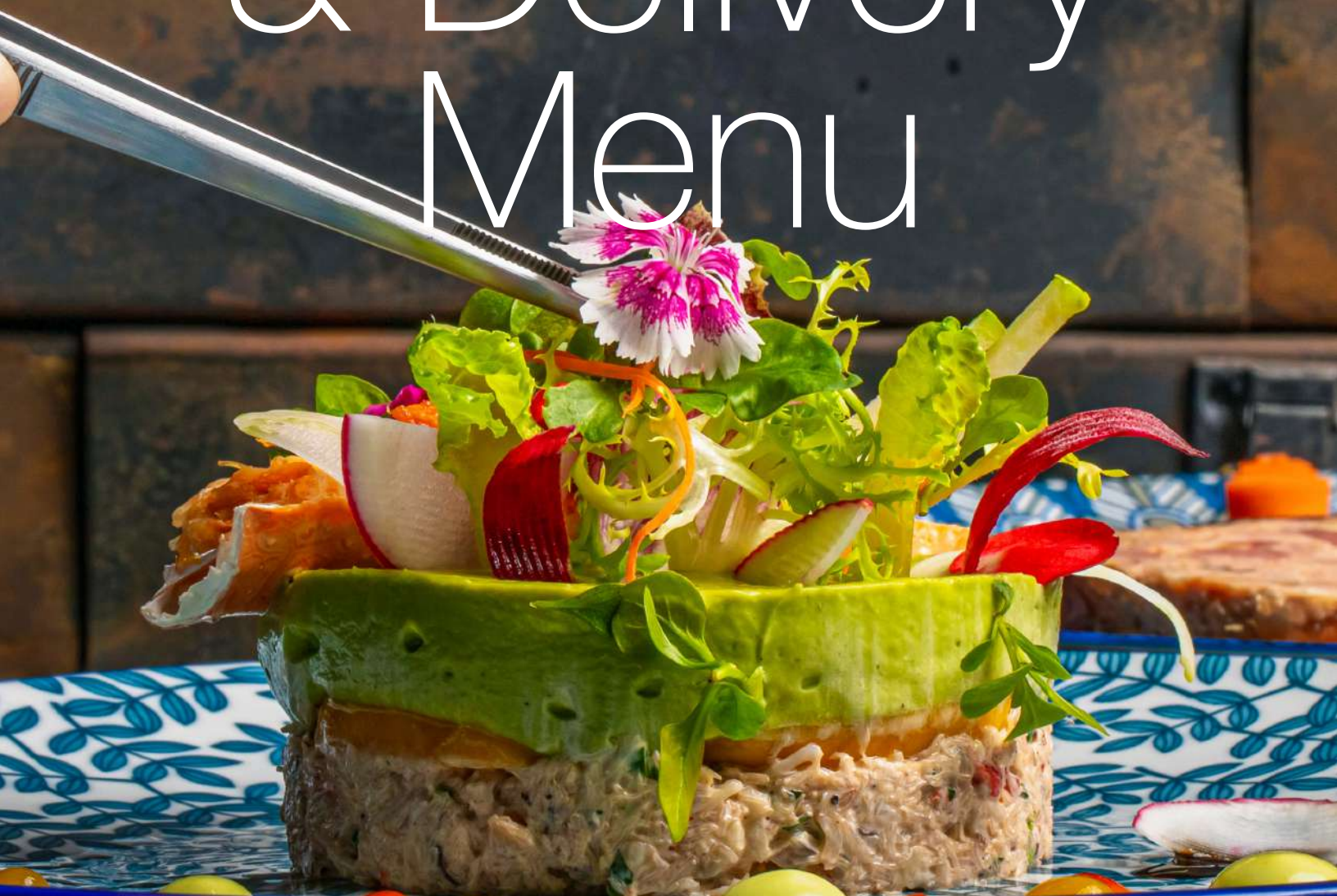


A red, ornate, symmetrical logo watermark is centered in the background, featuring intricate floral and scrollwork patterns.

Scarlett Takeaway & Delivery Menu



This menu is available every day between 12pm-8:30pm.
To order, please call **096 860 7990** or **LINE @scarlettbkk**



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>	
Burrata Salad	615
<i>Burrata, rocket, tomato, aged-balsamic dressing</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>	
Paté en Croûte	685
<i>Kurobuta pork and French foie gras in house-made puff pastry</i>	

PASTAS & RISOTTO

Bolognese	520
<i>Minced beef, tomato sauce, house-made fettucine</i>	
Carbonara	520
<i>Cream, crispy bacon, egg, house-made fettucine</i>	
Truffle Risotto	520
<i>Chiang Mai rice, asparagus and mushrooms</i>	
Vongole	565
<i>Atlantic clams, white wine sauce, house-made fettucine</i>	
Scampi Aglio e Olio	665
<i>Prawns, red chilli, pepper, house-made fettucine</i>	

SCARLETT SET MENU

Choose from one starter & one main course

Scarlett Set #1	480
Starter: Burrata cheese or heirloom tomato platter or mushroom & truffle soup	
Main Course: Chiang Mai risotto truffle or duck leg confit or bolognese pasta	
Scarlett Set #2	480
Starter: Akami tuna salad or chicken caesar salad or roasted cauliflower	
Main Course: Pan-fried seabass fillet or vongole pasta or half roasted baby chicken	
Scarlett Set #3	480
Starter: Tasmanian smoked salmon or French onion soup or octopus salad	
Main Course: Carbonara pasta or prawns tempura or stewed beef cheek	

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



FROM THE GARDEN

Grilled Asparagus <i>With coconut yellow curry</i>	365
Roasted Cauliflower <i>Whole Cauliflower, tomato and garlic sauce</i>	380
Kale Salad <i>Grilled kale, garlic, hummus, pomegranate seeds</i>	450
Heirloom Tomato Platter <i>Trio tomato concasse, confit and crispy tomato</i>	500

FROM THE LAND

Lamb Shank <i>Slow cooked in natural jus, seasonal vegetables</i>	760
Le Coquelet de Ferme Rôti aux Herbes de Provence <i>Roasted baby chicken, Provençal herbs, truffle mashed potatoes</i>	850
Le Confit de Canard <i>Duck leg confit, sautéed potatoes</i>	800
La Joue de Boeuf <i>12 hours-braised wagyu beef cheek, sauteed mushrooms, mashed potatoes</i>	1,000

SOUPS

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

ON THE SIDE

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

FROM THE OCEAN

Tasmanian Salmon <i>Sautéed kale, ginger carrot coulis</i>	970
Snow Fish <i>Pan-seared, cauliflower and rocket sauce</i>	1,420
Scallops d'Hokkaido <i>With mashed potatoes, truffle sauce</i>	1,530
Whole Maine Lobster <i>Grilled, extra virgin olive oil dressing</i>	1,650

FROM THE GRILL

Organic Australian Lamb Chops *	970
Kurobuta Pork Tomahawk * <i>Dry-aged, 400g</i>	930
Australian Wagyu Beef 240 days Grain Fed	
Tenderloin (250g) **	1,710
Rib Eye (250g) **	1,590
Australian Wagyu Beef 150 days Grain Fed	
Tomahawk (1.2kg) **	2,650
Australian Angus Grass Feed	
Tenderloin (250g) **	1,360
Rib Eye (250g) **	1,475
4-6 weeks Dry Aged Australian Wagyu	
Rib Eye (250g) **	1,950
Tenderloin (250g) **	2,180
Tomahawk (1.2kg) **	3,000

*Served with potato wedges and chimichurri sauce

**Served with potato wedges, bernaise sauce or black pepper sauce or blue cheese sauce

All meats cooked rare and will require additional heating up at home. Instructions will be provided

DESSERT

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

SALTS

Herbed Salt	25x150 cm	165
<i>Sea salt, cumin, cardomom, fennel seeds, coffee powder, coriander, garlic, onions, paprika, parsley, pepper, thai dried chili</i>		
Floral Salt	25x150 cm	90
<i>Sea salt, mixed dried flowers, black pepper</i>		
Rose Salt	25x150 cm	95
<i>Sea salt, dried roses, black pepper</i>		

MUSTARD

Dijon Mustard	210 ml	90
<i>Mustard seeds, vinegar, salt, water</i>		
Matcha Mustard	210 ml	80
<i>Matcha powder, vinegar, salt, water</i>		
Tamarind Mustard	210 ml	80
<i>Tamarind paste, vinegar, salt, water</i>		
Thai Basil Mustard	210 ml	60
<i>Dried Thai basil, vinegar, salt, water</i>		
Champagne Mustard	210 ml	100
<i>French Champagne, vinegar, salt, water</i>		
Truffle Mustard	210 ml	90
<i>Truffle paste, truffle aroma, vinegar, salt, water</i>		
Espelette Pepper Mustard	210 ml	120
<i>Espelette pepper seeds, vinegar, salt, water</i>		
Rosemary Honey Mustard	210 ml	80
<i>Scarlett's house-made rosemary honey, vinegar, salt, water</i>		

HONEY

Rosemary honey	210 ml	130
<i>House infused Chiang Rai honey, rosemary</i>		
Thai Ginger Honey	210 ml	110
<i>House infused Chiang Rai honey, Thai ginger</i>		
Thyme Honey	210 ml	120
<i>House infused Chiang Rai honey, thyme</i>		
Chiang Mai Cacao Honey	210 ml	140
<i>House infused Chiang Rai honey, Chiang Mai cacao</i>		
French Truffle honey	210 ml	130
<i>House infused Chiang Rai honey, French truffle</i>		
Badian Honey	210 ml	90
<i>House infused Chiang Rai honey, badian (star anis)</i>		
Thai Chili Honey	210 ml	110
<i>House infused Chiang Rai honey, Thai chili</i>		

JAMS

Chiang Mai Vegan Chocolate Spread	210 ml	100
<i>Chiang Mai cocoa powder, cashew nuts coconut oil</i>		
Thai Strawberry & Black Pepper Jam	210 ml	80
<i>Thai strawberries, black pepper, sugar, pectin, lime juice</i>		
Citrus Jam	210 ml	90
<i>Orange, Mandarine, Yuzu, Palm Sugar, Pectin</i>		
Thai Passionfruit, Pineapple & Chrysanthemum Jam	210 ml	80
<i>Passionfruit, pineapple, chrysanthemum, palm sugar, pectin</i>		
Red Okra Flower Jam	210 ml	80
<i>Dried red okra flower, palm sugar, pectin</i>		



SCARLETT'S PANTRY

OTHERS

25 Degrees' Famous pickles	480 ml	90
<i>Vinegar, sugar, salt, honey, coriander, tarragon, onions, garlic, water, cornichons, aromats.</i>		
25 Degrees' Hot sauce	187 ml	140
<i>Tomato, celery, cardamom, Thai red chili, onion, garlic, red apple, tomato juice, vinegar, cayenne pepper, cinnamon, barbeque sauce, brown sugar, salt</i>		
House infused truffle oil	30 ml	45
<i>Truffle aroma, virgin olive oil. (contains nuts)</i>		
Balsamic Vinegar of Modena	30 ml	60
<i>Wine vinegar, cooked grape (contains sulfites)</i>		
Canned Sardines	115 g	340
<i>Product of Spain, sardines in olive oil.</i>		
House-made Fettucini Pasta	100 g	35
<i>Eggs, duck egg, corn flower, olive oil, salt, pepper, salmolina</i>		
Chiang Mai Risotto Rice	100 g	45
<i>Rice from Chiang Mai</i>		
Scarlett's Sackcloth Bag		520
<i>Sackcloth from Chiang Rai</i>		

COOKING INSTRUCTIONS

All meats will be delivered rare.
Please place items into the microwave (800 to 1,000 watts)
according to the below instructions.

Tenderloin (250g)

MR = 1 min

MD = 1.30 min

MW = 2 mins

WD = 2.30 mins

Rib Eye (250g)

MR = 10 secs

MD = 15 secs

MW = 20 secs

WD = 25 secs

Tomahawk (1.2K)

MR = 3 mins

MD = 4 mins

MW = 5 mins

WD = 5.30 mins

Pork Tomahawk (400g)

Ready to eat

Only 2 mins in microwaves to warm up

Lamb Chop (3 pieces)

MR = 45 secs

MD = 1.5 mins

MW = 2.30 mins

WD = 3 mins

Le Coquelet de Ferme Rôti aux Herbes de Provence

3 mins in microwave

Le Confit de Canard

1 min in microwave

La Joue de Boeuf

2 mins in microwave

2.30 mins in microwave

MR — Medium Rare
MD — Medium
MW — Medium Well
WD — Well Done



WINE FOR TAKEAWAY

RED

Pont de Gassac, Shiraz, Grenache, Mourvedre	France	2016	1,500
Elio Altare Dolcetto d'Alba, Piedmont	Italy	2016	1,595
Château Cheval Noir, Merlot	France	2016	1,700
Château Campillot, Medoc, Cabernet Sauvignon	France	2012	1,810
Château Cap de Faugères, Castillon Côte de Bordeaux, Merlot	France	2014	1,915
Fromm Winery, La Strada, Pinot Noir	New Zealand	2016	2,140
Ata Rangi, Celebre, Martinborough, Cabernet, Merlot, Shiraz	New Zealand	2009	2,140
Château Villars, Fronsac, Merlot	France	2010	2,460
Napanook, Napa Valley, Cabernet Sauvignon	U.S.A.	2011	4,280
Château Gloria, St-Julien, Cabernet Sauvignon	France	2010	5,030

WHITE

Echeverria Reserva, Curico Valley, Chardonnay	Chile	2017	1,125
Echeverria Reserva, Curico Valley, Sauvignon Blanc	Chile	2018	1,125
Pinghin, Pinot Grigio	Italy	2017	1,285
Martinborough "Te Tera," Sauvignon Blanc	New Zealand	2015	1,595
Weingut Robert Weil Riesling Rheingau Tradition	Germany	2017	1,595
Colutta Pinot Grigio	Italy	2017	1,595
Le Petis Trelans, Alain Chabanon	France	2015	1,595
Domaine Rene Rostaing, Puech Noble Blanc	France	2013	1,700
Laroche Chablis Domaine, Saint Martin, Chardonnay	France.	2018	1,715
Domaine Vacheron Sancerre Blanc, Sauvignon Blanc	France	2017	2,035

ROSÉ

M Minuty, Côte de Provence	France	2018	1,810
Domaine Ott Clos Mireille Rosé, Côtes de Provence	France	2016	2,465

SPARKLING & CHAMPAGNE

Fabio Zardetto Spumante Private	Italy	N.V	1,170
Fabio Zardetto Prosecco Brut	France	N.V	1,380
Taittinger Brut	France	N.V	2,675
Bollinger Special Cuvee Brut	France	N.V	3,000
Louis Roederer Rosé	France	2012	4,070