



Cheese Menu Summer 2021

Please note that selection is dependent on seasonality and availability.

Scarlett Wine Bar & Café
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For Reservations
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CHEESE & COLD CUTS PLATTER

Ham Bayonne	108
Southwest French ham dry cured for 18 months	
Cheese Selection of 3	158
Cheese Selection of 5	198
G Board	348
3 cheeses, 3 cold cuts, 1 terrine	
Scarlett Board	448
5 cheeses, 5 cold cuts, 2 terrines	
Say Cheese on Tuesdays!*	258
5 cheeses, 2 glasses of wine	

*Only available on Tuesdays

Hard

Comté (24 Months)

Cow's Milk; Franche-Comté Region

A semi-hard cheese ripened for 24 months. Comte has a firm, grainy and dense texture with floral and nutty flavours with aromas of dried fruits.

Tomme Brûlée

Sheep's Milk; Basque

Aged for a minimum of 3 months, at the end of ripening, the crust is lightly burned to give it delicate smoky aromas. A firm hard cheese with smoky sweet flavours.

Blue

Gorgonzola

Cow's Milk; Gorgonzola, Italy

One of the world's oldest blue-veined cheese. Ripened for 3 to 4 months. Crumbly and firm texture with sharp nutty flavours.

Soft

Reblochon

Cow's Milk; Rhône-Alpes Region

A washed-rind mountain cheese that is ripened slowly for 15 days. Reblochon offers earthy and nutty flavours, with a smooth and compact texture.

Saint Marcellin Fermier

Cow's Milk; Rhône-Alpes Region

Mold ripened for 4 to 5 weeks, the Saint Marcellin Fermier has a smooth texture with a slight bitterness, and earthy yet fruity flavours.

Brie de Meaux

Cow's Milk; North-eastern France

Aged over 6 to 8-weeks, the Brie de Meaux has a soft, creamy and smooth texture with buttery flavours. Aromas of hazelnut, fresh mushroom and raw milk.

Epoisses

Cow's Milk; Burgundy

Matured for at least 6 weeks, the Epoisses cheese is ripened by washing it with French brandy, Marc de Bourgogne. Creamy, chewy and firm texture, with complete and rich flavours.

Sainte-Maure de Touraine

Goat's Milk; Loire Valley

Slow ripened for 3 to 5 weeks in an airy cellar. The cheese is rolled in ash for better conservation, and offers delicate flavours from the goats milk, with supple and creamy texture.

Brillat Savarin

Cow's Milk; Burgundy

Aged between 1 to 2 weeks in a dry cellar, the Brillat Savarin is a soft-ripened triple cream cheese with fruity flavours and creamy texture.

Morbier

Cow's Milk; Franche-Comté Region

Slow ripened for a minimum of 45 days, the Morbier cheese has a thin line of ash that separates the cheese in the middle. A semi-soft cheese with fruity and creamy flavors.