



## Brunch Set Summer 2021

3 Course \$298 | 4 Course \$348

Please inform staff of any food allergies prior to placing your order.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Scarlett Wine Bar & Café  
2 Austin Ave, Tsim Sha Tsui, Kowloon, Hong Kong  
+852 3565 6513

For Reservations  
clement@randblab.com

@scarlett\_hk

# First Impressions

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Sourdough Bread and Croissant  
with butter and jam

# Second Impressions

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Platter with Bite Size

French Oysters No.3  
Oysters from Brittany (2 pcs per person)

House-Cured Salmon Gravlax  
Served with lemon cream

Foie Gras Crème Brûlée  
Toast

Garden Salad  
House-made dressing

French Cheese & Cold Cut Selection  
Chef's choice

# Mains

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French Omelette  
Served with green salad  
Add black truffle +\$28

Fried Eggs  
Sunny side up or over easy, spinach and bacon

Eggs Benedict  
2 poached eggs on a toasted English muffin, spinach and hollandaise sauce, salmon or bacon

Scrambled Eggs  
Add black truffle +\$28

Le Confit de Canard  
Duck leg confit, mushrooms & bacon, duck sauce, mashed potatoes

Carbonara Choice of Spaghetti or Penne  
Cream, crispy bacon, parmesan

Sugo di Carne Choice of Spaghetti or Penne  
4-hours confit beef cheek, red wine sauce

Seafood Choice of Spaghetti or Penne  
Prawns, scallops, squids, lobster bisque +\$48

Burnt Eggplant Cannelloni  
Cannelloni stuffed with oven roasted eggplant, garlic and olive oil

Wagyu Beef Rib Eye (300g)  
Australian Wagyu (M3+), French fries +\$98

# Desserts

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Le Café Gourmand  
Includes Scarlett's signature desserts: Le Fondant, Le Citron and 1910 Paris-Brest

Choice of tea or coffee

# Tea & Coffee +\$18

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Victorian Earl Grey	Espresso
Darjeeling	Americano
Chamomile	Cappuccino
Ginger Twist	Macchiato
Oxford English	Mocha
Breakfast	Latte
French Vanilla	
Jasmine Tea	
Milk Oolong	

2-hours free-flow French, red & white wine \$100