



**Scarlett Brunch Set**  
**Spring 2023**  
**2 Courses \$298**  
**3 Courses \$348**

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  
+852 3565 6513

**For Reservations**  
Joffrey@randblab.com

@scarlett\_hk

Chef Selection of Bread  
with butter

## First Impressions

---

*Platter inclusive of*

### French Oysters No. 3

Oysters from Brittany (2 pcs per person)

### Amuse Bouche of the Day

Chef's Surprise

### 2 Selection of French Cheese

Chef's Choice

### Chef's Selection of Cheese

Dried fruits & walnut

## Mains

---

### Eggs Benedict

2 poached eggs on a toasted English muffin, spinach and hollandaise sauce, choice of smoked salmon or bacon

### Carbonara Pasta

63-degree egg, Parmesan cheese, choice of casarecce or spaghetti

### Eggs Cocotte

Baked eggs, wilted spinach, brioche toast, salmon roe

### Eggs Morette

Poached eggs in red wine, bacon, mushrooms, crouton

### Vongole Pasta

Manila clams, lemon zest, espelette pepper

### Pan Seared Pork Chop

Honey mustard sauce, baby broccoli

### Steak Frites

French fries, Béarnaise sauce

+98

## Sweet Endings

---

### Pancake

House-made vanilla ice-cream

### Crispy Apple Pie

House-made vanilla ice-cream

### Profiteroles

Whipped cream, sliced almonds, chocolate sauce

## Tea & Coffee

---

Victorian Earl Grey

Darjeeling

Chamomile

Ginger Twist

Oxford English

Breakfast

French Vanilla

Jasmine Tea

Milk Oolong

Espresso

Americano

Cappuccino

Macchiato

Mocha

Latte

