



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

MAIN COURSE

Select one

Le Confit de Canard

Duck leg confit, mashed 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

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

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

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

COLD CUTS & CHEESES

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

EGGS

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

VEGGIES

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

OYSTERS

French Oysters from Brittany No. 3 6 Oysters	178
12 Oysters	298
24 Oysters	498

MAIN COURSE

Spaghetti Carbonara Cream, crispy bacon, parmesan cheese	148
Spaghetti Bolognese Beef, tomato sauce, parmesan cheese	188
Beef Tartare "A la Montmartre" Hand-cut beef tenderloin, egg yolk, French fries	188
Moules Marinières White wine sauce or cream & bacon, French fries	198
Half Roasted Chicken French fries, salad, chicken jus	228
Wagyu Beef Rib Eye 300 gr Australian Wagyu (M3+), French fries	258
Sea Bass Pan seared sea bass, mixed vegetables, lobster bisque	248
La Côte de Boeuf 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

Creamy spinach, mashed potatoes, sautéed mushrooms, asparagus & green peas, French fries, salad	78
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SWEETS

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

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