



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

f @ @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

Seasonal Garden Salad

House-made dressing

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

**2-hours
free-flow
French wine
\$100 pp**