



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

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

FROM THE OCEAN

- Quenelle de Brochet Gratinée 148
Pike fish dumpling, Chardonnay sauce
- Alaskan King Crab Ravioli 178
Creamy lobster sauce
- Mussel "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 "By Chef Benoit"

- Le "Millefeuille" 98
One thousand leaf, praline, feuilletine
- La "Profiterole" 98
Craquelin, vanilla ice-cream, warm chocolate sauce
- Le "Citron" 98
Ultimate lemon tart meringue, lemon sorbet
- Le "Fondant" 98
75% Ecuador chocolate, salted caramel butter, vanilla ice cream
- La "Poire" 98
Warm poached William pear, almond cream, pear sorbet

Ask for our daily specials

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



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 128

- Truffle ham & Gruyère croquettes
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 128

- CHOOSE YOUR STYLE OF EGGS
Sunny side, scrambled, omelette, poached
- CHOOSE 1 PROTEIN (each additional \$28)
Salmon, bacon, Bayonne ham, truffle ham, pork sausage, chorizo
- 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 98

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

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	Bordeaux, Château Haut Mondain	2015	France	290
002	Côtes de Bordeaux, Château du Cavalier "Tradition"	2015	France	330
003	Médoc, Les Sources de Livran	2015	France	370
004	Côtes de Bordeaux, La Révélation du Grand Barrail	2012	France	390
005	Graves, Château Tour Bicheau	2015	France	440
006	Médoc, Château Canteloup	2014	France	460
007	Montagne St Emilion, Château Béchereau	2014	France	490
008	Médoc Cru Bourgeois, Château Livran	2012	France	520
009	St Emilion, Château La Croix Bertinat	2014	France	550
010	St Emilion, Château Béard La Chapelle	2012	France	590
011	Haut Médoc, Château Citran	2012	France	620
012	Listrac Merdoc, Château Fourcas Hosten	2012	France	650
013	Haut Médoc, Château Malescasse	2005	France	730
014	Margaux, Château Siran	2014	France	790
015	Saint Estephe GCC, La Dame de Montrose	2011	France	940
016	Saint Emilion GCC Château Soutard	2005	France	990
017	Saint Emilion GCC, Château Troplong Mondot	2009	France	2990
018	Saint Emilion GCC, Château Angelus	2009	France	3990

CABERNET

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

019	Anjou, Domaine des Iris	2013	France	230
020	Saumur, Domaine de la Seigneurie des Tourelles	2012	France	290
021	Saumur Champigny, D. des Hautes Troglodytes	2014	France	330
022	Médoc, Château Poujeaux	2014	France	660
023	Saint Julien, Connetable de Talbot	2013	France	690
024	Haut Médoc, GCC, Château Sociando Mallet	2012	France	790
025	Margaux, GCC, Sirene de Giscours	2014	France	870
026	Haut Médoc, Château Camensac	2008	France	920
027	Margaux, Château Labegorce	2006	France	1050
028	Pessac Léognan, GCC, Château Carbonnieux	2008	France	1090
029	Pauillac GCC, Croizet Bages	2005	France	1150
030	Pessac Leognan, Château de Fieuzal	2010	France	1250
031	Margaux, GCC, Château Giscours	2011	France	1290
032	Pauillac, Reserve de la Comtesse	2009	France	1350
033	Saint Julien, GCC, Château Branaire Ducru	2009	France	1650
034	Saint Julien, GCC, Château Gruaud Larose	2009	France	1850
035	Saint Julien, GCC, Château Beychevelle	2009	France	1950
036	Pauillac, GCC, Château Duhart Milon	2009	France	2250
037	Saint Estèphe, GCC, Château Montrose	2009	France	4990

PINOT NOIR

Smooth, elegant, soft and delicate wine, crunchy red fruit

038	C'est la Vie "Pinot Noir"	2014	France	250
039	Bourgogne "Pinot Noir" Château de Citeaux	2016	France	390
040	Sancerre, Domaine Rimbault	2015	France	450
041	Chorey Les Beaune, Domaine Arnoux	2014	France	520
042	Savigny Les Beaune, Domaine Pavelot	2015	France	550
043	Chorey Les Beaune, Domaine Maillard	2013	France	580
044	Savigny Les Beaune, Domaine Arnoux	2014	France	640
045	Monthelie, Domaine Garaudet	2014	France	670
046	Morey St Denis, Domaine des Beaumont	2013	France	830
047	Aloxe Corton, Domaine Maillard	2011	France	930
048	Pommard, Jean Michel Gaunoux	2010	France	960
049	Volnay 1er Cru, Jean Michel Gaunoux	2008	France	1290
050	Corton Renardes GC, Domaine Maillard	2011	France	1390
051	Clos Vougeot GC, Château de La Tour	2012	France	1890

btl.

OTHER GRAPE VARIETIES

btl.

052	Côtes du Rhone "Tir Bouchon", D. D'Ourea	2016	France	250
053	IGP Cevennes, Domaine du Lys, "La Soif"	2013	France	270
054	Corbières, Domaine La Combe Grande	2012	France	290
055	Côtes du Rhone, D. Mont Thabor	2016	France	300
056	Côtes de Provence, "R" de Roubine	2014	France	320
057	Pic Saint Loup, "La Cérémonie"	2016	France	380
058	Vacqueyras, Domaine D'Ouréa	2016	France	490
059	Saint Joseph, Domaine Pichon	2016	France	590
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 Devaux "La Collection"	NV	France	590
064	Champagne "Cuvée Tendresse", Jean Milan (Sweet)	NV	France	690
065	Champagne Besserat de Bellefont "C. de Moines"	NV	France	730
066	Champagne Jean Milan, Blanc de Blancs	NV	France	750
067	Champagne Rosé, Alain Bailly	NV	France	590
068	Champagne Rosé, Devaux	NV	France	650
069	Champagne Rosé, Jean Milan	NV	France	690
070	Champagne Rosé Besserat de Bellefont	NV	France	790

CHARDONNAY

Full body wine, dry and complex, medium acidity

071	C'est la Vie "Chardonnay"	2015	France	290
072	Chablis, Domaine Millet	2016	France	390
073	Bourgogne "La Jumalie", Domaine Darnat	2014	France	440
074	Petit Chablis "Bio", Domaine Pascal Bouchard	2015	France	460
075	Hautes Côtes de Beaune, Domaine Arnoux	2015	France	490
076	Chorey Les Beaune, Domaine Maillard	2014	France	550
077	Savigny Les Beaune, Domaine Pavelot	2014	France	620
078	Pernand Vergelesses, Domaine Arnoux	2015	France	640
079	Monthélie "Sous le Cellier", Domaine Garaudet	2015	France	790
080	Corton GC, Comte Senard	2012	France	1290

SAUVIGNON BLANC & CHENIN

Medium body wine, fresh and fruity, low acidity

081	Muscadet Sèvre et Maine, Château Thébaudière	2016	France	250
082	Touraine, Domaine de la Colline	2017	France	270
083	Saumur blanc, D. de la Seigneurie des Tourelles	2016	France	320
084	Graves, Château du Cavalier	2015	France	350
085	Graves, Château Tour Bicheau	2017	France	420
086	Graves, Château de Landiras	2015	France	450
087	Sancerre, Domaine Rimbault	2017	France	490

OTHER GRAPE VARIETIES

088	Côtes de Provence, "R" de Roubine	2017	France	290
089	Côtes du Rhone, Domaine Le Plan	2016	France	330
090	V.D.P Viognier, Domaine Pichon	2016	France	390
091	Vacqueyras, Domaine D'Ouréa	2016	France	450
092	Saint Joseph, Domaine Pichon	2016	France	480
093	Condrieu, Domaine Pichon	2014	France	590

ROSÉ

094	Côtes de Provence, "R" de Roubine	2017	France	320
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