






# 10 | SCOTTS


## À LA CARTE

12:00pm - 10:00pm


### APPETISER & SNACKS

 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

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

 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

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

 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](http://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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### 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

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	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>Rosé Wine</b>		
Château d'Esclans, Whispering Angel Rosé, Côtes de Provence, France, 2020	18	150
<b>Red Wine</b>		
Viña Pedrosa Cepa Gavilan, Tempranillo, Ribera del Duero, Spain, 2017	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, 2016	21	180

### DRAUGHT BEERS

Tiger / Edelweiss	10 / 12
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### BOTTLED BEERS

Corona / Asahi / Heineken / Pure Blonde / Guinness / Heineken O.O	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.

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### 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

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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 are 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

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.