



## À La Carte Summer 2021

### Ask for our daily specials

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

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## French Oysters

Oysters from Brittany, No.3	
6 pieces	198
12 pieces	348

## First Impressions

Beetroot Hummus	88
Cauliflower pickles, toasted bread	
Burgundy Snails	
With parsley butter	
9 pieces	128
15 pieces	188
Caesar Salad	98
Cos lettuce, garlic, anchovies, bacon	
With crispy chicken	128
With house-cured salmon gravlax	128
Scarlett's Sunny Garden Salad	128
Mixed green salad, house dressing	
Leek Salad	148
Leeks, house dressing, grated salted egg yolk	
Baked Camembert	158
Camembert from Normandy, black truffle	
Foie Gras Crème Brûlée	168
Toasted bread	
Burrata Di Puglia	178
Fresh burrata cheese, cherry tomatoes	
Grilled Octopus	188
Confit bell pepper, paprika, lemon, coriander, olive oil	
King Crab Salad	198
Agrumes, carrots, mayonnaise	

## Pâtés & Terrines

South West Duck Rillettes	88
A Southwestern French recipe, braised duck leg confit, pickles	
Mackerel Rillettes	108
Mackerel, shallots, white wine, lemon zest, cream, toasted bread	
Country Pork Terrine	118
Slow cooked pork, grape mustard	
Duck Foie Gras Terrine	198
Mango chutney, toast	

## Soups

Parisian Mushroom Soup	128
Creamy mushroom soup	
Lobster Bisque	128
Asparagus, cherry tomatoes	

## Raws

Hamachi Carpaccio	148
Burrata cream, cucumber and sesame dressing	
Beef Tartare "À la Montmartre"	188
Hand-cut beef tenderloin, egg yolk, French fries, salad	
Scarlett's House-Cured Salmon Gravlax	198
Lemon cream, salad	
Tuna Tartare	228
Mango, coconut, French fries	

## Scarlett's Highlights

### SIGNATURE CUTS

Wagyu Beef Rib Eye (300g)	258
Australian Wagyu (M3+), French fries	
Australian Lamb Rack (1kg)*	498
Chops	
Le Chateaubriand (600g)*	498
Tenderloin centre cut	
La Côte de Boeuf (1kg)*	498
Prime rib with bone	

\*Comes with choice of 1 side dish and sauce

### SIDE DISHES 78

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

### SAUCES

Béarnaise sauce, pepper sauce, blue cheese sauce, chimichurri sauce

### FRENCH CHEESE & COLD CUTS

Ham Bayonne	108
Southwest French ham dry cured for 18 months	
Cheese Selection	
Ask for Chef's recommendations	
Choice of 3	158
Choice of 5	198
G Board	348
3 cheeses, 3 cold cuts, 1 terrine	
Scarlett Board	448
5 cheeses, 5 cold cuts, 2 terrines	

## Pasta

Choice of Spaghetti or Penne	
Carbonara	148
Cream, crispy bacon, parmesan	
Sugo di Carne	188
4-hours confit beef cheek, red wine sauce	
Seafood	208
Prawns, scallops, squids, lobster bisque	
Burnt Eggplant Cannelloni	178
Cannelloni stuffed with oven roasted eggplant, served with Parmesan cheese and herbs	

## From the Land

Le Confit de Canard	158
Duck leg confit, mushrooms & bacon, duck sauce, mashed potatoes	
Pork's Cheek	198
Tandoori pork, orange sauce, mashed potatoes	
Half Roasted Chicken	228
French Fries, salad, pepper sauce	
Beef Short Ribs	238
Teriyaki sauce, mushrooms, green peas, mashed potatoes	

## From the Ocean

La Quenelle de Brochet	158
Pike fish dumpling mousse, Chardonnay sauce	
Moules Marinières	198
Choice of white wine sauce or cream & bacon, French fries	
King Crab & King Prawn Ravioli	228
3 pieces of ravioli, lobster bisque	
Seafood Paella Risotto	248
Scallops, prawns, squids and mussels	
Pan-seared Sea Bass	248
Mixed vegetables, lobster bisque	

## Desserts

1910 Paris – Brest	98
House-made choux pastry, hazelnut & almond cream, praline surprise	
La Profiterole	98
Vanilla ice cream, warm chocolate sauce	
Le Citron	98
Italian meringue, lemon sorbet	
Le Fondant	98
75% Ecuador chocolate, salted caramel butter, vanilla ice cream	
Apple Crumble	98
Vanilla ice cream	