



Group Bookings Beverage Packages

We can also customise your experience with a tailor-made menu that suits your taste, guests and budget.

Beverage Packages

Package A

THB 990++ PER PERSON, PER HOUR

(THB 599++ FOR EACH ADDITIONAL HOUR)

Choice of 1 spirit: (Vodka, Gin, Rum, Tequila)

Local Beer

Soft Drink Water

Package B

THB 1,599++ PER PERSON, PER HOUR

(1,599++ FOR EACH ADDITIONAL HOUR)

Choice of 2 spirits: (Vodka, Gin, Rum, Tequila)

Local Beer

House Red Wine

House White Wine

Soft Drink

Water

Package C

THB 1,999++ PER PERSON, PER HOUR

(THB 1,999++ FOR EACH ADDITIONAL HOUR)

House Spirits with Mixers

Local Beer

House Red Wine

House White Wine

House Sparkling Wine

Water

Package D (Non-Alcoholic)

THB 399++ PER PERSON, PER HOUR

(THB 119++ FOR EACH ADDITIONAL HOUR)

Chilled Juice

Soft Drink

Water



Group Bookings Perfect for Sharing

We can also customise your experience with a tailor-made menu that suits your taste, guests and budget.

Minimum 5 boards required

1-Meter Board of Small Plates

THB 900++ PER BOARD

(CHOICE OF 5 SMALL PLATES PER BOARD)

Mixed Marinated Olives

Kalamata and green olives

Black Olive Tapenade

Olives, anchovies, extra virgin olive oil, garlic

Sweet Potato Fries

Truffle oil and parmesan cheese

Black Tempura Calamari

Calamari, charcoal, served with chili mayonnaise

Deviled Eggs

Mayonnaise, garlic, smoked salmon

Tasmanian Salmon Ceviche

Garlic, pickles, crispy rice, lemon juice, chili, basil

Seabass Ceviche

Seabass, garlic, pomegranate, shallots, lemon juice, chili

Tomato Confit & Stracciatella Cheese

Candied tomato, stracciatella cheese, salmon roe

Crispy Prawn

White shrimps, chili, garlic served with chili mayonnaise

Slow Cooked Tuna

Garlic, ginger, fresh chili, teriyaki sauce

Egg Cocotte

Egg, cream, bacon, mushroom, truffle, Pata Negra

Truffle Beef Tartare +THB 50

Hand-cut beef tenderloin, mayonnaise, capers, shallots, kaffir lime leaves, truffle



Group Bookings Family-Style Sharing Menus

We can also customise your experience with a tailor-made menu that suits your taste, guests and budget.

Minimum 10 guests required

Menu 1

THB 1,500++ PER PERSON

To Start

G Board

Assorted 3 cheeses & 3 cold cuts

Scarlett Small Plates

Crispy prawn, seabass ceviche, sweet potato fries

To Share

Tasmanian Salmon

Sautéed kale, ginger carrot coulis

Aglio e Olio

House-made fettuccine with red chili, pepper, bacon

Grilled Chicken

Served with confit garlic & lemon

To Sweet

Scarlett Selection

Assorted house-made choux, Crème brûlée, chocolate palet, vanilla mille feuille



Group Bookings Family-Style Sharing Menus

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Minimum 10 guests required

Menu 2

THB 1,900++ PER PERSON

To Start

Scarlett Board

Assorted 5 cheeses & 5 cold cuts & 1 Paté

To Share

Truffle Risotto

Fresh asparagus and mushrooms

Beef Tomahawk

Australian angus with bone, 100 days grain fed (1.2Kg.)

Double Korubuta Pork Chop

Served with polenta

To Sweet

Scarlett Selection

Assorted house-made choux, Crème brulée, chocolate palet, vanilla mille feuille, lemon tart



Group Bookings Family-Style Sharing Menus

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Minimum 10 guests required

Menu 3

THB 2,200++ PER PERSON

To Start

Scarlett Board

Assorted 5 cheeses & 5 cold cuts & 1 Paté

Scarlett Small Plates

Crispy prawn, seabass ceviche, sweet potato fries

To Share

Mediterranean Sea Bass

Grilled served with crushed potatoes and Meunière sauce

Pasta Aglio e Olio

House-made fettuccine with red chili, pepper, bacon

Le Châteaubriand

The king of prime cut, tenderloin center-cut (600g.)

To Sweet

Scarlett Selection

Assorted house-made choux, Crème brûlée, chocolate palet, vanilla mille feuille



Group Bookings Family-Style Sharing Menus

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Minimum 10 guests required

Menu 4

THB 2,400++ PER PERSON

To Start

Scarlett Board

Assorted 5 cheeses & 5 cold cuts & 1 Paté

Scarlett Small Plates

Crispy prawn, seabass ceviche, sweet potato fries

Lyonnaise Salad

Smoked duck breast, duck gizzard, foie gras terrine, poached egg, bacon, frisée lettuce

To Share

Pan-Seared Snow Fish

A la plancha served with Chiang Mai risotto

Pasta Aglio e Olio

House-made fettuccine with red chili, pepper, bacon

Le Coquelet de Ferme Rôti aux Herbes de Provence

Roasted baby chicken, Provençal herbs, truffle mashed potatoes

Beef Tomahawk

Australian angus with bone, 100 days grain fed (1.2Kg.)

To Sweet

Scarlett Selection

Assorted house-made choux, Crème brûlée, chocolate palet, vanilla mille feuille



Group Bookings Chef's Table Set Menu

With Chef Sylvain Royer

6-course tasting menu

Exclusive Chef's Table

THB 3,300++ PER PERSON

Caviar avec Espuma de Pomme de Terre
Espuma of Potato and Olive oil, topped with caviar roe

Le Crab Royal d'Alaska
Alaskan king crab, mango, guacamole

Pan Seared South West of France Foie Gras
Smoked pumpkin veloute, toasted sourdough bread foam

Hokkaido Scallops
Slow cooked lentils, crispy pata negra

Grilled Australian Wagyu beef tenderloin or
lamb tenderloin
Foie gras and truffle sauce, organic mashed potato

Chocolate Lava
Lava chocolate cake using 70% Valrhona chocolate, vanilla ice cream



Group Bookings Chef's Table Set Menu

With Chef Sylvain Royer

6-course Tasting Menus with Wine Pairing

Exclusive Chef's Table

THB 4,200++ PER PERSON

Caviar avec Espuma de Pomme de Terre

*Espuma of potato and olive oil, topped with caviar roe
Fabio Zardetto Spumante brut, Italy*

Le Crab Royal d'Alaska

*Alaskan king crab, mango, guacamole
Domaine Vacheron Sancerre, France*

Pan Seared South West of France Foie Gras

*Smoked pumpkin veloute, toasted sourdough bread foam
Weingut Riesling, Rheingau Germany*

Hokkaido Scallops

*Slow cooked lentils, crispy Pata Negra
Maison Verget Bourgogne, France*

Grilled Australian Wagyu Beef Tenderloin
or Lamb Tenderloin

*Foie gras and truffle sauce, organic mashed potato
Château Carignan Bordeaux, France*

Chocolate Fondant

Graham Late bottled vintage, Portugal