



SCARLETT

CAFE & WINE BAR

STARTERS

South West Duck Rillettes Braised duck leg confit, pickles	88
Chickpeas Hummus Toast	88
Ham Bayonne Southwest French ham dry cured for 18 months	108
Country Pork Terrine Slow cooked pork, grape mustard	118
Squid Pan-seared squid, chorizo, cherry tomatoes, lemon butter, garlic foam	148
Camembert Baked cheese from Normandy, black truffle	158
Foie Gras Crème Brûlée Croutons	168

FIRST IMPRESSIONS

Wild Oyster No.3, 6/12 pcs. French oysters from Brittany	198/348
Snails from Burgundy 9/15 pcs. Parsley butter	128/188
Caesar Salad Cos lettuce, garlic, anchovies, bacon With crispy chicken With Norwegian smoked salmon	98 128 128
Scarlett's Sunny Garden Salad Green salad mix, house dressing	128
Poireau Vinaigrette House dressing, crispy potatoes	148
Burrata Di Puglia Fresh burrata cheese, cherry tomatoes	178
King Crab Salad Agrumes, carrots, mayonnaise	198
Duck Foie Gras Terrine Mango chutney, toast	198

IMPORTED AOC CHEESE

Selection of 3 or 5 Ask for the chef's recommendations	158/198
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SOUPS

Velouté Parmentier Potatoes, leeks, croutons, mushroom toast	98
Green Asparagus Soup Perfect eggs cooked at 63 degrees	128
Lobster Bisque Asparagus, cherry tomatoes	128

RAWS

Beef Tartare "A la Montmartre" Hand-cut beef tenderloin, egg yolk, French fries	188
Scarlett's Salmon Gravlax Lemon cream, salad	198
Tuna Tartare Mango, coconut, French fries	228

SCARLETT'S SIGNATURES

CHEESE AND COLD CUTS PLATTER

G Board 3 cheese, 3 cold cuts, 1 terrine	348
Scarlett Board 5 cheese, 5 cold cuts, 2 terrines	448

MAIN COURSE

Select 1 side dish and your choice of sauces

Australian Lamb Rack Chops- 1kg	498
Le Chateaubriand Tenderloin centre cut- 600gr	498
La Côte de Boeuf Prime rib with bone- 1kg	498

SIDE DISHES

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

SAUCES

Bearnaise sauce - pepper sauce - blue cheese sauce, chimichurri sauce

PASTA

Choice of Spaghetti or Penne	
Carbonara cream, crispy bacon, parmesan	148
Cannelloni cod fish, herbs, garlic sauce	178
Bolognese beef, tomato sauce, parmesan	188
Seafood prawn, scallop, squid, lobster bisque	208

FROM THE OCEAN

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

FROM THE LAND

Le Confit de Canard Duck leg confit, roasted potatoes, mushrooms & bacon, duck sauce	158
Veal Stew Veal Blanquette, cream sauce, mushrooms	188
Pork's Cheek Tandoori pork, orange sauce, mashed potatoes	198
Half Roasted Chicken French Fries, salad, pepper sauce	228
Beef Short Ribs Teriyaki sauce, mushrooms, mashed potatoes, green peas	238
Wagyu Beef Rib Eye 300gr Australian Wagyu (M3+), French fries	258

DESSERTS

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



SCARLETT FOOD MENU

Prices are subject to 10% service charge
Please inform staff of any food allergies prior to placing your order, every time you dine
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness