

# 10 | SCOTTS

## Seasonal Afternoon Tea Set

98++ per Adult (Champagnes, Wines, Themed Cocktails & Mocktails)

88++ per Adult (Themed Cocktails & Mocktails)

58++ per Adult (Chilled Juices, Coffee & Tea)

### *Cold Course*

Smoked Salmon Gravad Lax, Blinis, Sour Cream

Blue Swimmer Crab Meat, Yarra Valley Caviar, Egg Foam, Chive Oil

18-month Aged Parma Ham, Toasted Focaccia, Olive Tapenade

Organic Heirloom Tomatoes, Buffalo Mozzarella, Basil Pesto

### *Hot Course*

Crispy Curry Puff, Curry Leaf, Chilli

Braised Australian Beef Brisket, Celeriac Purée, Rutabaga, Horseradish

 Plant-Based Fish Cake, Potato Cream, Leek Ragout, Leek Ash

Pepper Crusted Yellowfin Tuna Loin, Red Onion Compote

### *Sweet Course*

Homemade Seasonal Scones, Clotted Cream, Berry Jam

Strawberry Tart, Lemon Curd

Rhubarb Cream, Rhubarb Compote

Manjari Chocolate Tart

Salted Caramel Ice Cream

Selected Seasonal Fruits

# IO | SCOTTS

## Beverages

### Chilled Juice

Orange / Pineapple

### Coffee

Latte / Cappuccino / Macchiato / Americano / Mocha / Decaffeinated Coffee / Cold Drip Coffee

### Tea

*Please refer to the extensive tea menu*

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### Themed Mocktail

#### BLOSSOM

*Grapefruit Juice, Pineapple Juice,  
Calamansi Juice, Lemon Juice, Lemon Syrup*

#### MINTY

*Cucumber Juice, Mint Syrup,  
Pistachio Syrup, Lemon Juice, Lime Juice*

#### BERRY FIZZ

*Cranberry Juice, Lemon Juice,  
Grenadine Syrup, Ginger Ale*

### Themed Cocktail

#### BREEZY

*Rum, Campari, Pineapple Juice,  
Calamansi Juice, Mango Syrup*

#### SUNSHINE

*Vodka, Pear Liqueur, Pear Syrup,  
Lemon Juice*

#### DAFFODIL

*Gin, Cointreau, Menthe Pastille,  
Orange Juice*

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## Champagne

Barons de Rothschild Brut, France, NV

## White Wine

Babich 'Black label', Sauvignon Blanc, Marlborough, New Zealand, 2020

Château de Chamirey, Chardonnay, Mercurey, France, 2016

## Red Wine

Viña Pedrosa Cépa Gavián, Tempranillo, Ribera del Duero, Spain, 2016

Carrick Unravalled, Pinot Noir, New Zealand, 2018

## Beer

Tiger Draught



## 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.