



# SCARLETT

WINE BAR & RESTAURANT

## PATÉS & TERRINES

Pâté de Campagne	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	
Niçoise Salad	480
Mesclun salad, white anchovies, Spanish tuna, black olives, quail eggs, basil oil	
Pan Fried Foie Gras	480
Pumpkin veloute	
Tasmanian Smoked Salmon	480
Smoked salmon served with onion, caper and boiled egg	
Burrata Tomato Rocket Salad	520
Rocket salad served with Burrata cheese, tomato, 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	

## SCARLETT SIGNATURES

### APPETIZER

L'Os à Moelle, Tomato Chimichurri	580
Bone marrow, tomato chimichurri, crispy crumber	
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, mango, avocado, prepared as a salad	
Foie Gras Duo	720
South West of France pan fried foie gras and terrine	

### MAIN COURSE

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

### AUSTRALIAN WAGYU BEEF 240 DAYS GRAIN FED\*

Rib Eye	250g.	1,350
Tenderloin	250g.	1,450
Le Chateaubriand		2,450
The King of prime cuts, tenderloin center-cut (600g.)		
Beef Tomahawk 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

\*Served with potato wedges & a choice of béarnaise sauce, black pepper sauce or blue cheese sauce

### LAMB & KUROBUTA

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

Served with potato wedges and chimichurri sauce

## THE GARDEN

Grilled Asparagus	310
Coconut yellow curry	
Roasted Cauliflower	320
Whole Cauliflower served with tomato and garlic	
Kale Salad	380
Grilled kale, garlic, hummus, pomegranate seed	
Heirloom Tomato Platter	420
Trio tomato concasse, confit and crispy tomato	

## THE OCEAN

Tasmanian Salmon	820
Sautéed kales, ginger carrot coulis	
Grilled Octopus	820
Hummus, deep fried caper	
Mediterranean Sea Bass	1,100
Meunière or grilled, whole or fillet	
Grilled Tiger Prawns	1,150
Grilled tiger prawns, herbal brew	
Snow Fish	1,200
A la plancha, Chiangmai risotto	
Scallops d'Hokkaido	1,300
Parmigiano peggiano & truffle cream	
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 (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, lime, Argan oil, smoked à la minute, served with French fries and salad	
Tuna	480
Soy 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	

## PASTAS & RISOTTO

Homemade Fettuccini	
Bolognese	440
Braised beef in tomato sauce	
Carbonara	440
Cream, crispy bacon, eggs	
Risotto Truffle	440
Fresh asparagus and mushrooms	
Olio & Scampi	480
Aglio e olio with red chilli, pepper, prawns	
Vongole	480
White wine, Atlantic clams	

## SOUPS

Traditional French Onion Soup	310
Beef consommé with Gruyère and croûtons	
Lobster Bisque	370
Cream emulsion covered in a puff pastry dome	
Mushroom and truffle soup	410
Porcini and sourdough, perfect egg	

## ON THE SIDE

creamy spinach, mesclun salad, french fries, mushrooms 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