

A woman with dark hair is shown in profile, holding a martini glass. The image is heavily stylized with a red and teal color overlay. The background is a mix of red and teal, with abstract shapes. The woman's face is partially obscured by the red overlay.

# Sunday Social Brunch

Every Sunday  
11.30am - 3pm

scarlett**kk**@randblab.com  
f y i @Scarlett Bangkok



**The Sunday Social**  
**Special Brunch Offers**  
**Fall 2022**



## Brunch Like You Mean It

Poached Egg & Ratatouille With crispy bacon, melted cheese	250
Salmon Quiche With vegetables, mesclun salad	280
Duo of Salmon Omelet With smoked salmon and ikura	420
Truffled Eggs Creamy scrambled eggs, truffle	480
Egg & Caviar 3 minute boiled egg, caviar, bread stick	520

## 1-Meter Brunch Board

Choice of 2 cold cuts and 2 cheeses, roasted whole baby chicken, salmon ceviche, egg meurette	1,900
---	-------

## Drink Like There's No Monday

Singha Beer	100
<b>FREE-FLOW MIMOSA</b>	
Available from 11.30am - 3pm	990 / pax
<b>TABLESIDE MIMOSA</b>	
1 bottle choice of bubbles, 1 bottle of orange juice	
Spumante	1,000
Cava	1,600
Champagne	2,700
<b>SPRITZERS</b>	
Aperol Spritz Aperol, soda, sparkling wine	290
Red Chopsticks Aperol, yuzu, rose syrup, sparkling wine	290
Spritz from the Tropics Aperol, ginger, lemongrass, sparkling wine	290

Prices are subject to 10% service charge and 7% government tax.

## Brews & Ciders

Singha, Thailand	330ml	100
Asahi, Japan	330ml	210
San Miguel Light, Philippine	330ml	210
Brewdog Punk IPA, Scotland	330ml	290
Brothers Strawberry, Scotland	500ml	290
Loka Saison Beer, Belgium	330ml	320
Loka Scotch Beer, Belgium	330ml	320

## Red

	Gls.	Btl.
Echeverria Reserva Cabernet Sauvignon / Chile	190	1,050
Steve Hoff Heritage Barossa Valley Shiraz / Australia	280	1,590
Elio Altare Dolcetto d'Alba, Piedmont Dolcetto / Italy	280	1,590
Catena Zapata Malbec / Argentina	280	1,590
Château Carignan, Bordeaux Bordeaux Blend / France	280	1,590
Martinborough Vineyards "Te Tera" Pinot Noir / New Zealand	300	1,790
Château Cap de Faugeres, Bordeaux Bordeaux Blend / France	320	1,890

## White

	Gls.	Btl.
Echeverria Reserva Chardonnay / Chile	190	1,050
Colutta Pinot Grigio / Italy	250	1,450
Wairau River Sauvignon Blanc / New Zealand	280	1,590
Weingut Robert Weil Riesling / Germany	280	1,590
Maison Verget Bourgogne Chardonnay / France	300	1,690
Domaine Vacheron Sancerre Sauvignon Blanc / France	320	1,890

## Rosé

	Gls.	Btl.
Château Roubine, La Vie en Rose France	240	1,290
Domaines By Ott, Côtes de Provence France	280	1,590

## Sparkling

	Gls.	Btl.
Fabio Spumante Zardetto	190	800
Fabio Spumante Zardetto Rosé	210	1,190
Fabio Zardetto Prosecco Brut		1,290
Cava A. de Codorníu Blanc de Blancs Reserva		1,490

## Champagne

	Gls.	Btl.
Taittinger Brut	450	2,500
Bollinger Special Cuvée Brut		2,900
Louis Roederer Brut Premier		3,500
Taittinger Brut Magnum 1.5L		5,000
Louis Roederer Brut Magnum 1.5L		6,500
Taittinger Prestige Rosé		3,300
Louis Roederer Rosé		3,800

## Cocktails

Scarlett Night Gin, Antica Formula Vermouth, lemon, rosemary syrup, egg white	380
Six PM Aperol, Campari, lime cordial, elderflower syrup, soda water	380
Mariposa Hendrick Gin, butterfly pea & elderflower syrup, lime juice, lemon foam	380
With Passion Rum, mango sauce, passionfruit, lime & pineapple juice, chili, vanilla bitters	380
Rosa's Cantina Tequila, Martini Blanco, pickled olive juice, chili syrup, lemon juice, soda water	380
Mai Tai White rum, dark rum, lime juice, orgeat syrup	350
Espresso Martini Vodka, Khalua, espresso	350





## Cheese & Cold Cuts

Cheese Selection of 2	340
Cheese Selection of 3	490
Cheese Selection of 5	790
Ask for a tour of our cheese counter	
Parma Ham	320
24 months dried cured Italian ham (100g)	
Cold Cut Board	720
4 cold cuts	
G-Board	940
Choice of 3 cheese & 3 cold cuts	
Jamón Iberico "Pata Negra"	980
36 to 48 months dried cured ham	
Scarlett Board	1,720
Choice of 5 cheese & 5 cold cuts, 1 pâté	

## From The Grill

### 4-6 WEEKS DRY AGED AUS. WAGYU

Rib Eye 250g.	1,650
Striploin 350g.	1,850
La Côte de Bœuf 1kg.*	3,100
Prime Rib with bone	

### AUSTRALIAN WAGYU BEEF, 240 DAYS GRAIN FED

Rib Eye 250g.	1,350
Tenderloin 250g.	1,550
Le Châteaubriand 600g.*	2,950
Tenderloin center-cut	
Tomahawk 1kg.*	3,200
150 days grain fed	

### AUSTRALIAN ANGUS GRASS FED BEEF

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

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

### KUROBUTA PORK & AUSTRALIAN LAMB

Dry-aged Kurobuta	
Tomahawk 400g.	790
Organic Lamb Chops	820
Served with potato wedges and chimichurri sauce	

## On the Side 220

Creamy spinach / Mesclun salad / French fries /  
Mushroom fricassée Mixed vegetables / Ratatouille /  
Mashed potatoes / Garlic bread

## Pâtés & Terrines

Pâté de Campagne	410
Kurobuta pork, Cognac, house seasoning	
Pork Rillettes	580
Slow cooked confit pork paté	
Le Pâté en Croûte	580
Kurobuta pork, French foie gras, in house-made puff pastry	
Terrines & Pâtés Board	720
Chef's selections	

## Tartares

Salmon	480
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 raw beef tenderloin, served with French fries and salad	

## First Impressions

Lyonnaise Salad	380
Smoked duck breast, duck gizzard, foie gras terrine diced, poached egg, bacon, frisée lettuce	
Truffle & Mushroom Soup	410
Porcini, 63 degrees perfect egg	
Niçoise Salad	480
Spanish tuna, white anchovies, black olives, quail eggs, mesclun salad, basil oil	
Tasmanian Smoked Salmon	510
Oak-smoked Tasmanian salmon, served with shallot, sour cream, boiled egg, sourdough bread	
Burrata Salad	520
Burrata cheese, candy tomato, basil, balsamico	
Le Crabe Royal d'Alaska	620
Alaskan King Crab, mango and avocado	
Burgundy Snails	680
6 pieces, baked in garlic and parsley butter	
River Prawn Caesar Salad	890
River prawn, cos lettuce, pumpkin seeds, bacon, Caesar dressing	

## Main Impressions

Le Coquelet de Ferme Rôti aux Herbes de Provence	880
Roasted baby chicken, Provençal herbs, truffle mashed potatoes	
Tasmanian Salmon	820
Sautéed HK kale, ginger carrot coulis	
Scallops d'Hokkaido	1,300
Parmigiano Reggiano & truffle cream	
Grilled River Prawn	1,900
Grilled, extra virgin oil dressing, grilled broccoli	

## From the Garden

Grilled Seasonal Vegetables	310
Charcoal grilled, tomatoes, garlic	
Grilled Asparagus	310
Coconut yellow curry, garlic	
Quinoa Risotto	480
Pumpkin, chickpeas, coconut milk	

## Pastas & Risotto

Bolognese	440
Minced beef, tomato sauce, house-made fettuccine	
Carbonara	440
Cream, crispy bacon, egg, house-made fettuccine	
Truffle Risotto	440
Risotto rice, asparagus, mushrooms	
Scampi Aglio e Olio	480
Prawns, red chili, pepper, house-made fettuccine	
Vongole	480
Atlantic clams, white wine sauce, house-made fettuccine	
Truffle Mac & Cheese	540
House-made macaroni cooked in truffle flavour & Comté cheese	

Ask About  
Our French  
Oysters

Prices are subject to 10% service charge and 7% government tax.