



À La Carte Spring 2023

Ask for our daily specials

Please inform staff of any food allergies prior to placing your order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Scarlett Wine Bar & Café
2 Austin Ave, Tsim Sha Tsui, Kowloon, Hong Kong
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For Reservations
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French Oysters

Brittany Oysters, No.3	
6 pieces	238
12 pieces	438

First Impressions

Caesar Salad	118
Cos lettuce, garlic, Anchovies, Lardon	
With house-cured salmon gravlax	138
With grilled chicken	138
Escargots	138
Garlic butter, 6 pieces	
Tri-Coloured Baby Beetroot & Parma Ham	148
With blue cheese	
Lyonnaise Salad	158
Duck gizzard, chicken liver, mushrooms, bacon, poached egg, frisee lettuce	
Baked Camembert	178
Camembert from Normandy, finger potato, truffle paste, mixed salad	
Burrata & Heirloom Tomatoes	178
Fresh burrata cheese, heirloom tomatoes, aged balsamic	
Crab Salad	188
Avocado, green apple	
Grilled Octopus Tentacles	198
Ratatouille, romesco sauce, confit tomato, chorizo	

Pâtés & Terrines

Duck Rillettes	108
Shredded duck, parsley, thyme, shallots, duck fat	
Le Pâté en Croûte	208
French foie gras, duck and chicken in a house-made short crust pastry	
Duck Foie Gras Terrine	218
Figs puree, brioche toast	

Soups

Pea Soup	118
Croutons, cream	
Lobster Bisque	128
Asparagus, cherry tomatoes	

Raws

Salmon Tartare	148
Avocado, mango, sesame seed	
Scallop Ceviche	158
Hazelnuts, chili flakes, parsley oil, lemon juice	
Blonde D'Aquitaine Beef Tartare “à la Montmartre”	208
Hand-cut beef tenderloin, egg yolk, sour dough bread	

Scarlett's Highlights

SIGNATURE CUTS

Wagyu Beef Rib Eye (300g)	338
Australian Wagyu (M3+), French fries	
Australian Lamb Rack (600g)*	508
Chops	
Le Chateaubriand (600g)*	508
Tenderloin centre cut	
Iberic Pork Presa (600g)*	508
Tender shoulder cut	
La Côte de Boeuf (1kg)*	598
Prime rib with bone	
*Comes with choice of 1 side dish and sauce	

FROM THE OCEAN

La Quenelle de Brochet	178
Pike fish dumping mousse, mushroom duxelles	

SIDE DISHES

88

Mashed potatoes, sautéed mixed vegetables, sautéed mushrooms, French fries, creamed spinach, mac & cheese

SAUCES

Béarnaise sauce, pepper sauce, chimichurri sauce

FRENCH CHEESE & COLD CUTS

Bayonne Ham	118
Southwest French ham dry cured for 18 months	
Cheese Selection	
Ask for Chef's recommendations	
Choice of 3	168
Choice of 5	208
G Board	358
3 cheeses, 3 cold cuts, 1 terrine	
Scarlett Board	458
5 cheeses, 5 cold cuts, 2 terrines	

Add-Ons

Sunny side-up egg, bacon, house-cured salmon gravlax, grilled chicken sliced winter truffle	30
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Pasta

Choice of Spaghetti or Casarecce	
Add sliced winter truffle	30
Vongole Pasta	178
Manila clams, chili, parsley, garlic, white wine	
Beef Ragout	188
4-hours confit beef cheek, red wine sauce	
Mac & Cheese	188
Macaroni cooked in Comte cheese	
Carbonara	198
Bacon, 63-degree egg	

From the Land

16hr Slow Cooked Pork Belly	188
Ratatouille, jus reduction	
Le Confit de Canard	208
Duck leg confit, home fries, bacon, red wine jus	
Spring Chicken (600g)	238
Chicken jus, mashed potato	
Beef Cheek	248
Finger potatoes, baby carrots, red wine jus	
Lamb Hind Shank (500g)	268
Mashed potato, green beans, lamb jus	

From the Ocean

Moules Marinières	198
Choice of white wine sauce or cream & bacon, French fries	
Seafood Risotto	208
Prawn, mussels, squid, baby scallops, fumet fish	
Seabream Fillet	218
Baby bok choy, verjus	

Desserts

Lemon Tart	108
Italian meringue, lemon sorbet	
Le Fondant	108
70% Chocolaterie De L'Opera Spinto, house made vanilla ice cream	
Profiteroles	108
Choux pastry, chocolate sauce	
Mille Feuille	108
Diplomat cream	
Crispy Apple Pie	108
House-made vanilla ice-cream	

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Prices are subject to 10% service charge