawns, Fish Cake, Bean Curd, Bean Sprouts, Coconut Gravy | 25 |



Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. www.asc-aqua.org



Vegetarian, may contain egg and dairy



Plant-Based

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

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À LA CARTE

12:00pm - 10:00pm

DESSERTS

| | |
|--|----|
| Ice Cream and Sherbet, per 100ml cup | 6 |
| Seasonal Fresh Fruits | 14 |
| Goreng Pisang | 14 |
| Homemade Pastries | 14 |
| Artisanal Cheese Selection – Homemade Bread, Chutney, Nuts | 20 |

Last order for food by 9:30pm

BEVERAGES

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| Coffee – Lavazza Tierra Rainforest Alliance Certified | 6 |
| Latte / Cappuccino / Macchiato / Americano / Mocha / Decaffeinated Coffee / Cold Drip Coffee | |
| Tea | 8 |
| <i>Please refer to the extensive tea menu</i> | |
| 54.5% Barry Callebaut Hot Chocolate | 8 |
| Fresh Fruit and Vegetable Juices | 8 |
| Orange / Green Apple / Pineapple / Watermelon / Carrot | |
| Mineral Water | |
| Still or Sparkling – 25cl / 75cl | 5 / 10 |
| Soft Drinks | 5 |
| Coke / Coke Zero / Sprite / Ginger Ale | |

WINES AND CHAMPAGNE

Champagne

| | 180ml | Magnum 1500ml |
|---------------------------------------|-------|------------------|
| Barons de Rothschild Brut, France, NV | 24 | 195 |

White Wine

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|---|----|-----|
| Babich 'Black Label', Sauvignon Blanc, Marlborough, New Zealand, 2020 | 16 | 120 |
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|---|----|-----|
| Château de Chamirey, Chardonnay, Mercurey, France, 2017 | 17 | 140 |
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Rosé Wine

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| Château d'Esclans, Whispering Angel Rosé, Côtes de Provence, France, 2020 | 18 | 150 |
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Red Wine

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| Viña Pedrosa Cepa Gavilan, Tempranillo, Ribera del Duero, Spain, 2017 | 14 | 110 |
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| Carrick Unravelled, Pinot Noir, Central Otago, New Zealand, 2018 | 16 | 130 |
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|---|----|-----|
| Domaine Alain Jaume 'Le Miocène', G.S.M., Châteauneuf-du-Pape, France, 2016 | 21 | 180 |
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DRAUGHT BEERS

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|-------------------|---------|
| Tiger / Edelweiss | 10 / 12 |
|-------------------|---------|

BOTTLED BEERS

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|--|----|
| Corona / Asahi / Heineken / Pure Blonde / Guinness | 14 |
|--|----|

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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.

BLACK TEA

SPECIAL BREAKFAST

A blend of black teas from Assam, Ceylon and Kenya that yield a full-bodied palate, boasting 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 youth begins with a kaleidoscope of florals and herbs, layered with floral notes of roses and sublime nuance of white chrysanthemum. Sweetness of dates and berries linger on the finish, like a warm embrace.

LYCHEE ROSE

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

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.

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 are outstanding.

HERBAL INFUSION

PEACH NECTAR

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

VANILLA LEMONGRASS

With pronounced aromas of creamy vanilla and lemongrass, this memorable blend 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.

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, and a finishing that is 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.