

SCARLETT

CAFE & WINE BAR

Uncorked: A Vintage to Remember 2020

\$888 +
PER PERSON

5-Course Wine Pairing Dinner Series
Thursday 1st June from 7 – 9 pm

Wine & Food Pairing Menu

Chablis, Domaine Millet, Chardonnay

Pairing with Crab Salad Tartelette, Avocado Mousse,
Salmon Roe

Domaine Dominique Piron, Brouilly

Pairing with Croquettes, Beef Carpaccio, Sauce Périgueux

Domaine Jean-Charles Fagot Rully Blanc,
Chardonnay

Pairing with Scarlett's Quenelle de Brochet, Sliced Button
Mushroom

Cotes Du Rhone, Château Mont Thabor

Pairing with Beef Cheek, Mashed Potato, Baby Carrot, Jus

Champagne Rosé, Jean Milan

Pairing with Chocolate Soufflé, Vanilla Ice Cream

Uncorked is a monthly wine pairing dinner series held on the 1st
Thursday of each month. The wine and food changes each month

Prices listed subject to 10% service charge

2 Austin Avenue, Tsim Sha Tsui, Hong Kong

For Reservations: Joffrey@randblab.com | +852 3565 6513