



Cheese & Cold Cuts

Cheese Selection of 2	310
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 (100 g)	
Cold Cut Board	720
4 cold cuts	
Jamón Iberico "Pata Negra"	850
36 to 48 months dried cured ham	
G-Board	940
3 cheese, 3 cold cuts	
Scarlett Board	1,720
5 cheese, 5 cold cuts, 1 pâté	

Pâtés & Terrines

Pâté de Campagne	410
Kurobuta pork, Cognac, pistachios	
Pork Rillettes	480
House-made with Kurobuta pork	
Le Pâté en Croûte	580
Kurobuta pork and French foie gras in house-made puff pastry	
Foie Gras Terrine	720
A Southwestern French recipe using duck foie gras	
Foie Gras Duo	720
Pan-seared foie gras served with foie gras terrine	
Terrines & Pâtés Board	720
Chef's selections	

First Impressions

Lyonnais Salad	380
Smoked duck breast, duck gizzard, foie gras terrine, poached egg, bacon, frisée lettuce	
Sardines en Boîte	420
Spanish sardines, toast, salted butter	
Niçoise Salad	480
Spanish tuna, white anchovies, black olives, quail eggs, mesclun salad, basil oil	
Pan Fried Foie Gras	480
Pumpkin veloute	
Tasmanian Smoked Salmon	480
Served with onion, capers, boiled egg	
Burrata Salad	520
Burrata, rocket, tomato, aged-balsamic dressing	
L'Os à Moelle	580
Bone marrow, tomato chimichurri, breadcrumbs	
Le Crabe Royal d'Alaska	620
Alaskan King Crab, mango, avocado, prepared as a salad	
Burgundy Snails	680
6 pieces, baked in garlic and parsley butter	
Lobster Caesar Salad	690
Grilled half lobster, cos lettuce, garlic, anchovies, bacon, Ceasar dressing	

Dinner

Ask for our daily specials

Please inform staff of any food allergies prior to placing your order.

All our mustards, jams, honeys and salts are house-made and available for sale, ask our staff for details.

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	

Soups

Traditional French Onion Soup	310
Beef consommé with Gruyère cheese and croûtons	
Lobster Bisque	370
Cream emulsion covered in a puff pastry dôme	
Truffle & Mushroom Soup	410
Porcini, perfect egg, sourdough bread	

From The Grill

4-6 WEEKS DRY AGED AUSTRALIAN WAGYU*

Rib Eye 250g.	1,650
Striploin 350g.	1,850
La Côte de Bœuf 1kg.	2,550
Prime Rib with bone	

AUSTRALIAN WAGYU BEEF, 240 DAYS GRAIN FED*

Rib Eye 250g.	1,350
Tenderloin 250g.	1,450
Le Châteaubriand 600g.	2,450
Tenderloin center-cut	

Tomahawk 1kg.	2,250
150 days grain fed	

AUSTRALIAN ANGUS GRASS FED BEEF*

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

*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

180	
Creamy spinach, mesclun salad, French fries, mushroom fricassée, mixed vegetables, ratatouille, mashed potatoes, garlic bread	

Scarlett Bangkok

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Open Daily

5pm-late

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From the Land

Le Confit de Canard	680
French duck leg confit, sautéed potatoes, duck jus	
Le Coquelet de Ferme Rôti aux Herbes de Provence	720
Roasted baby chicken, Provençal herbs, truffle mashed potatoes	
Lamb Shank	760
Slow cooked in natural jus, mashed potatoes, seasonal vegetables	
La Joue de Boeuf	850
12 hours-braised wagyu beef cheek, sauteed mushrooms, mashed potatoes	

From the Ocean

Tasmanian Salmon	820
Sautéed kale, ginger carrot coulis	
Grilled Octopus	820
Hummus, deep fried capers	
La Quenelle de Brochet	860
Pike fish dumpling mousse, Chardonnay sauce	
Mediterranean Sea Bass	1,100
Meunière or grilled, whole or fillet	
Grilled Tiger Prawns	1,150
Herbal brew	
Pan-Seared Snow Fish	1,200
Chiang Mai risotto	
Scallops d'Hokkaido	1,300
Parmigiano reggiano & truffle cream	
Whole Maine Lobster	1,400
Grilled, extra virgin oil dressing	

From the Garden

Grilled Asparagus	310
Coconut yellow curry	
Roasted Whole Cauliflower	320
Tomato and garlic sauce	
Kale Salad	380
Grilled kale, garlic, hummus, pomegranate seeds	
Heirloom Tomato Platter	420
Trio tomato concassé, confit and crispy tomato	

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	

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