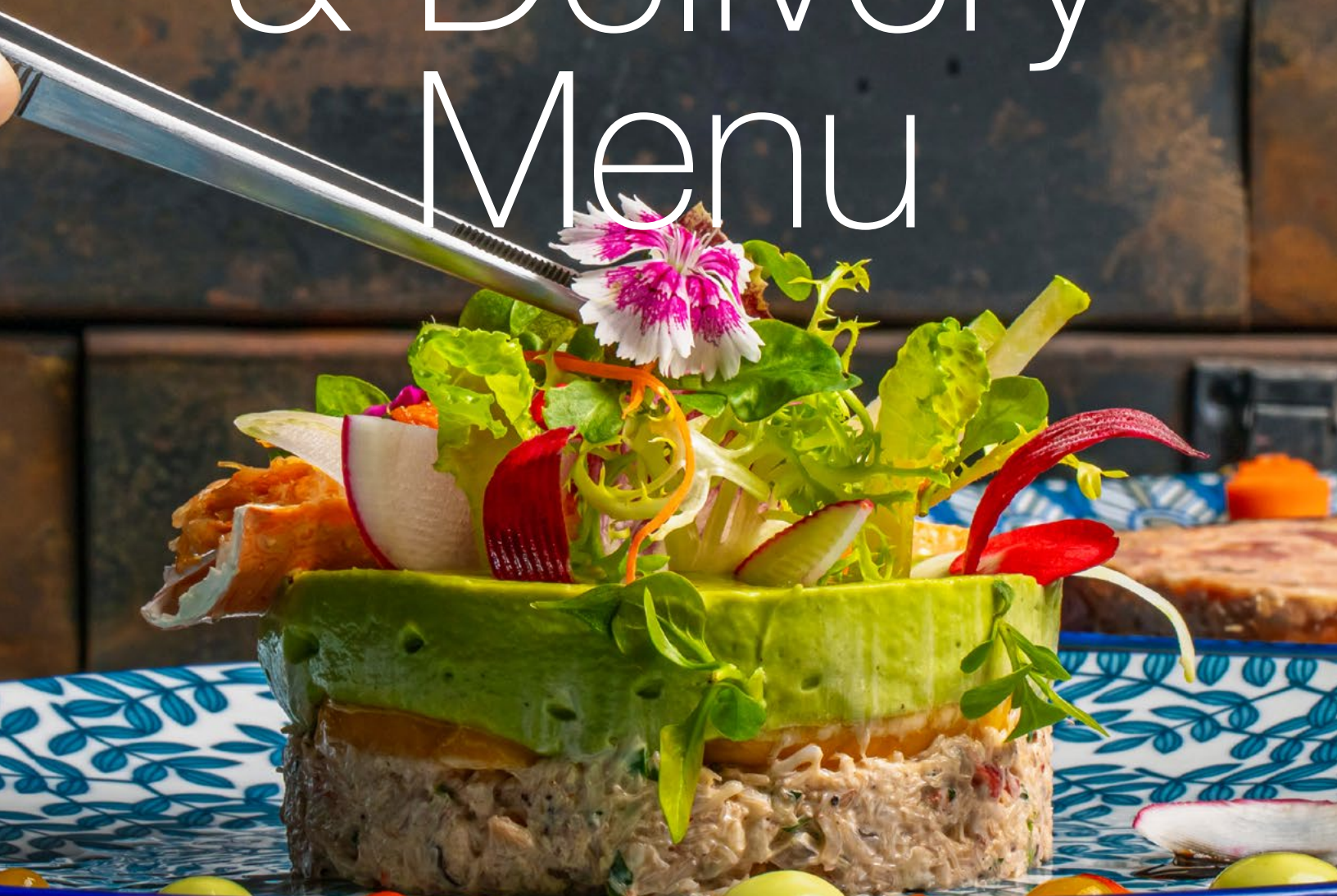
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Scarlett Takeaway & Delivery Menu



This menu is available every day between 12pm-11pm.
To order, please call **096 860 7990** or **LINE @scarlettbkk**



SPECIAL SET MENU

480

STARTER *Select 1*

Mushroom & Truffle Soup

Porcini mushroom, sourdough, perfect egg

French Onion Soup

Beef consommé with Gruyère and croûtons

Tomato confit

Serve with quinoa salad

Deviled eggs Salad

Eggs mayonnaise served with smoked salmon, iceberg salad and balsamic dressing

Caesar Salad

Cos lettuce, garlic, anchovies, bacon, Caesar dressing

Akami Tuna Salad

Akami tuna mi-cuit, rocket salad with parmesan cheese and balsamic reduction

Roasted Cauliflower

Whole Cauliflower, tomato and garlic sauce

Tasmanian Smoked Salmon

Smoked salmon served with onion, caper and boiled egg

MAIN COURSE *Select 1*

Chiang Mai Risotto Truffle

Chiang Mai rice, asparagus and mushrooms

Bolognese Fettucine

Minced beef, tomato sauce, house-made fettucine

Scampi Aglio e Olio Fettucine

Prawns, red chilli, pepper, house-made fettucine

Carbonara Fettucine

Cream, crispy bacon, egg, house-made fettucine

Pan-Fried Seabass Fillet

Served with crushed potatoes, capers, tomatoes and lemon sauce

Roasted Chicken Breast

Roasted chicken breast, Provençal herbs, truffle mashed potatoes

Duck Leg Confit

French duck leg confit, sautéed potatoes, duck jus

Stewed Beef Cheek

12 hours-braised wagyu beef cheek, sauteed mushrooms, mashed potatoes

Pork Loin

Organic Australian pork loin served with creamy polenta and red wine sauce

Smoked Pork Sausage

Pork sausage from Morteau served with stewed lentils





ENJOY 50% DISCOUNT

Caesar Salad	410 > 205
<i>Cos lettuce, garlic, anchovies, bacon, Caesar dressing</i>	
Bolognaise Fettucine	580 > 260
<i>Minced beef, tomato sauce, house-made fettucine</i>	
Carbonara Fettucine	580 > 260
<i>Cream, crispy bacon, egg, house-made fettucine</i>	

FIRST IMPRESSION

Sardines en Boîte	500
<i>Spanish sardines, toast, salted butter</i>	
Niçoise Salad	565
<i>Spanish tuna, white anchovies, black olives, quail eggs, mesclun salad, basil oil</i>	
Tasmanian Smoked Salmon	615
<i>Smoked salmon served with onion, caper and boiled egg</i>	
Tomato Confit	590
<i>Serve with quinoa salad</i>	
Le Crabe Royal d'Alaska	730
<i>Alaskan King Crab, mango, avocado, prepared as a salad</i>	
Lobster Caesar Salad	815
<i>Grilled half lobster, cos lettuce, garlic, anchovies, bacon, Caesar dressing</i>	

PATÉS & TERRINES

Paté de Campagne	485
<i>Kurobuta pork, Cognac, pistachios</i>	
Pork Rillettes	565
<i>House-made with Kurobuta pork</i>	

CHEESE & COLD CUTS

Cheese Selection of 1 *	200
<i>with house-baked sourdough bread</i>	
Cheese Selection of 2 *	365
<i>with house-baked sourdough bread</i>	
Cheese Selection of 3 *	580
<i>with house-baked sourdough bread</i>	
Cheese Selection of 5 *	930
<i>with house-baked sourdough bread</i>	
Parma Ham	380
<i>24 months dried cured Italian ham</i>	
Cold Cut Board	850
<i>4 cold cuts</i>	
Jamón Iberico "Pata Negra"	1,000
<i>36 to 48 months dried cured ham</i>	
G-Board	1,110
<i>3 cheese, 3 cold cuts, House-baked sourdough bread</i>	
Scarlett Board	2,025
<i>5 cheese, 5 cold cuts, 1 pâté, House-baked sourdough bread</i>	

**For selection of cheese and cold cuts, please contact the Scarlett Team*

PASTAS & RISOTTO

Truffle Risotto	520
<i>Chiang Mai rice, asparagus and mushrooms</i>	
Scampi Aglio e Olio Fettucine	665
<i>Prawns, red chilli, pepper, house-made fettucine</i>	



FROM THE LAND

Lamb Shank	760
<i>Slow cooked in natural jus, seasonal vegetables</i>	
Le Confit de Canard	800
<i>Duck leg confit, sautéed potatoes</i>	
La Joue de Boeuf	1,000
<i>12 hours-braised wagyu beef cheek, sauteed mushrooms, mashed potatoes</i>	

FROM THE GARDEN

Grilled Seasonal Vegetables	410
<i>Chef's Selection</i>	
Roasted Cauliflower	380
<i>Whole Cauliflower, tomato and garlic sauce</i>	
Kale Salad	450
<i>Grilled kale, garlic, hummus, pomegranate seeds</i>	

FROM THE GRILL

Lamb Chops *	970
Kurobuta Pork Tomahawk *	930
<i>Dry-aged, 400g</i>	
Australian Wagyu Beef 240 days Grain Fed	
Rib Eye (200g) **	1,590
Tenderloin (200g) **	1,710

**Served with potato wedges and chimichurri sauce*

***Served with potato wedges, Thai spicy sauce or red wine sauce*

FROM THE OCEAN

Tasmanian Salmon	970
<i>Sautéed kale, ginger carrot coulis</i>	
Scallops d'Hokkaido	1,530
<i>With mashed potatoes, truffle sauce</i>	

SOUPS

French Onion Soup	370
<i>Beef consommé with Gruyère and croûtons</i>	
Lobster Bisque	435
<i>Creamy emulsion in a puff pastry dôme</i>	
Mushroom & Truffle Soup	510
<i>Porcini mushroom, sourdough, perfect egg</i>	

ON THE SIDE

Mesclun salad, Mixed Vegetables	220
Mushroom Fricassee	220
French Fries	220
Truffle Mashed Potato, Mashed potatoes	220
Creamy spinach	220

DESSERT

70% Valrhona Chocolate Palet	420
<i>Crunchy praline, gluten free dessert</i>	