



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
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SAUCES

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



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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