



SCARLETT

WINE BAR & RESTAURANT

PATÉS & TERRINES

Pâté de Champagne	410
Black pork, poultry flavored cognac, country side pâté	
Pork Rillettes	480
Homemade with kurobuta pork meat	
Terrines & Pâtés Board	720
Chef's selections	
French Paradox	720
South West of France foie gras terrine	

FIRST IMPRESSION

Lyonnaise Salad	380
Frisée lettuce, smoked duck breast, duck gizzard, poached egg, bacon, foie gras terrine	
Sardines en Boîte	420
Canned Spanish imported sardines, toast, salted butter	
Egg Mimosa Revisited	420
Mayo beetroots, baby greens	
Niçoise Salad	480
Mesclun salad, white anchovies, Spanish tuna, black olives, quail eggs, basil oil	
Smoked Salmon Rocket Salad	520
Rocket salad served with smoked salmon, old balsamic dressing	
Burgundy Snails	680
Snails in garlic and parsley butter	
Lobster Caesar Salad	690
Cos lettuce, garlic, anchovies, bacon, grilled half lobster served with caesar dressing	
Tortellini Foie Gras	780
Supreme sauce, tarragon flavoured	
Pan Fried Foie Gras	820
Rocket salad, honey raspberry sauce	

SCARLETT SIGNATURES

APPETIZER

L'Os à Moëlle, Échalotes et Poivre Noir	580
Bone marrow, shallots and black pepper	
Le Pâté en Croûte	580
Black pork and French foie gras mantled in a homemade puff pastry	
Le Crabe Royal d'Alaska	620
Alaskan King Crab, prepared as a salad, mango, avocado	
Foie Gras Duo	720
South west of France pan fried foie gras and terrine	
Tarte soufflé aux Gambas	830
Tiger prawn tart soufflé, creamy lobster bisque	

MAIN COURSE

Le Confit de Canard	680
Duck leg confit, pommes rissolées	
Lamb Shank	760
Slow cooked natural jus, seasonal vegetables	
Le Coquelet de Ferme Rôti aux herbes de Provence	720
Roasted baby chicken, Provencal herbs, Truffle mashed potatoes	
La Joue de Boeuf	850
Wagyu beef cheek braised for 12 hours, sauteed mushrooms, mashed potatoes	
La Quenelle de brochet	860
Pike fish dumpling moose, Chardonnay sauce	

THE GRILL

4-6 WEEKS DRY AGED AUSTRALIAN WAGYU*

Rib Eye	250g.	1,650
Striploin	350g.	1,850
La Côte de Boeuf	1 Kg.	2,550
Prime Rib with bone (1 Kg)		

Served with béarnaise, black pepper, blue cheese sauce and potato wedges

WAGYU BEEF MARBLING 9

Rib Eye	250g.	2,200
Striploin	250g.	2,400

AUSTRALIAN WAGYU BEEF 240 DAYS GRAIN FED*

Rib Eye	250g.	1,350
Tenderloin	250g.	1,450
Striploin	300g.	1,650

Le Chateaubriand 2,450
The King of prime cuts, tenderloin center-cut (600g.)

La Côte de Boeuf 150 days grain fed 2,250
Prime Rib with bone (1 Kg.)

AUSTRALIAN ANGUS GRASS FED BEEF

Rib Eye	250g.	1,150
Tenderloin	250g.	1,250
Striploin	300g.	1,450

LAMB & KUROBUTA

Dry aged Kurobuta 400g. Tomahawk	790
Organic Lamb Chop	820

*Grilled meats served with a potato wedges & a choice of béarnaise sauce, black pepper sauce or blue cheese sauce

THE GARDEN

Grilled Asparagus	310
Charcoal grilled fennel chinese cabbage salad	
Vegetable Ravioli	410
Cauliflower espuma, seasonal herbs	
Zucchini Tagliatelles	380
Zucchini, shiitake mushrooms, teriyaki dressing	
Charcoal Grilled Vegetables in Papillote	390
Grilled seasonal vegetable cooked in papillote	

THE OCEAN

Scottish Salmon	820
Salmon back, herbal butter	
Mediterranean Sea Bass	1,100
Meunière or grilled, fork crushed potato	
Grilled Tiger Prawns	1,150
Grilled tiger prawn, yuzu, coconut yellow curry	
Snow Fish	1,200
A la plancha, ginger-carrot sauce, green asparagus	
Scallops d'Hokkaido	1,300
Mashed potatoes, truffle sauce	
Whole Maine Lobster	1,400
Grilled, extra virgin oil dressing	

PROSCIUTTO & JAMÓN

Parma Ham	320
24 months dried cured Italian ham - 100 g.	
Jamón Iberico - 'Pata Negra'	850
36 to 48 months dried cured ham	

CHEESE AND COLD CUTS PLATTERS

Cold cut Board selection (4 cold cuts)	720
G-Board (3 cheeses, 3 cold cuts)	940
Scarlett Board (5 cheeses, 5 cold cuts, 1 pâté)	1,720

IMPORTED AOC CHEESE

Selection of 2, 3 or 5	310 / 490 / 790
Ask for a tour of our cheese counter	

TARTARES

Salmon	460
Salmon back, lime, argan oil, smoked à la minute, served with french fries and salad	
Tuna	480
Soya sauce, wasabi, ginger and coconut, served with french fries and salad	
Beef Tartare 'à la Montmartre'	780
Hand-cut beef tenderloin, served with french fries and salad	
L'Aller et Retour	780
Hand-cut beef tenderloin, pan seared, served with french fries and salad	

PASTAS & RISOTTO

Spaghetti, Fettuccini, Penne	
'Bolognese' braised beef in tomato sauce	440
'Wagyu' beef stew, mushrooms	440
'Carbonara' cream, crispy bacon, eggs	440
'Risotto Truffle' fresh asparagus and mushroom	440
'Olio & Scampi'	480
Aglio e olio with red chilli, pepper, prawns	
'Vongole' white wine, Atlantic clams	480

SOUPS

Traditional French Onion Soup	310
Beef consommé with Gruyère croûton	
Lobster Bisque	370
Creamy emulsion in a puff pastry dôme	
Mushroom and truffle soup	410
Porcini and sourdough, perfect egg	

ON THE SIDE

Creamy spinach, mesclun salad, French fries, mushroom fricassée, steamed rice, mixed vegetables, mashed potatoes, ratatouille, garlic bread	180
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SCARLETT FOOD MENU

Prices are subject to 10% service charge and applicable 7% government tax
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness Best homemade sour dough available for every tables enjoyment

Ask for our daily specials