



Dinner

Ask for our daily specials

Please inform staff of any food allergies prior to placing your order.

All our mustards, jams, honeys and salts are house-made and available for sale, ask our staff for details.

Scarlett Bangkok

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Cheese & Cold Cuts

Cheese Selection of 2	340
Cheese Selection of 3	490
Cheese Selection of 5	790
Ask for a tour of our cheese counter	
Parma Ham	320
24 months dried cured Italian ham	
Cold Cut Board	720
4 cold cuts	
G-Board	940
Choice of 3 cheese & 3 cold cuts	
Jamón Iberico "Pata Negra"	980
48 months dried cured ham	
Scarlett Board	1,720
Choice of 5 cheese & 5 cold cuts, 1 pâté	

Pâtés & Terrines

Pâté de Campagne	410
Kurobuta pork, Cognac, house seasoning	
Pork Rillettes	580
Slow cooked confit pork paté	
Le Pâté en Croûte	580
Kurobuta pork, French foie gras, in house-made puff pastry	
Foie Gras Terrine	790
A Southwestern French recipe using duck foie gras	
Foie Gras Duo	990
Pan-seared foie gras served with foie gras terrine	
Terrines & Pâtés Board	990
Chef's selections	

First Impressions

Sardines en Boîte	480
Spanish sardines, toast, salted butter	
Niçoise Salad	480
Spanish tuna, white anchovies, black olives, quail eggs, mesclun salad, basil oil	
Tasmanian Smoked Salmon	510
Oak-smoked Tasmanian salmon, served with shallot, sour cream, boiled egg, sourdough bread	
Burrata Salad	520
Burrata cheese, candy tomato, basil, balsamico	
Lyonnaise Salad	580
Smoked duck breast, duck gizzard, foie gras terrine diced, poached egg, bacon, frisée lettuce	
L'Os à Moelle	580
Bone marrow, tomato confit, chimichurri, breadcrumbs	
Le Crabe Royal d'Alaska	620
Alaskan King Crab, mango and avocado	
Burgundy Snails	680
6 pieces, baked in garlic and parsley butter	
Pan Seared Foie Gras	790
Served with pumpkin risotto, foie gras sauce	
River Prawn Caesar Salad	890
River Prawn, cos lettuce, pumpkin seeds, bacon, Ceasar dressing	

Tartares

Salmon	480
Salmon, lime, argan oil, smoked à la minute, served with French fries and salad	
Tuna	480
Soy sauce, wasabi, ginger and coconut, served with French fries and salad	
Beef Tartare 'à la Montmartre'	780
Hand-cut raw beef tenderloin, served with French fries and salad	

Soups

Traditional French Onion Soup	310
Beef consommé with Gruyère cheese and croûtons	
Lobster Bisque	370
Cream emulsion covered in a puff pastry dôme	
Truffle & Mushroom Soup	410
Porcini, 63 degrees perfect egg	

From The Grill

4-6 WEEKS DRY AGED AUSTRALIAN WAGYU

Rib Eye 250g.	1,650
Striploin 350g.	1,850
La Côte de Bœuf 1kg.*	3,100
Prime Rib with bone	

AUSTRALIAN WAGYU BEEF, 240 DAYS GRAIN FED

Rib Eye 250g.	1,350
Tenderloin 250g.	1,550
Le Châteaubriand 600g.*	2,950
Tenderloin center-cut	
Tomahawk 1kg.*	3,200
150 days grain fed	

AUSTRALIAN ANGUS GRASS FED BEEF

Striploin 250g.	1,150
Rib Eye 250g.	1,250
Tenderloin 250g.	1,450

*Served with béarnaise, black pepper, blue cheese sauce and potato wedges

AUSTRALIAN LAMB

Organic Lamb Chops	990
Served with potato mille feuilles and red wine sauce	

KUROBUTA PORK

Kurobuta Tomahawk 800g.	1,150
Served with potato wedges and chimichurri sauce	

On the Side

220
Creamy spinach, mesclun salad, French fries, mushroom fricassée, mixed vegetables, ratatouille, mashed potatoes, garlic bread

From the Land

Le Confit de Canard	680
Duck leg confit, sautéed potatoes, duck jus	
Le Coquelet de Ferme Rôti aux Herbes de Provence	880
Roasted baby chicken, Provençal herbs, truffle mashed potatoes	
Lamb Shank	760
Slow cooked in natural jus, mashed potatoes, seasonal vegetables	
La Joue de Boeuf	850
12 hours-braised wagyu beef cheek, sautéed mushrooms, bacon, mashed potatoes	

From the Ocean

Tasmanian Salmon	820
Sautéed HK kale, ginger carrot coulis	
La Quenelle de Brochet	860
Pike fish dumpling mousse, Chardonnay sauce	
Mediterranean Sea Bass	1,100
Meunière or grilled, whole or fillet served with crushed potatoes	
Pan-Seared Snow Fish	1,200
Chiang Mai risotto	
Scallops d'Hokkaido	1,300
Parmigiano Reggiano & truffle cream	
Grilled River Prawn	1,900
Grilled, extra virgin oil dressing, grilled broccoli	

From the Garden

Grilled Seasonal Vegetables	310
Charcoal grilled, tomatoes, garlic	
Grilled Asparagus	310
Coconut yellow curry, garlic	
Roasted Cauliflower	320
Tomato and garlic sauce	
Quinoa Risotto	480
Pumpkin, chickpeas, coconut milk	

Pastas & Risotto

Bolognese	440
Minced beef, tomato sauce, house-made fettuccine	
Carbonara	440
Cream, crispy bacon, egg, house-made fettuccine	
Truffle Risotto	440
Risotto rice, asparagus, mushrooms	
Scampi Aglio e Olio	480
Prawns, red chili, pepper, house-made fettuccine	
Vongole	480
Atlantic clams, white wine sauce, house-made fettuccine	
Truffle Mac & Cheese	540
House-made macaroni cooked in truffle flavour & Comte cheese	

Prices are subject to 10% service charge and 7% government tax.