



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, 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

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

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 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	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

- Makers Mark
- Macallan, 12 yeas (Double cask)
- Laphroaig, 10 years
- Auchentoshan, 12 years
- Ardberg, 10 years
- Caol Ila, 12 years, Single Malt
- Bowmore, 15 years old
- Oban, 14 years
- Lagavulin 16 years old

VODKA

- Belvedere, Polish
- Grey Goose, French
- Effen, Dutch
- Vodka Tea Time, French

GIN

- Paris Dry Gin, French
- Tanqueray 10, English
- Hendricks, Scottish

RUM BY CLÉMENT

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

TEQUILA

- Jose Cuervo
- Patron Reposado
- ArteNOM 1146 Añejo

LIQUEUR

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

58 BEER

- "La Blonde de St Tropez" 33cl
- "La Blonde de St Tropez" 150cl
- La Parisienne "La Brune"
- Gallia "Pale Ale"
- Gallia "IPA"
- Gallia "Weissbier"

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
- Roger Groult, 8 years

ARMAGNAC

- Gelas Selection
- Gelas, 18 years

COGNAC

- Daniel Bouju Selection
- Daniel Bouju Napoleon
- Pierre Ferrand Reserve, 20 years

EAU DE VIE "by Mette"

- Poire Williams
- Mirabelle
- Gewürztraminer
- Framboise

WATER

- Aqua Panna
- San Pellegrino

FRESH JUICE "Alain Milliat" 78

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

COFFEE

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

SCARLETT'S TEA

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

SCARLETT'S SOFT LIQUEUR

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

SODA

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





SCARLETT

CAFE & WINE BAR

RED WINES

MERLOT

001. Bordeaux, Château Costis	2015	France	250
002. Bordeaux, Château Haut Mondain	2015	France	290
003. Côtes de Bordeaux, Château Cavalier "Tradition"	2015	France	330
004. Fronsac, Château du Carillon	2015	France	370
005. Côtes de Bordeaux, La Revelation du grand Barrail	2012	France	420
006. Montagne St Emilion, Château Bechereau	2014	France	450
007. St Emilion, Château La Croix Bertinat	2014	France	520
008. St Emilion Grand Cru, Château Beard La Chapelle	2012	France	590
009. St Estephe GCC, La Dame de Montrose	2011	France	890
010. St Emilion GCC, Château Troplong Montdot	2009	France	2290
011. St Emilion GCC, Château Angelus	2009	France	3990

CABERNET

014. Médoc, Les Sources de Livran	2015	France	370
015. Graves, Château Tour Bicheau	2015	France	440
016. Médoc, Château Canteloup	2014	France	490
017. Médoc, Château Pierre de Montignac	2012	France	520
018. Médoc "Cru Bourgeois", Château Livran	2014	France	550
019. St Estèphe, Château Beau Site Haut Vignoble	2011	France	590
020. Lustrac Médoc, Château Fourcas Hosten	2012	France	650
021. Haut Médoc, Château Citran	2012	France	690
022. Margaux, Château D'Arsac	2014	France	750
023. Margaux, Château Siran	2014	France	790
024. Haut Médoc, Château Sociando Mallet	2012	France	890
025. Haut Médoc GCC, Château de Camensac	2008	France	1090
026. Margaux, Château Labegorce	2006	France	1150
027. Pessac Léognan GCC, Château Carbonnieux	2008	France	1190
028. Pessac Léognan GCC, Château de Fieuzal	2010	France	1290
029. Margaux GCC, Château Giscours	2011	France	1390
030. Pauillac GCC, Réserve de La Comtesse	2009	France	1490
031. St Julien GCC, Château Branaire Ducru	2009	France	1590
032. St Julien GCC, Château Gruaud Larose	2009	France	1690
033. St Julien GCC, Château Beychevelle	2009	France	1790
034. Pauillac GCC, Château Duhart Milon	2009	France	1890
035. St Estèphe GCC, Château Montrose	2009	France	2990

PINOT NOIR

036. V.D.P. D'Oc, Saint Guilhem Le Desert	2016	France	250
037. V.D.P. D'Oc, C'est la Vie	2016	France	300
038. Bourgogne "Pinot Noir", Château de Citeaux	2016	France	390
039. Sancerre, Domaine Raimbault	2016	France	450
040. Bourgogne "La Jumalie", Domaine Darnat	2015	France	480
041. Choresy Les Beaune, Domaine Arnoux	2014	France	520
042. Savigny Les Beaune, Domaine Pavelot	2014	France	570
043. Choresy Les Beaune, Domaine Maillard	2015	France	610
044. Savigny Les Beaune, Domaine Arnoux	2015	France	630
045. Monthelie, Domaine Garaudet	2014	France	650
046. Auxey Duresses "1er Cru Les Duresses", Cht. De Citeaux	2015	France	750
047. Pommard, Domaine Darnat	2015	France	850
048. Morey St Denis, Domaine des Beaumont	2013	France	950
049. Aloxe Corton, Domaine Maillard	2011	France	1050
050. Volnay "1er Cru Clos des Chênes", J. M. Gaunoux	2008	France	1250
051. Corton Renardes Grand Cru, Domaine Maillard	2011	France	1350
052. Clos Vougeot Grand Cru, Château de la Tour	2012	France	1950

OUR MAGNUMS

012. Côtes de Bordeaux, Château Cavalier "Tradition"	2015	France	650
013. Médoc, Château Canteloup	2014	France	950

OTHER GRAPE VARIETIES

053. Côtes du Rhone "Tir Bouchon", D. D'Ourea	2016	France	250
054. IGP Cevennes, Domaine Les Lys, "La Soif"	2013	France	270
055. Côtes du Rhône, D. Château 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. Châteauneuf du Pape, Château Mont Thabor	2015	France	690
061. Côte Rotie "Promesse", Domaine Pichon	2014	France	790

WHITE WINES

SPARKLING & CHAMPAGNE

062. Cuvée Splendid, Joseph Vallet	NV	France	290
063. Champagne "Brut Tradition" Alain Bailly	NV	France	490
064. Champagne Devaux "La Collection"	NV	France	590
065. Champagne "Cuvée Tendresse", Jean Milan (Sweet)	NV	France	690
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

071. V.D.P D'Oc, Saint Guilhem Le Desert	2016	France	250
072. V.D.P D'Oc, C'est La Vie	2016	France	300
073. Chablis, Domaine Millet	2016	France	390
074. Petit Chablis "Blanc Cailloux", Domaine Bouchard	2016	France	430
075. Bourgogne "La Jumalie", Domaine Darnat	2014	France	460
076. Petit Chablis "Bio", Domaine Bouchard	2015	France	490
077. Hautes Cotes de Beaune, Domaine Arnoux	2015	France	520
078. Marsannay, Domaine Mortet	2014	France	550
079. Choresy Les Beaune, Domaine Maillard	2013	France	580
080. Savigny Les Beaune, Domaine Pavelot	2015	France	620
081. Pernand Vergelesses, Domaine Arnoux	2015	France	660
082. Monthelie "Sous le Cellier", Domaine Garaudet	2015	France	790
083. Corton Grand Cru, Comte Senard	2012	France	990

SAUVIGNON BLANC & CHENIN

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

OTHER GRAPE VARIETIES

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

ROSÉ

097. Côtes de Provence, "R" de Roubine	2017	France	320
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SCARLETT WINE MENU

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