



## Scarlett Lunch Set Summer 2021

**2 courses \$148**

**3 courses \$168**

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

**f @scarlett\_hk**

## First Impressions *Select One*

### Parisian Mushroom Soup

Creamy mushroom soup

### Mackerel Rilletes

Mackerel, shallots, white wine, lemon zest, cream, toasted bread

### Burnt Eggplant Cannelloni

Cannelloni stuffed with oven roasted eggplant, garlic and olive oil

### Parisian Salad

Parisian white ham, aged Comte cheese, tomatoes, hard-boiled egg, butter lettuce, house dressing

### Burrata & Parma Ham

**+ \$20**

Mashed burrata cheese, Parma ham, served with vierge sauce

## Mains *Select One*

### Chicken Cordon Bleu

Breaded chicken breast stuffed with Parisian white ham and cheese, served with garden salad

### Pork Shoulder

Confit BBQ pork shoulder, served with mashed potatoes

### Norwegian Salmon

Slow-cooked in lemon and olive oil, served with green vegetable.

### Penne Sugo di Carne

4-hours confit beef cheek, red wine sauce, high-grade Italian penne

## Desserts *Select One*

### Crêpes Flambe

Served with orange and Cognac sauce

### Chocolate Tartlet

67% Ecuador dark chocolate, salted caramel