



Brunch Set Summer 2021

3 Course \$298 | 4 Course \$348

Please inform staff of any food allergies prior to placing your order.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Scarlett Wine Bar & Café
2 Austin Ave, Tsim Sha Tsui, Kowloon, Hong Kong
+852 3565 6513

For Reservations
clement@randblab.com

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First Impressions

Sourdough Bread and Croissant
with butter and jam

Second Impressions

Platter with Bite Size

French Oysters No.3

Oysters from Brittany (2 pcs per person)

House-Cured Salmon Gravlax

Served with lemon cream

Foie Gras Crème Brûlée

Toast

Garden Salad

House-made dressing

French Cheese & Cold Cut Selection

Chef's choice

Mains

French Omelette

Served with green salad

Add black truffle

+\$28

Fried Eggs

Sunny side up or over easy, spinach and bacon

Eggs Benedict

2 poached eggs on a toasted English muffin, spinach and hollandaise sauce, salmon or bacon

Scrambled Eggs

Add black truffle

+\$28

Le Confit de Canard

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

Carbonara Choice of Spaghetti or Penne
Cream, crispy bacon, parmesan

Sugo di Carne Choice of Spaghetti or Penne
4-hours confit beef cheek, red wine sauce

Seafood Choice of Spaghetti or Penne
Prawns, scallops, squids, lobster bisque

+\$48

Burnt Eggplant Cannelloni

Cannelloni stuffed with oven roasted eggplant, garlic and olive oil

Wagyu Beef Rib Eye (300g)

Australian Wagyu (M3+), French fries

+\$98

Desserts

Le Café Gourmand

Includes Scarlett's signature desserts: Le Fondant, Le Citron and 1910 Paris-Brest

Choice of tea or coffee

Tea & Coffee

+\$18

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, red, white & sparkling wine \$100