



SCARLETT

CAFE & WINE BAR

PATÉS & TERRINES

| | |
|--|-----|
| Kurobota Pork Delicacy Slow cooked hock, Cognac mustard | 98 |
| Duck Rillettes Homemade duck leg confit | 128 |
| Duck Foie Gras 2 Ways South West of France terrine and pan seared | 248 |

FIRST IMPRESSIONS

| | |
|--|-----------|
| Wild Oyster No.4, 6/12 pieces French oysters from Marenne d'Oléron | 118/218 |
| Caesar Salad Cos lettuce, garlic, anchovies, bacon With Chicken or Smoked Salmon | 98 118 |
| L'os à Moelle Bone marrow with shallots and black pepper | 128 |
| Truffle Baked Camembert Country bread toast | 128 |
| Burgundy Snails French snails, parsley and crispy garlic bread | 138 |
| Italian Burrata Salad Fresh Italian cheese, air dried beef, confit tomatoes | 158 |
| Alaskan King Crab Salad Zucchini roll, lemon dressing | 178 |

SOUPS

| | |
|--|----|
| Traditional French Onion Soup Beef consommé, gratinated gruyère croûton | 88 |
| Lobster Bisque Creamy emulsion, savory parmesan bread stick | 98 |

TARTARS

| | |
|---|-----|
| Tuna Soya sauce, wasabi, ginger, coconut milk, served with wedge potatoes and salad | 148 |
| Salmon Smoked live salmon, Dijon mustard, shallots, served with wedge potatoes and salad | 158 |
| Beef Tartar "A la Montmartre" Hand cut beef tenderloin, served with wedge potatoes and salad | 178 |
| Beef Tartar 'Aller et Retour' Hand cut beef tenderloin, pan seared, served with wedge potatoes and salad | 178 |

HAM & PROSCIUTTO

| | |
|---|-----|
| Parma Ham 24 months dried cured Italian ham - 100 gr. | 98 |
| Wagyu Air Dried Beef Australian cured beef ham - 100 gr. | 138 |
| Truffle Paris Ham Traditionally cured with truffle - 100 gr. | 168 |
| Jamon Iberico Pata Negra 36 to 48 months dried cured ham - 100 gr. | 198 |

FROM THE OCEAN

| | |
|--|-----|
| Quenelle de Brochet Gratinée Pike fish dumpling, Chardonnay sauce | 138 |
| Alaskan King Crab Ravioli Homemade, creamy lobster sauce | 188 |
| Mussel 'Marinière' Classic Sancerre wine or cream and bacon - 500gr | 198 |
| Hokkaido Scallops Mashed potato, truffle sauce | 248 |

SCARLETT'S SHARING

CHEESE AND COLD CUTS PLATTER (FOR 2-6 PEOPLE)

| | |
|--|-----|
| G-Board (3 cheese, 3 cold cuts, 1 terrine) | 348 |
| Scarlett Board (5 cheese, 5 cold cuts, 2 terrines) | 448 |

MAIN COURSES

Choose 2 sides and your choice of sauces

| | |
|--|-----|
| Grilled Australian Lamb Rack Chops- 1kg | 498 |
| Le Chateaubriand Tenderloin centre cut- 600gr | 498 |
| La Côte de Boeuf Prime rib with bone- 1kg | 498 |
| Presa Iberico Prime cut, walnut flavor- 700gr | 498 |

SIDE DISHES

| | |
|--|----|
| Spinach, wedge potatoes, mushroom fricassée, mixed vegetables, mashed potatoes | 48 |
|--|----|

SAUCES

| | |
|---|--|
| Béarnaise sauce - pepper sauce - blue cheese sauce, chimichurri sauce | |
|---|--|

FROM THE LAND

| | |
|--|-----|
| Duck Leg Confit Duck leg confit, pommes rissolées | 138 |
| Iberico Pork Belly Braised pork belly, Le Puy lentils | 158 |
| Australian Lamb Shank Braised for 12 hours, sauteed seasonal vegetables | 178 |
| Le Coquelet de ferme rôti aux herbes de Provence Roasted baby chicken, provencal herbs | 198 |
| La Joue de Boeuf Wagyu beef cheek braised for 12 hours, mushroom garnish, mashed potatoes | 218 |
| Wagyu Beef Rib Eye Rangers Valley, hand cut grain fed, 300gr (M3+) | 238 |

IMPORTED AOP CHEESE

| | |
|------------------------------------|----------------|
| Selection of 3, 5 or 7 | 138/ 168 / 198 |
| Ask for the chef's recommendations | |

DESSERTS

| | |
|--|----|
| Crème Brûlée Caramelized custard, orange blossom | 88 |
| Apple Tart Tatin Bourbon vanilla ice cream | 88 |
| Scarlett's Cheese Cake Tiramisu inspired | 88 |
| Ecuador Warm Molten Cake Melted chocolate cake, coconut ice cream | 88 |
| Lemon Meringuée Tart Crispy meringue, lemon cream | 88 |



PASTAS

| | |
|--|-----|
| SELECTION OF "DE CECCO" PASTA: Spaghetti, Fettuccini, Penne | |
| Olio aglio e olio with red chilli, pepper and bacon | 98 |
| Carbonara cream, crispy bacon, eggs | 128 |
| Wagyu beef stew, mushrooms | 148 |
| Maine Lobster Creamy Pasta parmesan cheese | 198 |

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



SCARLETT

CAFE & WINE BAR

RED WINES

MERLOT

Medium body wine, dry and smooth, low-soft tannins

| | | | | |
|-----|---|------|--------|------|
| 001 | Bordeaux, Château Haut Mondain "Grande Réserve" | 2014 | France | 250 |
| 002 | Côtes de Bordeaux, Château du Cavalier "Tradition" | 2012 | France | 280 |
| 003 | Côtes de Bordeaux, Château Montjouan "Grande Réserve" | 2012 | France | 320 |
| 004 | Côtes de Bordeaux, La Révélation du Grand Barrail | 2010 | France | 350 |
| 005 | Graves, Château Tour Bicheau | 2013 | France | 390 |
| 006 | Médoc Chateau Canteloup | 2014 | France | 420 |
| 007 | Lalande de Pomerol, Château Béchereau | 2011 | France | 450 |
| 008 | Médoc Cru Bourgeois, Château Livran | 2012 | France | 480 |
| 009 | St Emilion, Chateau La Croix Bertinat | 2014 | France | 590 |
| 010 | Saint Emilion GCC, Château Troplong Montdot | 2009 | France | 2990 |
| 011 | Saint Emilion GCC, Château Angelus | 2009 | France | 4990 |

CABERNET

Medium to full body wine, rich and powerful, strong tannins and acidity

| | | | | |
|-----|--|------|--------|------|
| 012 | Anjou, Domaine des Iris | 2013 | France | 220 |
| 013 | Chinon, Domaine du Morilly | 2014 | France | 270 |
| 014 | Saumur, Domaine de la Seigneurie des Tourelles | 2013 | France | 290 |
| 015 | Saumur Champigny, D. des Hautes Troglodytes | 2014 | France | 320 |
| 016 | Médoc, Les Sources de Livran | 2010 | France | 350 |
| 017 | Médoc, Château Pierre de Montignac | 2012 | France | 390 |
| 018 | Moulis en Médoc, Château Chasse Spleen | 2009 | France | 790 |
| 019 | Margaux GCC, Baron de Brane | 2006 | France | 890 |
| 020 | Haut Médoc, Château La Tour Carnet | 2010 | France | 950 |
| 021 | Pessac Léognan, Château de Fieuzal | 2009 | France | 990 |
| 022 | Margaux GCC, Château Boyd Cantenac | 2009 | France | 1190 |
| 023 | Pauillac GCC, Réserve de la Comtesse | 2009 | France | 1290 |
| 024 | Margaux GCC, Château Cantenac Brown | 2009 | France | 1390 |
| 025 | Haut Médoc, Château La Lagune | 2010 | France | 1490 |
| 026 | Saint Julien GCC, Château Branaire Ducru | 2009 | France | 1590 |
| 027 | Saint Julien GCC, Château Gruaud Larose | 2009 | France | 1790 |
| 028 | Saint Julien GCC, Château Beychevelle | 2009 | France | 1890 |
| 029 | Pauillac GCC, Château Duhart Milon | 2009 | France | 2290 |
| 030 | Saint Estèphe GCC, Château Montrose | 2009 | France | 3990 |

PINOT NOIR

| | | | | |
|-----|---|------|--------|------|
| 031 | Bourgogne "Pinot Noir" Chateau de Citeaux | 2015 | France | 370 |
| 032 | Sancerre, Domaine Rimbault | 2015 | France | 390 |
| 033 | Chorey les Beaune, Domaine Arnoux | 2014 | France | 440 |
| 034 | Savigny Les Beaune, Domaine Pavelot | 2014 | France | 470 |
| 035 | Chorey les Beaune, Domaine Maillard | 2014 | France | 490 |
| 036 | Savigny Les Beaune, Domaine Arnoux | 2014 | France | 530 |
| 037 | Monthelie, Domaine Garaudet | 2014 | France | 570 |
| 038 | Ladoix "Les Chaillots", Domaine Maillard | 2014 | France | 590 |
| 039 | Beaune 1er Cru "Epenottes", Domaine Mussy | 2012 | France | 640 |
| 040 | Savigny Les Beaune 1er Cru "Les Peuillets", Domaine Pavelot | 2012 | France | 690 |
| 041 | Morey st Denis, Domaine des Beaumont | 2013 | France | 790 |
| 042 | Gevrey Chambertin "Vielles Vignes", Pierre Labet | 2013 | France | 850 |
| 043 | Aloxe Corton, Domaine Maillard | 2011 | France | 890 |
| 044 | Pommard, Jean Michel Gaunoux | 2010 | France | 950 |
| 045 | Volnay 1er Cru, Jean Michel Gaunoux | 2008 | France | 1190 |
| 046 | Corton Renardes GC, Domaine Maillard | 2011 | France | 1290 |
| 047 | Clos Vougeot GC, Château de La Tour | 2009 | France | 1690 |
| 048 | Clos Vougeot GC, Château de La Tour | 2012 | France | 1690 |

GRENACHE, SYRAH & OTHER

| | | | | | |
|------|-----|---|------|--------|-----|
| btl. | 049 | Cotes du Rhone, Domaine D'Ourea "Tir Bouchon" | 2016 | France | 250 |
| | 050 | Corbirères, Domaine La Combe Grande | 2012 | France | 290 |
| | 051 | Côtes de Provence, Castel Roubine | 2014 | France | 330 |
| | 052 | Vacquieras, Domaine D'Ourea | 2015 | France | 390 |
| | 053 | Saint-Joseph, Domaine Pichon | 2015 | France | 480 |
| | 054 | Gigondas, "Raspail", Château Saint Jean | 2012 | France | 520 |
| | 055 | Châteauneuf du Pape, Château Saint Jean | 2012 | France | 550 |
| | 056 | Côtes Rotie, "Promesse", Domaine Pichon | 2014 | France | 690 |

WHITE WINES

SPARKLING & CHAMPAGNE

| | | | | |
|-----|---|----|--------|-----|
| 057 | Cuvée Splendid, Francois Labet | NV | France | 290 |
| 058 | Champagne "Brut Tradition", Alain Bailly | NV | France | 490 |
| 059 | Champagne Blancs de Blanc, Jean Milon | NV | France | 590 |
| 060 | Champagne "Cuvee Tendresse", Jean Milon (Sweet) | NV | France | 590 |
| 061 | Champagne Rose, Alain Bailly | NV | France | 590 |
| 062 | Champagne Rose, Jean Milan | NV | France | 660 |

CHARDONNAY

Full body wine, dry and complex, medium acidity

| | | | | |
|-----|---|------|--------|------|
| 063 | Hautes Cotes de Beaune, Domaine Arnoux | 2014 | France | 370 |
| 064 | Chablis, Domaine Millet | 2015 | France | 390 |
| 065 | Bourgogne "La Jumalie", Domaine Darnat | 2014 | France | 450 |
| 066 | Petit Chablis "Bio", Domaine Pascal Bouchard | 2014 | France | 470 |
| 067 | Marsannay, Domaine Thierry Mortet | 2014 | France | 540 |
| 068 | Savigny Les Beaune, Domaine Pavelot | 2011 | France | 570 |
| 069 | Chorey les Beaune, Domaine Maillard | 2013 | France | 590 |
| 070 | Pernand Vergelesses, Domaine Arnoux | 2015 | France | 610 |
| 071 | Monthelie "Sous le Cellier" Domaine Garaudet | 2015 | France | 750 |
| 072 | Puligny Montrachet 1er Cru "Champs Gains", Château de Citeaux | 2014 | France | 850 |
| 073 | Meursault 1er Cru "Charmes", Château de Citeaux | 2013 | France | 950 |
| 074 | Chassagne Montrachet 1er Cru "Boudriotes", Domaine Fontaine Gagnard | 2011 | France | 1050 |
| 075 | Corton Charlemagne GC, Comte Senard | 2012 | France | 1250 |

SAUVIGNON BLANC & CHENIN

Medium body wine, fresh and fruity, low acidity

| | | | | |
|-----|--|------|--------|-----|
| 076 | Touraine, Domaine de la Colline | 2015 | France | 250 |
| 077 | Saumur blanc, D. de la Seigneurie des Tourelle | 2015 | France | 280 |
| 078 | Graves, Château Tour Bicheau | 2014 | France | 320 |
| 079 | Graves, Chateau Haut Cantiray | 2014 | France | 390 |
| 080 | Sancerre, Domaine Rimbault | 2016 | France | 450 |
| 081 | Pessac Léognan, Château de Fieuzal | 2011 | France | 770 |

OTHER GRAPE VARIETIES

| | | | | |
|-----|---|------|--------|-----|
| 082 | Côtes de Provence, Castel Roubine | 2015 | France | 290 |
| 083 | Lirac, Domaine Maby | 2014 | France | 350 |
| 084 | Saint Joseph, Domaine Pichon | 2015 | France | 450 |
| 085 | Sauternes, Château du Levant (Sweet wine) | 2012 | France | 550 |
| 086 | Condrieu, Domaine Pichon | 2014 | France | 590 |

ROSÉ

| | | | | |
|-----|---|------|--------|-----|
| 087 | Côtes de Provence, Castel Roubine | 2014 | France | 290 |
| 088 | Côtes de Provence, Castel Roubine, Magnum | 2014 | France | 490 |

SCARLETT WINE MENU

Prices are subject to 10% service charge. Please be aware that vintages might change



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APERITIF

- Campari
- Martini Bianco
- Martini Rosso
- Ricard
- Pimms's

WHISKY

- Macallan, 12 years (Double cask) 128
- Laphroaig, 10 years 138
- Auchentoshan, 12 years 148
- Ardbeg, 10 years 158
- Caol Ila, 12 years, Single Malt 188

VODKA

- Belvedere 68
- Grey Goose 88
- Vodka Tea Time "Paris" 168

GIN

- Paris Gin 68
- Tanqueray 10 88
- Hendricks 118

RUM

- Plantation Grande Reserve, 5 years 68
- Plantation Jamaica 2001 Single Island 88
- Plantation XO 20th Anniversary 128

TEQUILA

- Jose Cuervo 58
- Don Fulano Reposado 78
- ArteNOM 1146 Añejo 108

LIQUEUR

- Blackcurrant Mathilde
- Raspberry Mathilde
- Peach Mathilde
- Chartreuse Yellow
- Chartreuse Green
- Get 31
- Get 27
- Limencello
- Chambord
- Amaretto
- Kalhua
- Baileys

48 BEER & CIDER

- "La Blonde de St Tropez" 33cl 88
- "La Blonde de St Tropez" 150cl 398
- La Parisienne "La Brune" 88
- La Parisienne "La Rousse" 88
- La Parisienne "La Blanche" 88
- La Chouette Dry Cider 78

CLASSIC COCKTAILS 88

- Mojito**
Premium Rum, Fresh Mint, Caster Sugar, Dash of Soda
- Martini Cocktail Gin**
Dry Vermouth, Gin, Green Olive or Lemon Rind
- Margarita**
Triple Sec, Tequila, Lime Juice
- Negroni**
Gin, Campari, Sweet Vermouth
- Manhattan**
Bourbon, Sweet Vermouth, Angostura Bitters
- Caipirinha**
Cachaça, Sugar & Crushed Ice
- Long Island**
Vodka, Gin White Rum, Tequila, Triple Sec, Cola, Fresh Lemon Juice
- Cosmopolitan**
Premium Vodka, Cointreau Liqueur, Cranberry Juice, Fresh Lime
- Bloody Mary**
Premium Vodka, Organic Tomato Juice, Fresh Lemon Juice, Pinch of Fleur de Sel
- Mimosa**
Champagne, Fresh Orange Juice, Orange Liqueur
- Singapore Sling**
Cointreau Liqueur, Benedictine, Pineapple Juice, Lime, Premium Gin, Lemon Juice, Club Soda

58 CALVADOS

- Roger Groult, 3 years 78
- Roger Groult, 8 years 98

ARMAGNAC

- Gelas Selection 68
- Gelas, 18 years 88

COGNAC

- Daniel Bouju Selection 78
- Daniel Bouju Napoleon 128
- Pierre Ferrand Reserve, 20 years 158

EAU DE VIE

- St. George Pear 88
- St. George Raspberry 88

WATER

- Aqua Panna 68
- San Pellegrino

FRESH JUICE "Alain Milliat" 68

- Apricot
- Summer Pear
- Cox's Apple
- White Peach
- Orange

COFFEE 38

- Cappuccino
- Americano
- Espresso
- Macchiato
- Mocha
- Latte

THE PROVIDORE TEA 38

- Ceylon
- Chamomile
- French Earl Grey
- English Breakfast
- Darjeeling Makaibori
- Oolong Milk
- Jasmine Earl Grey

Ask the bartenders for more

À LA CARTE BRUNCH

Make a Package! 1+2 or 2+3, and receive a FREE coffee, tea or juice

1. SIGNATURE DISHES

| | |
|--|----|
| Eggs Benedict Crispy parma ham, avocado hollandaise | 98 |
| Poached Eggs Tartine Smoked salmon, smashed avocado | 98 |
| Eggs Mimosa Smoked ham | 98 |
| Scrambled Eggs Grilled asparagus, black ink toast | 98 |

2. SWEET TREATS

| | |
|--|----|
| French Toast Maple Syrup | 68 |
| Pancake Maple syrup/chocolate chips/blueberries | 48 |
| Homemade Smoothie Bowl Banana, coconut milk, granola, blueberry, mint | 88 |

3. CRAFT YOUR OWN SCARLETT BREAKFAST

88

Choose your style of eggs:

Cocotte, Sunny side, Scrambled, Omelette

Choose 1 protein:
(each additional \$20)

Smoked salmon, Bacon, Ham, Merguez, Pork sausage, Chorizo, Parma ham

Choose 2 extras:
(each additional \$10)

Spinach, Onion, Tomato, Mixed mushroom, Fresh chilli, Fresh fine herbs, Parmesan, Cheddar, Emmental

SHELLS & BUBBLES

ALL YOU CAN EAT OYSTERS
with free flow Sparkling

298
398

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