



SCARLETT

CAFE & WINE BAR

HOMEMADE 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 Brittany
- Caesar Salad 98
Cos lettuce, garlic, anchovies, bacon
With crispy chicken 128
With Norwegian smoked salmon 128
With 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
Wagyu air dried beef
- Alaskan King Crab 178
Avocado, mango, pomelo

SOUPS

- Porcini Veloute 98
Wild mushrooms
- Lobster Bisque 98
Creamy emulsion, Parmesan crisp

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
- 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
- Seabass 288
Seabass fillet with celery & chorizo

FROM THE LAND

- Duck Leg Confit 148
Sautéed potatoes, Sautéed 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 Wagyu (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"

- 1910 Paris – Brest 98
Choux Pastry, Praline Mouseline, caramel surprise
- 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, vanilla ice cream

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

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 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 138/178/208
Selection of 3, 5 or 7
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

- Makers Mark 128
- 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 268

VODKA

- Belvedere, Polish 98
- Grey Goose, French 108
- Beluga Noble, Russia 128
- Vodka Tea Time, French 148

GIN

- Paris Dry Gin, French 98
- Tanqueray 10, English 108
- Hendricks, Scottish 128
- Monkey 47, German 168

RUM BY CLÉMENT

- "Special Barrel", 4 years 148
- "X.O", 6 years 268

TEQUILA

- Jose Cuervo 88
- Patron Repasado 138
- ArteNOM 1146 Añejo 158

LIQUEUR

- Cointreau 78
- Grand Marnier 78
- Get 27 78
- Jagermeister 78
- Limoncello 78
- Chambord 78
- Amaretto 78
- Kalhua 78
- Baileys 78
- Chartreuse Yellow 98
- Chartreuse Green 98

BEER

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

SIGNATURE COCKTAILS 98

- Lychee Mojito**
Premium Rum, Fresh Lychee, Caster Sugar, Dash of Soda 128
- Espresso Martini**
Dry Vermouth, Premium Vodka, Kalhua, Espresso, Coffee Beans 138
- Sweet "Scarlett"**
Premium Vodka, Honey, Lime Juice, Ginger Beer 148
- Welcome to Provence**
Premium Gin, Fresh Grapefruit Juice, Cranberry Juice, Homemade Lavender Syrup 158
- Hangover at "Scarlett"**
Premium Vodka, Cointreau Liqueur, Organic Tomato Juice, Fresh Lemon Juice 168
- Let's be Sour**
Bourbon, Pinot Noir, Brown Sugar Syrup, Lemon Juice 188
- The Signature "Scarlett"**
Premium Vodka, Vanilla Syrup, Cranberry Juice, Twist of Lemon 228
- Raspberry Bellini**
Champagne, Fresh Raspberry 248
- "El Terrible"**
Premium Tequila, Kalhua, Pineapple Juice, Lime Juice 268

CALVADOS

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

ARMAGNAC

- Gelas Selection 128
- Gelas, 18 years 198

COGNAC

- Daniel Bouju Selection 98
- Daniel Bouju Napoleon 148
- Pierre Ferrand Reserve, 20 years 258

EAU DE VIE "by Mette"

- Poire Williams 78
- Mirabelle 78
- Gewürztraminer 78
- Framboise 98

WATER

- Aqua Panna 88
- San Pellegrino 498

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

SCARLETT'S SOFT LIQUEUR

- Procrastination 198
- "Black tea, Orange, Jasmine & Rosemary" 198
- Hysterie 198
- "Cranberry, Violet, Passion Fruit, Spicy" 128
- Perfidie 198
- "Cinnamon, Tomato, Blood Orange, Blueberry" 198

SODA 38

- Coke
- Coke Zero
- Sprite
- Ginger Ale
- Tonic Water
- Soda Water





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RED WINES

MERLOT

001. Bordeaux, Château Costis	2015	France	250
002. Bordeaux, Château Haut Mondain	2015	France	290
003. Fronsac, Château du Carillon	2015	France	370
004. Côtes de Bordeaux, La Revelation du grand Barrail	2012	France	420
005. Montagne St Emilion, Château Bechereau	2014	France	450
006. St Emilion, Château La Croix Bertinat	2014	France	520
007. St Emilion Grand Cru, Château Beard La Chapelle	2012	France	620
008. St Emilion GCC, Château Troplong Montdot	2009	France	2290
009. St Emilion GCC, Château Angelus	2009	France	3990

CABERNET

012. Médoc, Les Sources de Livran	2015	France	370
013. Graves, Château Tour Bicheau	2015	France	440
014. Médoc, Château Canteloup	2014	France	490
015. Médoc, "Cru Bourgeois", Château Pierre de Montignac	2012	France	520
016. Médoc "Cru Bourgeois", Château Livran	2014	France	570
017. St Estèphe, Château Beau Site Haut Vignoble	2011	France	620
018. Lustrac Médoc, Château Fourcas Hosten	2012	France	680
019. Haut Médoc, Château Citran	2012	France	730
020. Margaux, Château D'Arsac	2014	France	780
021. Margaux, Château Siran	2014	France	880
022. Haut Médoc GCC, Château de Camensac	2008	France	1090
023. Margaux, Château Labégorce	2006	France	1150
024. Pessac Léognan GCC, Château de Fieuzal	2010	France	1290
025. Margaux GCC, Château Giscours	2011	France	1390
026. Pauillac GCC, Réserve de La Comtesse	2009	France	1490
027. St Julien GCC, Château Branaire Ducru	2009	France	1590
028. St Julien GCC, Château Gruaud Larose	2009	France	1690
029. St Julien GCC, Château Beychevelle	2009	France	1790
030. Pauillac GCC, Château Duhart Milon	2009	France	1890
031. St Estèphe GCC, Château Montrose	2009	France	2990

PINOT NOIR

032. V.D.P. D'Oc, Saint Guilhem Le Desert	2016	France	250
033. V.D.P. D'Oc, C'est la Vie	2016	France	300
034. Bourgogne "Pinot Noir", Château de Citeaux	2016	France	390
035. Sancerre, Domaine Raimbault	2016	France	450
036. Bourgogne "La Jumalie", Domaine Darnat	2015	France	480
037. Choresy Les Beaune, Domaine Arnoux	2015	France	520
038. Savigny Les Beaune, Domaine Pavelot	2014	France	570
039. Savigny Les Beaune, Domaine Arnoux	2015	France	630
040. Monthelie, Domaine Garaudet	2014	France	680
041. Auxey Duresses "1er Cru Les Duresses", Cht. De Citeaux	2015	France	750
042. Pommard, Domaine Darnat	2015	France	850
043. Morey St Denis, Domaine des Beaumont	2013	France	950
044. Aloxe Corton, Domaine Maillard	2011	France	1050
045. Volnay "1er Cru Clos des Chênes", J. M. Gaunoux	2008	France	1250
046. Corton Renardes Grand Cru, Domaine Maillard	2011	France	1350
047. Clos Vougeot Grand Cru, Château de la Tour	2012	France	1950

OTHER GRAPE VARIETIES

048. Côtes du Rhone "Tir Bouchon", D. D'Ourea	2016	France	250
049. IGP Cevennes, Domaine Les Lys, "La Soif"	2013	France	270
050. Côtes du Rhône, D. Château Mont Thabor	2016	France	300
051. Côtes de Provence, "R" de Roubine	2014	France	320
052. Pic Saint Loup, "La Cérémonie"	2016	France	380
053. Vacqueyras, Domaine D'Ouréa	2016	France	490
054. Saint Joseph, Domaine Pichon	2016	France	590
055. Châteauneuf du Pape, Château Mont Thabor	2015	France	690
056. Côte Rotie "Promesse", Domaine Pichon	2016	France	790

WHITE WINES

SPARKLING & CHAMPAGNE

057. Cuvée Splendid, Joseph Vallet	NV	France	290
058. Champagne "Brut Tradition" Alain Bailly	NV	France	490
059. Champagne "Cuvée Tendresse", Jean Milan (Sweet)	NV	France	690
060. Champagne Jean Milan, Blanc de Blancs	NV	France	750
061. Champagne Rosé, Alain Bailly	NV	France	590
062. Champagne Rosé, Devaux	NV	France	650
063. Champagne Rosé, Jean Milan	NV	France	690
064. Champagne Rosé, Besserat de Bellefon	NV	France	790

CHARDONNAY

065. V.D.P D'Oc, Saint Guilhem Le Desert	2016	France	250
066. V.D.P D'Oc, C'est La Vie	2016	France	300
067. Chablis, Domaine Millet	2016	France	390
068. Petit Chablis "Blanc Cailloux", Domaine Bouchard	2016	France	430
069. Bourgogne "La Jumalie", Domaine Darnat	2014	France	460
070. Petit Chablis "Bio", Domaine Bouchard	2015	France	490
071. Hautes Cotes de Beaune, Domaine Arnoux	2015	France	520
072. Marsannay, Domaine Mortet	2014	France	570
073. Savigny Les Beaune, Domaine Pavelot	2015	France	620
074. Pernand Vergelesses, Domaine Arnoux	2015	France	660
075. Monthelie "Sous le Cellier", Domaine Garaudet	2015	France	790
076. Corton Grand Cru, Comte Senard	2012	France	1190

SAUVIGNON BLANC & CHENIN

077. Muscadet Sèvre et Maine, Château Thébaudière	2016	France	250
078. Touraine, Domaine de la Colline	2016	France	290
079. Saumur blanc, D. de la Seigneurie des Tourelles	2016	France	320
080. Graves, Château du Cavalier	2017	France	350
081. Graves, Château Tour Bicheau	2017	France	420
082. Graves, Château de Landiras	2016	France	450
083. Sancerre, Domaine Raimbault	2017	France	490

OTHER GRAPE VARIETIES

084. Côtes de Provence, "R" de Roubine	2017	France	290
085. Côtes du Rhone, Domaine Le Plan	2016	France	330
086. V.D.P Viognier, Domaine Pichon	2016	France	390
087. Vacqueyras, Domaine D'Ouréa	2017	France	450
088. Saint Joseph, Domaine Pichon	2016	France	480
089. Condrieu, Domaine Pichon	2016	France	590

ROSÉ

090. Côtes de Provence, "R" de Roubine	2017	France	320
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010. Côtes de Bordeaux, Château Cavalier "Tradition"	2015	France	650
011. Médoc, Château Canteloup	2014	France	950

SCARLETT WINE MENU

Prices are subject to 10% service charge.
Please be aware that vintages might change