



# SCARLETT

CAFE & WINE BAR

3 Course \$298 | 4 Course \$348

Includes choice of coffee or tea

## FIRST IMPRESSIONS

All included in small portion

### Wild Oyster No.3

French oysters from Brittany (2 pcs)

### Foie Gras Crème Brûlée

Croutons

### Soup of the Day

Ask our friendly staff

## STARTERS

All included in small portion

### King Crab Bruschetta

Served on baguette

### Burrata & Bayonne Ham Bruschetta

Served on baguette

### House-Cured Salmon Gravlox

Served with lemon cream

## SWEETS

Select one

### La Profiterole

Vanilla ice-cream, warm chocolate sauce

### 1910 Paris – Brest

House-made choux pastry, hazelnut & almond cream, praline surprise

### Le Fondant

75% Ecuador chocolate, salted caramel butter, vanilla ice cream

### Le Citron

Italian meringue, lemon sorbet

### Apple Crumble

Served with vanilla ice-cream

## MAIN COURSE

Select one

### Le Confit de Canard

Duck leg confit, roasted potatoes, mushrooms & bacon, duck sauce

### Pork Cheek

Tandoori pork, orange sauce, mashed potatoes

### Cannelloni

Stuffed with cod fish, herbs, garlic sauce

### Spaghetti Carbonara

Cream, crispy bacon, parmesan

### Spaghetti Bolognese

Beef, tomato sauce, parmesan

### King Crab & King Prawn Ravioli

2 pieces of ravioli, spicy lobster bisque

### Eggs Benedict

English muffin, mushroom, spinach, Bayonne ham, Hollandaise sauce

## TEA & COFFEE

### Victorian Earl Grey

Darjeeling

Chamomile

Ginger Twist

Oxford English

Breakfast

French Vanilla

Jasmine Tea

Milk Oolong

Espresso

Americano

Cappuccino

Macchiato

Mocha

Latte

2-hours free-flow French sparkling wine \$100

## SCARLETT BRUNCH SET MENU

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



# SCARLETT

CAFE & WINE BAR



## STARTERS

<b>Foie Gras Crème Brûlée</b> Croutons	168
<b>Caesar Salad</b> Cos lettuce, garlic, anchovies, bacon With crispy chicken	98 128
With Norwegian smoked salmon	128
<b>Lobster Bisque</b> Asparagus, cherry tomatoes	128

## COLD CUTS & CHEESES

<b>Camembert</b> Baked cheese from Normandy, black truffle	158
<b>G-Board</b> 3 cheeses, 3 cold cuts, 1 terrine	348
<b>Scarlett Board</b> 5 cheeses, 5 cold cuts, 2 terrines	448

## EGGS

<b>Truffle Ham &amp; Gruyère Croquettes</b> Sunny side eggs	148
<b>Eggs Benedict</b> English muffin, mushroom, spinach, Bayonne ham, Hollandaise sauce	
<b>Scrambled eggs</b> Bacon or Salmon, asparagus	
<b>Omelette</b> Ham or Salmon, mixed salad	

## VEGGIES

<b>Chickpeas Hummus</b> Toast	88
<b>Scarlett's Sunny Garden Salad</b> Green salad mix, house dressing	128
<b>Burrata Di Puglia</b> Fresh burrata cheese, cherry tomatoes	178

## OYSTERS

<b>French Oysters from Brittany No. 3</b> 6 Oysters	178
12 Oysters	298
24 Oysters	498

## MAIN COURSE

<b>Spaghetti Carbonara</b> Cream, crispy bacon, parmesan cheese	148
<b>Spaghetti Bolognese</b> Beef, tomato sauce, parmesan cheese	188
<b>Beef Tartare "A la Montmartre"</b> Hand-cut beef tenderloin, egg yolk, French fries	188
<b>Moules Marinières</b> White wine sauce or cream & bacon, French fries	198
<b>Half Roasted Chicken</b> French fries, salad, chicken jus	228
<b>Wagyu Beef Rib Eye 300 gr</b> Australian Wagyu (M3+), French fries	258
<b>Sea Bass</b> Pan seared sea bass, mixed vegetables, lobster bisque	248
<b>La Côte de Boeuf</b> Prime ribs with bone - 1kg Select 1 side Creamy spinach, mashed potatoes, sautéed mushrooms, asparagus, salad Select 2 sauces Béarnaise sauce, pepper sauce, chimichurri sauce, blue cheese sauce	498

## SIDES

<b>Creamy spinach, mashed potatoes, sautéed mushrooms, asparagus &amp; green peas, French fries, salad</b>	78
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## SWEETS

<b>La Profiterole</b> Vanilla ice-cream, warm chocolate sauce	98
<b>Le Citron</b> Lemon Tart, Italian meringue, lemon sorbet	
<b>Le Fondant</b> 75% Ecuador chocolate, salted caramel butter, vanilla ice-cream	

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