



SCARLETT

WINE BAR & RESTAURANT

MARCH &
APRIL

Harvest to Plate

Sun-Kissed to Lip-Smacking. Freshly Picked to Finely Chopped. Farm to Fork.

Each with an origin story – grown locally and simply without the presence of genetic modification; sourced sustainably and treated ethically.

It is about starting right – choosing the best ingredients, breaking down the flavours, and carefully assembling them on a plate. It is also about giving back – supporting local entrepreneurs and talents, who pour their heart and soul into what they do.

Harvest to Plate. A peek into Scarlett's ethos and an invitation to the best of both worlds: the savoir-faire of French cuisine and the finest ingredients from Thailand's terroirs.

Take a walk on the wild side with us – a journey to discovering seasonal produce and make a difference while we are on it.

Risotto	440
Chiang Mai rice, asparagus, mushrooms	
Kale & Hummus Salad	480
Duo of kale, black sesame hummus, pomegranate, candied tomato, chimichurri	
Duck Rilette	580
Confit duck pate, pickles	
Le Coquelet de Ferme Rôti aux Herbes de Provence	880
Roasted baby chicken, Provençal herbs, truffle mashed potatoes	
Grouper Papillote	890
Wild orange spotted grouper, potato, tomato, lemon, tarragon	
Slow-Cooked Pork Shoulder	890
Organic pork shoulder, heirloom carrot, candied tomato, thyme, rosemary	
Grilled River Prawn	1,900
Grilled, extra virgin oil dressing, grilled broccoli	