



SCARLETT

CAFE & WINE BAR

PATÉS & TERRINES

- South West Duck Rilette 78
Braised duck leg confit
- Country Pork Terrine 118
Slow cooked pork, grape mustard
- Duck Foie Gras 2 Ways 228
Terrine & pan seared, fig flavoured

FIRST IMPRESSIONS

- Wild Oyster No.3, 6/12 pieces 178/328
French oysters from Marenne d'Oléron
- Caesar Salad 98
Cos lettuce, garlic, anchovies, bacon
With crispy chicken 128
With smoked salmon 128
With Maine lobster 158
- Scarlett's Sunny Garden Salad 118
Citrus dressing, roasted almonds, dry fruits
- L'os à Moelle 138
Bone marrow, seared with beef cheek delicacy
- "Le Camembert" 148
Deep fried from Normandy, black truffle
- Snails from "Burgundy" 158
French snails, garlic espuma
- Burrata Di Puglia 168
Heart melting cheese, cherry tomato jam
- Alaskan King Crab 178
Avocado, mango, pomelo

SOUPS

- Porcini Veloute 98
French mushrooms, coffee foam
- Lobster Bisque 98
Creamy emulsion, Parmesan stick

TARTARS served with wedge potatoes

- Tuna 168
Soy sauce, wasabi, ginger, coconut milk
- Salmon 168
Dijon mustard, shallots, lemon juice
- Beef "A la Montmartre" 168
Hand cut beef tenderloin, capers, gherkins, shallots

COLD CUTS 100gr

- Ham from "Bayonne" 108
French south west ham (18 months)
- Wagyu Air Dried Beef 138
Australian beef ham
- Truffle Ham from "Paris" 168
With black winter truffle
- Pork Belly "Noir de Bigore" 198
Rolled French black pork (20 months)
- Pata Negra "Jamon Iberico" 228
Spanish ham (48 months)

SCARLETT'S SHARING

CHEESE AND COLD CUTS PLATTER (FOR 2-6 PEOPLE)

- G-Board (3 cheese, 3 cold cuts, 1 terrine) 348
- Scarlett Board (5 cheese, 5 cold cuts, 2 terrines) 448

MAIN COURSES

- Choose 2 sides and your choice of sauces
- Australian Lamb Rack 498
Chops- 1kg
- Le Chateaubriand 498
Tenderloin centre cut- 600gr
- La Côte de Boeuf 498
Prime rib with bone- 1kg
- Presa Iberico 498
Prime cut, walnut flavor- 700gr

SIDE DISHES

- Spinach, wedge potatoes, asparagus, mashed potatoes, parsnip purée, mixed salad 48

SAUCES

- Béarnaise sauce - pepper sauce - blue cheese sauce, chimichurri sauce

FROM THE OCEAN

- Quenelle de Brochet Gratinée 148
Pike fish dumpling, Chardonnay sauce
- Alaskan King Crab Ravioli 178
Creamy lobster sauce
- Musel "Marinière" 198
Classic Sancerre wine or cream & bacon
- Hokkaido Scallops 248
Parsnip purée, truffle sauce
- Cod Fish 288
Icelandic cod loin with cereley & chorizo

FROM THE LAND

- Duck Leg Confit 148
Sautéed potatoes, Porcini mushrooms
- Iberico Pork Belly 168
Braised, baby carrots, parsnip
- Australian Lamb Shank 188
Slow cooked for 12 hours, sauteed green asparagus
- Le Coquelet de ferme rôti aux herbes de Provence 208
Roasted French baby chicken, truffle mashed potatoes
- La Joue de Boeuf 228
Wagyu beef cheek braised for 15 hours, mashed potatoes
- Wagyu Beef Rib Eye 300gr 248
Australian Pure Black Angus (M3+)

IMPORTED AOP CHEESE

- Selection of 3, 5, 7 or 9 138/178/ 208/238
Ask for the chef's recommendations

DESSERTS

- Apple Tart Tatin 88
Caramel ice cream
- Le "Flamby" 88
"La Crème Caramel"
- Ecuador Warm Molten Cake 88
Vanilla ice cream
- Lemon Meringuée Tart 88
Crispy meringue
- Scarlett Cookie 88
Hazelnut ice cream

PASTA "De Cecco"

- SELECT YOUR PASTA:
Spaghetti or Rigatoni
- Carbonara cream, crispy bacon, parmesan 138
- A "La Truffle" cannelloni, duck leg confit 168
- Maine Lobster aged Parmesan cheese 198
- Foie Gras seared, porcini sauce 228



SCARLETT FOOD MENU

Prices are subject to 10% service charge
Please inform staff of any food allergies prior to placing your order, every time you dine

BRUNCH LIKE YOU MEAN IT!

Every Saturday & Sunday, from 11AM to 3PM

Free Beverage
with your Brunch!
Tea or Coffee

PROTEIN

| | |
|--------------------------------------|-----|
| Ham from "Bayonne" | 108 |
| French south west ham (18 months) | |
| Wagyu air dried beef | 138 |
| Australian beef ham | |
| Truffle ham from "Paris" | 168 |
| With black winter truffle | |
| Pork belly "Noir de Bigore" | 198 |
| Rolled French black pork (20 months) | |

EGGS

| | |
|---|-----|
| Truffle ham & Gruyère croquettes | 128 |
| Fried duck egg, aioli | |
| Eggs Benedictine | |
| English toast, Parma ham, tomato relish & hollandaise sauce | |
| Baked eggs | |
| Spinach, béchamel sauce & toasted baguette | |
| Scrambled eggs | |
| Smoked salmon tart, asparagus & truffle goats cheese | |

CREATE YOUR OWN

- 1. CHOOSE YOUR STYLE OF EGGS**
Sunny side, scrambled, omelette, poached
- 2. CHOOSE 1 PROTEIN (each additional \$28)**
Salmon, bacon, Bayonne ham, truffle ham, pork sausage, chorizo
- 3. CHOOSE 2 EXTRAS (each additional \$10)**
Mushroom, tomato, spinach, asparagus, avocado

VEGGIES

| | |
|---|-------------|
| Smashed avocado | 88 |
| Toasted sourdough, cashew cheese & dukkah spiced olive oil | |
| Caesar salad | 98 |
| Romaine lettuce, slow cooked egg, Bayonne ham, parmesan | |
| With your choice of roast chicken, smoked salmon or Maine lobster | 128/128/158 |
| Buratta & heirloom tomato salad | 168 |
| Basil, balsamic | |

DAIRY

| | |
|------------------------------------|-------------|
| IMPORTED AOP CHEESE | |
| Selection of 3, 5 or 7 | 138/178/208 |
| Ask for the chef's recommendations | |

OYSTERS

| | |
|---------------------------------|-----|
| All you can eat French oysters | 298 |
| With free flow French sparkling | 398 |

SWEET

| | |
|--------------------------------------|--|
| House made granola | |
| Dried fruits & coconut milk | |
| Smoothie bowl | |
| Fresh fruits, natural yoghurt & chia | |
| Sweet cherry & almond pancakes | |
| Vanilla ice-cream & caramel sauce | |

JUICE BAR 78 CAFFEINE 38

| | |
|-----------------------|--------------------|
| Apricot, Chardonnay | Selection of tea & |
| Grape, Cox Apple, | coffee |
| Pear, Tomato, Orange, | |
| Peach | |

SCARLETT BRUNCH MENU

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SCARLETT

CAFE & WINE BAR

APERITIF

- Campari
- Martini Bianco
- Martini Rosso
- Ricard
- Pimms's
- Aperol

WHISKY

- Macallan, 12 yeas (Double cask) 138
- Laphroaig, 10 years 148
- Auchentoshan, 12 years 158
- Ardberg, 10 years 168
- Caol Ila, 12 years, Single Malt 188
- Bowmore, 15 years old 228
- Oban, 14 years 248
- Lagavulin 16 years old 298

VODKA

- Belvedere, Polish 88
- Grey Goose, French 98
- Effen, Dutch 108
- Vodka Tea Time, French 148

GIN

- Paris Dry Gin, French 88
- Tanqueray 10, English 118
- Hendricks, Scottish 128
- Ransom Old Tom Gin, U.S.A 138

RUM

- Plantation Grande Reserve, 5 years 128
- Plantation XO 20th Anniversary 158

TEQUILA

- Jose Cuervo 68
- Patron Reposado 138
- ArteNOM 1146 Añejo 158

LIQUEUR

- Chartreuse Yellow
- Chartreuse Green
- Grand Marnier
- Get 27
- Limencello
- Chambord
- Amaretto
- Kalhua
- Baileys

58 BEER & CIDER

- "La Blonde de St Tropez" 33cl 88
- "La Blonde de St Tropez" 150cl 498
- La Parisienne "La Brune" 88
- La Parisienne "La Rousse" 88
- La Parisienne "La Blanche" 88
- La Chouette Dry Cider 78

SIGNATURE COCKTAILS 88

- Lychee Mojito**
Premium Rum, Fresh Lychee, Caster Sugar, Dash of Soda
- Espresso Martini**
Dry Vermouth, Premium Vodka, Kalhua, Espresso, Coffee Beans
- Sweet "Scarlett"**
Premium Vodka, Honey, Lime Juice, Ginger Beer
- Welcome to Provence**
Premium Gin, Fresh Grapefruit Juice, Cranberry Juice, Homemade Lavender Syrup
- Hangover at "Scarlett"**
Premium Vodka, Cointreau Liquor, Organic Tomato Juice, Fresh Lemon Juice
- Let's be Sour**
Bourbon, Pinot Noir, Brown Sugar Syrup, Lemon Juice
- The Signature "Scarlett"**
Premium Vodka, Vanilla Syrup, Cranberry Juice, Twist of Lemon
- Raspberry Bellini**
Champagne, Fresh Raspberry
- "El Terrible"**
Premium Tequila, Kalhua, Pineapple Juice, Lime Juice

CALVADOS

- Roger Groult, 3 years 128
- Roger Groult, 8 years 198

ARMAGNAC

- Gelas Selection 128
- Gelas, 18 years 178

COGNAC

- Daniel Bouju Selection 98
- Daniel Bouju Napoleon 148
- Pierre Ferrand Reserve, 20 years 288

EAU DE VIE "by Mette" 188

- Poire Williams
- Mirabelle
- Gewurztramineruy
- Framboise

WATER 78

- Aqua Panna
- San Pellegrino

FRESH JUICE "Alain Milliat" 78

- Apricot
- Chardonnay Grape
- Cox Apple
- Pear
- Tomato
- Orange
- Peach

COFFEE 38

- Cappuccino
- Americano
- Espresso
- Macchiato
- Mocha
- Latte

SCARLETT'S TEA 38

- Victorian Earl Grey
- Darjeeling
- Chamomile
- Ginger Twist
- Oxford English Breakfast
- French Vanilla
- Jasmine Tea
- Milk Oolong

Ask the bartenders for more



SCARLETT

CAFE & WINE BAR

RED WINES

MERLOT

Medium body wine, dry and smooth, low-soft tannins

| | | | | |
|-----|--|------|--------|------|
| 001 | Côtes de Bordeaux, Château du Cavalier "Tradition" | 2015 | France | 280 |
| 002 | Bordeaux Superieur, Domaine de la Gadette | 2012 | France | 350 |
| 003 | Côtes de Bordeaux, La Révélation du Grand Barrail | 2012 | France | 380 |
| 004 | Graves, Château Tour Bicheau | 2013 | France | 410 |
| 005 | Montagne St Emilion, Château Béchereau | 2014 | France | 430 |
| 006 | Médoc Cru Bourgeois, Château Livran | 2012 | France | 450 |
| 007 | Médoc, Château Canteloup | 2014 | France | 480 |
| 008 | St Emilion, Château La Croix Bertinat | 2014 | France | 520 |
| 009 | St Emilion, Château Beard La Chapelle | 2012 | France | 560 |
| 010 | Lalande de Pomerol, Château Béchereau | 2014 | France | 590 |
| 011 | Listrac Merdoc, Château Fourcas Hostens | 2012 | France | 650 |
| 012 | Saint Emilion GCC Château Soutard | 2005 | France | 990 |
| 013 | Saint Emilion GCC, Château Troplong Montdot | 2009 | France | 2990 |
| 014 | Saint Emilion GCC, Château Angelus | 2009 | France | 3990 |

CABERNET

Medium to full body wine, rich and powerful, strong tannins and acidity

| | | | | |
|-----|--|------|--------|------|
| 015 | Anjou, Domaine des Iris | 2013 | France | 230 |
| 016 | Chinon, Domaine du Morilly | 2014 | France | 260 |
| 017 | Saumur, Domaine de la Seigneurie des Tourelles | 2012 | France | 290 |
| 018 | Saumur Champigny, D. des Hautes Troglodytes | 2014 | France | 330 |
| 019 | Haut Medoc, Château Citran | 2012 | France | 490 |
| 020 | Haut Medoc, Château Malescasse | 2005 | France | 590 |
| 021 | Margaux, Baron de Brane | 2013 | France | 630 |
| 022 | Saint Julien, Les Fiefs de Lagrange | 2012 | France | 690 |
| 023 | Medoc, Château Poujeaux | 2014 | France | 740 |
| 024 | Saint Julien, Connetable de Talbot | 2013 | France | 760 |
| 025 | Margaux, Château Siran | 2014 | France | 790 |
| 026 | Moulis en Medoc, GCC, Château Chasse Spleen | 2014 | France | 820 |
| 027 | Haut Médoc, GCC, Château Sociando Mallet | 2012 | France | 870 |
| 028 | Margaux, GCC, Sirene de Giscours | 2014 | France | 890 |
| 029 | Haut Médoc, GCC, Château La Tour Carnet | 2010 | France | 930 |
| 030 | Saint Estephe, GCC, Marquis de Calon | 2008 | France | 980 |
| 031 | Pessac Leognan, GCC, Château Carbonnieux | 2008 | France | 1080 |
| 032 | Saint Estephe, GCC, Château Haut Marbuzet | 2004 | France | 1110 |
| 033 | Margaux, GCC, Château Cantenac Brown | 2009 | France | 1240 |
| 034 | Saint Julien, GCC, Château Branaire Ducru | 2009 | France | 1390 |
| 035 | Saint Julien, GCC, Château Gruaud Larose | 2009 | France | 1490 |
| 036 | Saint Julien, GCC, Château Beychevelle | 2009 | France | 1690 |
| 037 | Pauillac, GCC, Château Duhart Milon | 2009 | France | 1890 |
| 038 | Saint Estèphe, GCC, Château Montrose | 2009 | France | 3990 |

PINOT NOIR

| | | | | |
|-----|---|------|--------|------|
| 039 | C'est la Vie "Pinot Noir" | 2013 | France | 200 |
| 040 | Sancerre, Domaine Raimbault | 2015 | France | 350 |
| 041 | Bourgogne "Pinot Noir" Château de Citeaux | 2015 | France | 390 |
| 042 | Chorey Les Beaune, Domaine Arnoux | 2014 | France | 450 |
| 043 | Savigny Les Beaune, Domaine Arnoux | 2014 | France | 490 |
| 044 | Savigny Les Beaune, Domaine Pavelot | 2015 | France | 520 |
| 045 | Chorey Les Beaune, Domaine Maillard | 2014 | France | 540 |
| 046 | Monthelie, Domaine Garaudet | 2014 | France | 560 |
| 047 | Morey St Denis, Domaine des Beaumont | 2013 | France | 830 |
| 048 | Aloxe Corton, Domaine Maillard | 2011 | France | 930 |
| 049 | Pommard, Jean Michel Gaunoux | 2010 | France | 960 |
| 050 | Volnay 1er Cru, Jean Michel Gaunoux | 2008 | France | 1090 |
| 051 | Corton Renardes GC, Domaine Maillard | 2011 | France | 1190 |
| 052 | Clos Vougeot GC, Château de La Tour | 2012 | France | 1490 |

GRENACHE, SYRAH & OTHER

btl.

| | | | | |
|-----|---|------|--------|-----|
| 053 | IGP Cevennes, Domaine du Lys, "La Soif" | 2013 | France | 250 |
| 054 | Corbières, Domaine La Combe Grande | 2012 | France | 270 |
| 055 | Côtes de Provence, "R" de Roubine | 2014 | France | 290 |
| 056 | Côtes du Rhone "Le Plan" | 2016 | France | 320 |
| 057 | Pic Saint Loup, "La Ceremonie" | 2015 | France | 350 |
| 058 | Vacqueyras, Domaine D'Ourea | 2015 | France | 460 |
| 059 | Châteauneuf du Pape, Château Saint Jean | 2012 | France | 650 |
| 060 | Côtes Rotie "Promesse", Domaine Pichon | 2014 | France | 790 |

WHITE WINES

SPARKLING & CHAMPAGNE

| | | | | |
|-----|---|----|--------|-----|
| 061 | Cuvée Splendid, Francois Labet | NV | France | 290 |
| 062 | Champagne "Brut Tradition" Alain Bailly | NV | France | 490 |
| 063 | Champagne "Cuvee Tendresse", Jean Milan (Sweet) | NV | France | 550 |
| 064 | Champagne Besserat de Bellefont "C. de Moines" | NV | France | 590 |
| 065 | Champagne Jean Milan, Blancs de Blanc | NV | France | 690 |
| 066 | Champagne Rose, Alain Bailly | NV | France | 490 |
| 067 | Champagne Rose, Jean Milan | NV | France | 590 |
| 068 | Champagne Rose Besserat de Bellefont | NV | France | 690 |

CHARDONNAY

Full body wine, dry and complex, medium acidity

| | | | | |
|-----|--|------|--------|------|
| 069 | Petit Chablis, Domaine Christophe et fils | 2015 | France | 330 |
| 070 | Chablis, Domaine Millet | 2016 | France | 360 |
| 071 | Bourgogne "Chardonnay", Chateau de Citeaux | 2015 | France | 390 |
| 072 | Bourgogne "La Jumalie", Domaine Darnat | 2014 | France | 420 |
| 073 | Petit Chablis "Bio", Domaine Pascal Bouchard | 2014 | France | 450 |
| 074 | Hautes Côtes de Beaune, Domaine Arnoux | 2015 | France | 480 |
| 075 | Marsannay, Domaine Thierry Mortet | 2014 | France | 490 |
| 076 | Chorey Les Beaune, Domaine Maillard | 2014 | France | 520 |
| 077 | Savigny Les Beaune, Domaine Pavelot | 2011 | France | 550 |
| 078 | Pernand Vergelesses, Domaine Arnoux | 2015 | France | 580 |
| 079 | Monthelie "Sous le Cellier", Domaine Garaudet | 2015 | France | 680 |
| 080 | Meursault 1er Cru " Charmes", Château de Citeaux | 2013 | France | 1090 |
| 081 | Chassagne Montrachet, D. Fontaine Gagnard | 2011 | France | 1190 |
| 082 | Corton GC, Comte Senard | 2012 | France | 1290 |

SAUVIGNON BLANC & CHENIN

Medium body wine, fresh and fruity, low acidity

| | | | | |
|-----|---|------|--------|-----|
| 083 | Muscadet Sevre et Maine, Château Thebaudiere | 2016 | France | 200 |
| 084 | Touraine, Domaine de la Colline | 2016 | France | 230 |
| 085 | C'est la Vie "Sauvignon Blanc" | 2014 | France | 250 |
| 086 | Saumur blanc, D. de la Seigneurie des Tourelles | 2016 | France | 270 |
| 087 | Graves, Château Cavalier | 2015 | France | 290 |
| 088 | Saumur blanc, Château de Parnay | 2011 | France | 330 |
| 089 | Graves, Château du Landiras | 2015 | France | 370 |
| 090 | Sancerre, Domaine Raimbault | 2016 | France | 440 |

OTHER GRAPE VARIETIES

| | | | | |
|-----|-----------------------------------|------|--------|-----|
| 091 | Côtes de Provence, "R" de Roubine | 2016 | France | 290 |
| 092 | Côtes du Rhone, Domaine Le Plan | 2015 | France | 330 |
| 093 | V.D.P Viognier, Domaine Pichon | 2016 | France | 390 |
| 094 | Vacqueyras, Domaine D'Ourea | 2015 | France | 480 |
| 095 | Saint Joseph, Domaine Pichon | 2016 | France | 550 |
| 096 | Condrieu, Domaine Pichon | 2014 | France | 690 |

ROSÉ

| | | | | |
|-----|-----------------------------------|------|--------|-----|
| 097 | Côtes de Provence, "R" de Roubine | 2016 | France | 270 |
|-----|-----------------------------------|------|--------|-----|

SCARLETT WINE MENU

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