



# SCARLETT

CAFE & WINE BAR

## STARTERS

### South West Duck Rillettes

Braised duck leg confit, pickles

### Chicken Caesar Salad

Cos lettuce, garlic, anchovies, bacon

### Green Asparagus Soup

Perfect eggs cooked at 63 degrees

### Velouté Parmentier

Potatoes, leeks, croutons, mushroom toast

### Tuna Tartare

Mango, coconut

*Additional \$25*

## MAIN COURSES

### Housemade Tagliatelle Carbonara

Cream, crispy bacon, parmesan

### Housemade Tagliatelle Bolognese

Beef, tomato sauce, parmesan

### Le Confit de Canard

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

### Pork Cheek

Tandoori pork, orange sauce, mashed potatoes

*Additional \$25*

### Plat du Jour

Chef's daily special  
please ask our friendly staff

*Additional \$25*

## DESSERTS

### Le Fondant

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

### Apricot & Honey Clafoutis

Apricot, honey and almond ice cream

### Le Citron

Italian meringue, lemon sorbet

### La Profiterole

Vanilla ice cream, warm chocolate sauce

### 1910 Paris-Brest

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

### Apple Crumble

Vanilla ice cream



## SCARLETT G LUNCH

Price is subject to 10% service charge



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## STARTERS

**Foie Gras Crème Brûlée**  
Croutons

**Chicken Caesar Salad**  
Cos lettuce, garlic, anchovies, bacon

**Squid**  
Pan-seared squid, chorizo, cherry tomatoes, lemon butter, garlic foam

**Country Pork Terrine**  
Slow cooked pork, grape mustard

**King Crab Salad**  
Agrumes, carrots, mayonnaise

**Lobster Bisque**  
Asparagus, cherry tomatoes

**Snails from Burgundy 9 pcs.**  
Parsley butter

**Burrata Di Puglia**  
Fresh burrata cheese, cherry tomatoes

**French Cold Cut Platter**  
5 cold cuts, homemade terrine

## DESSERTS

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

**Apricot & Honey Clafoutis**  
Apricot, honey and almond ice cream

**Le Citron**  
Italian meringue, lemon sorbet

**La Profiterole**  
Vanilla ice cream, warm chocolate sauce

**1910 Paris-Brest**  
House-made choux pastry, hazelnut & almond cream, praline surprise

**Apple Crumble**  
Vanilla ice cream

## MAIN COURSES

**Seabass**  
Pan-seared seabass, mash potatoes, prime vegetables and lobster bisque sauce

**La Quenelle de Brochet**  
Pike fish dumping mousse, Chardonnay sauce

**Seafood Spaghetti**  
Prawn, scallop, squid, lobster bisque

**Beef Short Ribs**  
Teriyaki sauce, mushrooms, mashed potatoes, green peas

**Pork Cheek**  
Tandoori pork, orange sauce, mashed potatoes

**Moules Marinières**  
White wine sauce, French fries

**King Crab & King Prawn Ravioli**  
3 pieces of ravioli, spicy lobster bisque

**Beef Tartare "À La Montmartre"**  
Hand-cut beef tenderloin, egg yolk, French fries

**Le Confit de Canard**  
Duck leg confit, roasted potatoes, mushrooms & bacon, duck sauce

**Seafood Paella Risotto**  
Seafood, saffron sauce

**Chef's Daily Special**  
Ask our friendly staff



## SCARLETT LUNCH SET MENU

Prices are subject to 10% service charge